Starters

SPICED NUTS n c £2.50
PORK SCRATCHINGS £2.00

FRENCH ONION SOUP
gruyère crouton £6.50
CELERIAC VELOUTÉ v truffle butter, brioche £7.00
WALDORF SALAD v n c compressed celery, apple, walnuts, blue cheese £7.50
GOATS CHEESE v poached figs, beetroot, mizuna leaves £8.00
CITRUS GLAZED MACKEREL n almonds, aged parmesan, soft herbs £8.00
RED ONION TART v comté, thyme £8.00
PRESSED HAM & CHICKEN n branston pickle, french toast £8.50

To begin

MARINATED OLIVES c £2.50
SESAME PRAWNS aioli £4.00
BEEF CARPACCIO v c white balsamic, cocoa £8.50
DUCK LIVER PARFAIT n blackberry, granny smith apple, granola £8.50
MORECAMBE BAY SHRIMPS brown crab butter, sorrel, toasted crumpet £9.00
LOCH FYNE SMOKED SALMON c cornish crab, bitter grapefruit £9.50
MARRIATED TUNA n c winter radish, black sesame £10.00
LOBSTER RAVIOLI young leeks, shellfish bisque £12.00
SEA SCALLOPS c “minestrone” £13.00

Mains

MOULES MARINIÈRE chargrilled sourdough, french fries £14.50
WILD MUSHROOM “BOURGUGNON” v c brown rice £15.00
CORONATION CAULIFLOWER v n c coconut, golden raisin, pickled turmeric £15.00
CRISPY HADDOCK hand cut chips, mushy peas, tartare sauce £16.00
SHEPHERDS PIE c berkswell cheese £17.00

From the Chargrill

28 day dry aged beef

10oz RIBEYE 283 grams £28.50
7oz FILLET 198 grams £29.50

served with hand cut chips, grilled mushroom, watercress salad

SAUCES:
peppercorn | béarnaise | red wine £1.75

BUTTERS:
parsley | blue cheese | café de paris £1.75

Vegetables & Salads

BABY GEM SALAD | FRENCH FRIES | GREEN BEANS, ROASTED ALMONDS n | MASH POTATOES £3.50 each
CHANTENAY CARROTS | ONION RINGS | HERITAGE POTATOES | HAND CUT CHIPS £14.50

PLEASE MAKE STAFF AWARE OF ANY ALLERGY, INTOLERANCE OR SENSITIVITY BEFORE ORDERING.

v = VEGETARIAN SUITABLE  n = CONTAINS NUTS  c = CELIAC SUITABLE