

EVENING DINING 6PM-9PM

SHARERS

HOUSE MARINATED OLIVES (vg) £4.50

A mix of olives marinated in oregano

ROASTED CARROT HUMMUS (vg) £5.50

Served with root vegetable crisps

ARTISIAN SOURDOUGH BREAD BASKET £7.50

Herb focaccia, cold pressed olive oil, balsamic vinegar, sea salt

OVEN BAKED CAMEMBERT (v) £15.50

Rosemary, olive oil, balsamic vinegar, toasted sourdough

CHARCUTERIE PLATTER £18.50

Chorizo, salami, Parma ham, oregano olives, gherkins, red onion chutney, sourdough bread

SEAFOOD PLATTER £25.50

Prawns, squid, smoked mackerel, white crab, slaw, hoisin dipping sauce, wasabi mayo, sourdough bread

SALADS

ASIAN DUCK SALAD £17.50

Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing

CHAR-GRILLED CHICKEN CAESAR £16.50

Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons

STARTERS

PRESSED HAM HOCK £9.50

Mixed pickles, artisan bread

TEMPURA PRAWNS & CALAMARI £13.50

Wasabi mayonnaise, Asian dipping sauce

TOM YUM SOUP (v) £9.50

Fragrant Thai soup, sourdough

HERITAGE CARROT SALAD (vg) £9.50

Quinoa granola, pomegranate, hummus, dried cranberries

KING PRAWN COCKTAIL £13.50

Bloody Marie Rose, shredded gem lettuce, bread & butter

SOUP OF THE DAY (vg) £8.50

Sourdough bread

GRAVADLAX £11.50

Lemon & dill creme fraiche, crispy capers, toasted sourdough

CHICKEN SATAY SKEWERS £10.50

Satay dipping sauce, Asian slaw

DUCK AND ORANGE PATE £10.50

Caramelised red onion chutney, focaccia crisp breads

HAND-PICKED CRAB £12.50

Fresh crab, pink grapefruit, avocado, toast

ASPARAGUS £11.50

Asparagus, air dried ham, crispy hen's egg, paprika mayo

MAIN COURSES

ROASTED BUTTERNUT SQUASH (vg) £16.50 SHEPHERD'S PIE £17.50

Butternut squash & sage risotto, roasted squash, vegan feta, hazelnuts

Slow cooked lamb, cheddar & parmesan mash, fine beans

HAND BATTERED FISH & CHIPS £19.50 PAN ROASTED SEA BASS £22.50

Local beer battered haddock, hand cut chips, 'chip shop favourites'

Thai-style mussels, samphire, spiced baby potatoes.

SESAME CRUSTED SCOTTISH SALMON £21.50 HARISSA SPICED CAULIFLOWER STEAK (vg) £16.50

Pak choi, rice, teriyaki sauce, dessicated coconut

Silky cauliflower mash, lemon chickpeas, kale

BEEF BOURGUIGNON £20.50 GRILLED CHICKEN £20.50

Angel steak in red wine, mashed potato, glazed carrots, baby onions, bacon, mushrooms

Tikka marinated chicken breast, roasted cauliflower pakora, masala sauce, steamed rice, raita

CHAR-GRILLED BURGER £18.50 'THREE LITTLE PIGS' £21.50

Double patty beef burger in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, french fries

Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple & tarragon puree, cider gravy

FROM THE GRILL

Dressed watercress, French fries

228g FLAT IRON STEAK £23.50 284g RIBEYE STEAK £33.50

SIDES

ROCKET AND SPINACH SALAD (v) £5.50

Truffle dressing, Parmesan

HAND CUT CHIPS/FRIES (vg) £4.50

Smoked sea salt & rosemary

BUTTERED NEW POTATOES (v) £4.50

Herb & garlic butter

FINE BEANS (v) £4.50

Tomato, shallots, garlic

STIR-FRIED SPINACH (vg) £4.50

Garlic, ginger, chilli

BEER BATTERED ONION RINGS (v) £4.50

SAUCE £3.50

Peppercorn, chip shop curry (vg), bearnaise (v)

DESSERTS

ROYAL DOME £9.50

Daquoise biscuit, hazelnut crunch, chocolate mousse, pistachio ice cream

LEMON SECRET £9.50

Crunchy shortbread pastry, white chocolate & lime cream, white chocolate ice cream

APRICOT SABLE £9.50

Chantilly cream

STRAWBERRY MOUSSE (v) £9.50

Mini strawberries, shortbread

STICKY TOFFEE PUDDING (v) £8.50

Butterscotch sauce, vanilla ice cream

SELECTION OF ICE CREAMS & SORBETS (v) £8.50

Three scoops

CHEESE SELECTION £14.50

Local & British cheeses, grapes, celery, chuntesy, biscuits

(vg) Vegan (v) Vegetarian (vg**) Vegan alternative available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal

Guests on a dinner inclusive or two course package have an allowance of £30. A 10% discretionary service charge will be added to your bill

All our napkins are made using recycled materials in an effort to become more sustainable