

SMALL PLATES

Bread & olives (vg) - 5.00

Sourdough bread, home marinated olives, oil & balsamic

Soup of the day (v) - 6.50

Ask for today's flavour - served with sourdough bread or cheese scone

Burrata (v) - 9.00

Crusty bread, sundried tomatoes, balsamic glaze

Prawn cocktail filo tart - 8.50

Freshwater prawns, Mary Rose sauce, filo pastry

Bang-bang cauliflower (vg) - 6.50

Spicy cauliflower with a siracha & maple syrup sauce

Whitebait - 8.00

Fennel seed, tartare sauce, rocket, lemon wedge

MAIN COURSES

6oz Aberdeen Angus beef burger - 15.50

rarebit, crispy onions, skin on fries

Cod loin - 18.50

Sauté new potatoes, kale, poached egg, lemon chilli & herb dressing rocket

Pasta a la vodka - 14.00 (v)

Fresh basil, Grana Padana Rocket

Add chicken -3.50

Mixed bean chilli (vg) - 14.00

Lime & coriander rice, tortilla chips, feta

Chicken Caesar salad - 16.50

Lemon & thyme roasted chicken, anchovy, leaves, croutons

Cumberland sausage & mash - 15.00

Fried onion mash, gravy, wholegrain mustard

Traditional fish & chips - 16.00

'Upstaged!' lager batter, crushed peas, skin on fries & tartare sauce

6oz Rump Steak - 22.00

Slow roasted tomato, skin on fries, dressed rocket

Add garlic butter/bearnaise/peppercorn sauce - 1.50

SIDES 3.50

Seasonal vegetables (vg)

Ask your server for today's selection

Garlic bread

Dressed leaves (vg)

Oil & balsamic

Skin on fries (v)

**"After a good dinner one can
forgive anybody, even one's own
relations"**

- Oscar Wilde

DESSERT

Vanilla affogato - 6.00

Biscotti, espresso shot

Sticky toffee pudding - 7.00

Butterscotch sauce, vanilla ice cream

Glazed lemon tart - 7.00

Raspberry coulis, Chantilly

Seasonal fruit crumble - 7.00

Crème Anglaise/ pouring cream

Selection of local cheeses - 10.00

3 local cheeses, artisanal crackers, chutney & apple

PRE ORDER YOUR INTERVAL DRINKS - ask a member of staff to add them to your bill.

Speak to your server regarding any dietary needs or preferences.