

Aperitifs

Tanqueray Gin & Lemon Tonic 50ml
Prosecco 11%, Vicenza, Italy 175ml



Guest Beers

Beavertown Neck Oil 4.3%, West Midlands
Birra Moretti 4.5%, Italy

Cask

Atlantic Pale Ale 4.2%, England
Landlord Pale Ale 4.3%, Cornwall

STARTERS

Soup of the Day (V), Warm Bread Rolls (G)	£6.50
Bread Rolls & Marinated Olives (V) (D, G)	£4.50
Pan Seared Scallops, Celeriac Purée, Asparagus & Crispy Bacon (C, G, D)	£10.50
Tempura Prawns & Sweet Chilli Sauce (C, G, SO)	£8.00
Chicken Liver & Foie Gras Parfait, Red Onion Chutney & Toasted Sour Dough (D, E, G)	£8.00
Halloumi Fries, Rocket Salad, Pomegranate Seeds, Mint Greek Yogurt & Balsamic Glaze (D)	£7.00
Thai Crispy Squid, Asian Salad, Soya & Lime Dressing (D, G, SO)	£8.50
Pumpkin & Sage Tortellini, Sage Infused Butter, Rocket Salad, Roasted Pine Nuts & Parmesan Cheese (D, G, N)	£7.00/ 13.50

MAINS

Pork Tenderloin Wrapped in Bacon, Almonds Potato Croquettes, Creamy Savoy Cabbage & Apple Sauce (D, E, G, N)	£16.50
Pan Fried Fillet of Salmon, Crushed Potato Cake, Crunchy Asparagus & Creamy Dill Sauce (F, D)	£16.50
Moroccan Style Chickpea & Tomato Vegan Pie, Mixed Vegetables & Vegan Gravy (G, SO)	£14.00
Prime Beef Burger, Cheese, Bacon, French Fries, Brioche Bun, Jerk Mayonnaise, Gherkins, Red Onion Tomato & Lollo Bianco Lettuce (D, G, SO)	£15.50
Spiced Lentil Dhal Baked Sweet Potato Bites, Basmati Rice & Roasted Cherry Tomatoes (V, VG)	£14.00
Herb Crusted Cod Fillet, Mushroom Duxelle, Crushed Potato Cake, Spinach & Fish Velouté (D, G, F, M)	£19.00
300g Scottish Rib Eye Steak, Hand Cut Chips, Tomato & Red Onion Mixed Leaf Salad & Garlic Butter (D)	£22.00
Braised Ox Cheek, Almonds Potato Croquettes, Celeriac Purée, Garlic Greens & Red Wine Jus (G, D, E, N)	£17.50
Mussels Mariniere, Scottish Mussels in White Wine Creamy Sauce, Toasted Sourdough (F, C, G, D)	£13.00

SIDES

French Fries, Garlic Greens, Mixed Vegetables, Creamy Savoy Cabbage	£4.00
Tomato & Red Onion Mixed Leaf Salad, Hand Cut Triple Cooked Chips	
Sweet Potato Fries	£4.50

ALLERGENS

(C) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya (SU) Sulphites, (V) Vegetarian, (VG) Vegan

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

VAT included

A 12.5% discretionary service charge will be added to the bill