

Starters

Smoked Haddock Fish Cake with Parsley Sauce	7
Heritage Tomato Salad, Baked Goats Cheese (v)	6.5
Chicken & Wild Mushroom Terrine, Aioli, Radish, Amarif Cress	7.5
Baby Leek Country Quiche, Seasonal Salad, Wholegrain Mustard Dressing (v)	7
King Scallops, Crushed Peas, Crispy Pancetta, Salsa	9

Main Plates

Beer & Cayenne Battered Fish & Chips	15
Pan Fried Sea Bream Fillet, Quinoa Salad	18
Garlic & Sage Pork Belly, Roasted Shallots, Wholegrain Mustard Jus, Mash	21
Angus Burger, Smoked Cheese, Pancetta, Caramelised Onions, Hand Cut Chips	15
Balsamic, Oregano & Garlic Chargrilled Chicken Breast with Parmesan Salad	17
Roasted Squash with Mixed Grain Quinoa and Parmesan (v)	13
Wild Mushroom & Asparagus Risotto, Truffle Oil (v)	18

House Steaks

Rib-Eye 300g - Argentine	25
Fillet 300g - Aberdeen Angus	30
Sirloin 400g - Australian	28
Add a Peppercorn or Béarnaise Sauce	2.5

Side Dishes

3.5

Thick Cut Chips
 Chargrilled Tenderstem
 Wilted Spinach & Shallots
 Charred Asparagus & Lemon
 Colcannon Mash
 Crushed New Potatoes, Capers & Chives
 Polenta & Parmesan Fries