

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



£5.50

Marinated Olives GF DF £3.50

Oak Smoked Salmon, Prawn and Apple Cocktail of £7.50 with buttered bloomer

Sautéed Mushrooms GF £6.50 with garlic and white wine sauce, topped with blue cheese

Chicken Liver Pate GF £6.95 made with brandy and tarragon, served with toast and chutney

Haggis Bon Bon

with whiskey sauce and crispy onions	£7.50
Fillet of Beef Carpaccio GF with horseradish cream and rocket salad	£9.50
Goats Cheese and Beetroot Salad GFDF With candied walnuts and balsamic dressing	£7.50
Chefs Soup of the Day GFDF with warm bread roll	£6.50
Barbeque Belly Bites	£5.95

with crispy onions

Chef's Bread Basket GFDF served with balsamic vinegar & olive oil,

garlic aoli and olive tapenade

DF - available as dairy free on request

GF - available as gluten free on request





TO FOLLOW

Pan Seared Sea Bass Fillet, with buttered greens, scallion mash and crayfish and lemon butter sauce GF £21.50 (perfect with our San Andres Sauvignon Blanc)

Gressingham Duck Breast with dauphinoise potatoes, buttered Kale and black cherry and Malbec red wine sauce GF £23.50 (perfect with our Los Piscos Malbec)

Local Rump of Lamb, with Forrestier potatoes, buttered vegetables and minted gravy **GF** (perfect with our Scenic Ridge Shiraz) £22.50

Shropshire Chicken Supreme stuffed with Haggis with Balmoral cream sauce, mashed potato, bacon crumb and greens GF £20.50 (perfect with our Previata Pinot Grigio)

Braised Belly Pork with Orange and Ginger Sauce, wholegrain mashed potato and buttered greens (perfect with our Aspalls Cider) £22.50

Medallions of Prime Beef Fillet with dauphinoise potatoes, roasted vegetables with wild mushroom and shiraz sauce £26.50 (perfect with our Scenic Ridge Shiraz)

Roasted Vegetable Goulash with Smoked Paprika served with steamed rice pr gr £16.50

Homemade Pie of the Day in shortcrust pastry served with buttered mash or chips and greens £16.50

Beer Battered Cod and hand cut chips, tartare sauce, mushy peas and fresh lemon

10oz Gammon Steak with fried egg and pineapple, sautéed £15.95 mushroom, grilled tomato and either hand cut chips or French fries DF GF

£16.95

28 Day Matured 8oz Fillet Steak, sautéed mushroom, grilled tomato and either hand cut chips or French fries **DF GF** £27.95

28 Day Matured 10 oz Sirloin Steak, sautéed mushroom, grilled tomato and either hand cut chips or French fries **DF GF** £23.95

28 Day Matured 10oz Rib Eye, sautéed mushroom, grilled tomato and either hand cut chips or French fries **DF GF** £24.95

Additional vegetarian dishes available on request

SIDES

Garlic Baguette £3.75 Garlic & Cheddar Cheese **Baguette** £4.75 **Hand Cut Chips** £4 French Fries £4 **Onion Rings** £4.50 House Salad £4 Seasonal Vegetables £3.50 King Prawns in garlic butter £4 Soft Green Peppercorn & Cognac sauce £3 Diane sauce made with Whiskey Ruby Port & Aged Stilton £3 sauce

 $\ensuremath{\mathsf{DF}}$ - available as dairy free on request

GF - available as gluten free on request



TO FINISH



£6.75

AFTERS

Americano £2.80 **Double Espresso** £2.40 £3.50 Cappuccino 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, hazelnut 50p

DF - available as dairy free on request

Decaffeinated available

GF - available as gluten free on request

Chilled Apple Pie served with ice cream or cream

Orange and Lemon Posset served with shortbread GF

Berry Eton Mess made with fresh cream GF

Raspberry and White chocolate Meringue Roulade made with fresh cream GF

Sticky Toffee Pudding with Vanilla ice cream

Black Cherry Cheesecake made with mascarpone

Affogato - Double Espresso, Vanilla ice cream GF with a choice of Tia Maria, Disaronno, Cointreau or Baileys Irish Cream

Ice Cream Selection - Raspberry ripple, Vanilla, GF Salted Honeycomb, Strawberry or Chocolate

Add a scoop of Ice Cream £2

£9

Cheese Plate with chutney, grapes and biscuits