

NOCELLARA OLIVES 3.50

HOMEMADE BROWN BREAD & BUTTER 2.50

**STARTERS**

SALAD OF MACKERAL, NEW POTATO, HORSERADISH & MIXED LEAVES 6.00 (C)

SMOKED SALMON & HADDOCK FISH CAKE WITH CHILLI SAUCE 6.00

WILD MUSHROOM & SMOKED CHEESE BRUSCHETTA WITH SLOW ROASTED BALSAMIC CHERRY TOMATOES 6.00 (V)

SOUP OF THE DAY WITH BRIOCHE 4.50

**MAINS**

BEER BATTERED HADDOCK, PEA PUREE, SMOKED PAPRIKA MAYO & HOUSE CHIPS 12.00

RISOTTO OF PEA, MINT & LEMON WITH WILD ASPARAGUS & SAUTEED GREENS 10.00 (V)(C)

**SUNDAY ROASTS**

**(DUCK-FAT ROAST POTATOES, SAUTEE GREENS, CREAMED CELERIAC, HONEY GLAZED CARROT, GRAVY & YORKSHIRE PUDDING)**

RARE BREED PORK BELLY 14.00

AGED TOPSIDE OF BEEF 14.50

BRAISED LAMB SHANK 14.00

GIANT YORKSHIRE WITH ALL THE TRIMMINGS (Veg Option) 14.00

**SIDES (V) (C)**

GARDEN SALAD 3.50/ MINTED BABY POTATO 3.5/

HOUSE CHIPS 2.50 (V)

 (Paprika mayo 3.50)

(V) Vegetarian (C) Gluten free

Dishes may contain nut traces, please inform server of allergies