

## **COCKTAILS**

£7.95

#### Espresso Martini

Absolute Vodka, Kahlua, double Espresso, shaken over ice

#### Passion Fruit Martini

Passoa, Absolut Vanilla Vodka, Lime juice, Passion fruit puree

#### Aperol Spritz

Aperol, Prosecco, Soda dash, served over ice

### Baileys Cocktail

Baileys Liqueur, Kahlua, Absolut Vodka, Double cream

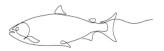
#### Negroni

Gin, Martini Rosso, Campari, served over ice

#### Woo Woo

Absolute Vodka, Peach Schnapps, cranberry Juice, sugar rim

# **TO BEGIN**



Marinated Olives	£3.50
Oak Smoked Salmon Terrine with baby prawns, crefraiche, dill weed and toasted crostini	ème £6.95
Potted Duck Liver Parfait with sultana and ale chutney and toast	£6.95
<b>Gridled Appleyard's Black Pudding</b> with buttered pikelet, bacon shard and wholegrain mustard and brandy sauce	£7.50
Barbeque Belly Bites with crispy onions	£5.95
Salt and Pepper Squid with lemon mayonnaise, citrus wedge	£7.25
Chefs homemade Soup with warm bread roll	£6.50
Creamy Garlic Mushrooms in Filo Basket topped with shaved parmesan	£6.95
Chef's Bread Basket served with balsamic vinegar & olive oil, garlic aoli and olive tapenade	£5.50





## **TO FOLLOW**

Seared Sea Bass Fillet with fresh mussels, sautéed	
potatoes and garlic mariniere sauce, fresh lemon £21.50	
<b>Duo of Local Lamb</b> , timbale of braised lamb and medallions of rump of lamb, served with dauphinoise potatoes, malbec pan roast gravy and buttered greens	
Smoked Bacon wrapped Chicken Ballotine filled with seasoned haggis with whiskey cream sauce, sautéed potatoes and buttered greens £16.75	
Oven Roasted Cod Loin with sauteed potatoes, parsley and prosecco sauce and spring greens £20.50	
Slow Roasted Belly Pork, roasted apple, calvados gravy with sage infused mashed potato and buttered greens £16.50	
Homemade Pie of the Day served with buttered mash or chips and greens £16.50	
Beer Battered Cod and hand cut chips, tartare sauce, mushy peas and fresh lemon £16.95	
<b>Quorn and Spinach Tikka Masala</b> with lemon scented rice and onion Baji £18	
Butternut Squash & Goats Cheese Risotto topped with vegetable crisps and balsamic glaze £18	
<b>10oz Gammon Steak</b> with fried egg and pineapple, sautéed mushroom, grilled tomato and either hand cut chips	
or French fries £15.95	
<b>28 Day Matured 8oz Fillet Steak,</b> sautéed mushroom, grilled tomato and either hand cut chips or French fries £27.95	
<b>28 Day Matured 10 oz Sirloin Steak,</b> sautéed mushroom, grilled tomato and either hand cut chips or French fries £23.95	

28 Day Matured 10oz Rib Eye, sautéed mushroom, grilled

£24.95

tomato and either hand cut chips or French fries

# **SIDES**

sauce

Garlic Ciabatta	£3.75	
Garlic & Cheddar Che Ciabatta	ese £4.75	
Hand Cut Chips	£4	
Sautéed Potatoes	£4	
French Fries	£4	
Onion Rings	£4.50	
House Salad	£4	
Seasonal Vegetables	£3.50	
King Prawns in garlic butter	£4	
Soft Green Peppercor Cognac sauce	<b>n &amp;</b> £3	
Diane sauce made with Whiskey £3		
Ruby Port & Aged Stilton		

£3



## **TO FINISH**



£6.75

## **AFTERS**

hazelnut

Decaffeinated available

Americano	£2.80	
Double Espresso	£2.40	
Cappuccino	£3.50	
Latte	£3.50	
Iced Latte	£3.50	
Flat White	£3.50	
Hot Chocolate	£3.50	
Pot of Tea	£2.50	
Fruit Teas	£2.50	
Liqueur Coffee	£7	
Liqueur Hot Chocolate	£7	
Soya or Oat Milk additional 50p		
Syrup - vanilla, caramel,		
and the second s		

50p

Chef's Crumble of the Day with custard, cream or ice cream
Passion Fruit Crème Brulee with shortbread
Crêpes with Berry Medley (diabetic friendly)
Baileys Irish Cream Cheesecake
Affogato - Double Espresso, Vanilla ice cream with a choice of Tia Maria, Disaronno, Cointreau or Baileys Irish Cream
Brandy Snap Basket with ice cream selection - Raspberry ripple, Vanilla, Salted Honeycomb, Strawberry or Chocolate
Add a scoop of Ice Cream £1.80

£9

Cheese Plate with chutney, grapes and biscuits