

### STARTERS

Confit duck and halloumi sesame pancake with coriander and plum jam  
**£6.95**

Creamy wild mushroom tart with rocket and vanilla pear <sup>VG</sup>  
**£6.95**

Parma ham chicken Caesar salad, crispy parmesan cheese and honey truffle croutons  
**£7.50**

Filo wrapped goats cheese, pomegranate and roasted beetroot salad with balsamic dressing <sup>VG</sup>  
**£7.50**

Smoked ham hock, black pudding and chorizo bruschetta, with spiced apple sauce  
**£8.95**

Fried cod cheeks, mushy peas, lemon hollandaise and straw fries  
**£8.95**

### LIGHTS

Mezze Plate <sup>VG</sup>  
Roasted pineapple skewer, sesame cauliflower and broccoli fritters, pomegranate cous cous, toasted pitta bread and red pepper hummus  
**£12.95**

Seafood Plate  
Thai style fishcake, prawn and avocado brioche, smoked haddock and cheddar bon bon with sweet chilli jam  
**£13.95**

BBQ pulled beef, pickle and mozzarella flatbread with Dijon mustard mayonnaise  
**£13.50**

Thai spiced fishcakes, sweet chilli jam and pickled carrot salad  
**£8.95**

Smoked salmon and chorizo quiche, saffron mayonnaise and fried leeks  
**£10.95**

Red pepper hummus with toasted pitta bread, olives and cashew nut salad <sup>VG</sup>  
**£7.25**

### MAINS

Ginger, lemongrass and coriander butterfly chicken, with Thai coconut noodle broth  
**£15.95**

Braised ox cheek and featherblade beef, smoked bacon mashed potato, fondant carrot and French onion jus  
**£16.95**

Maple roasted sea trout, roast fennel, baby potatoes with a white wine and leek sauce  
**£16.95**

Mozzarella roasted courgette and winter vegetable ratatouille, potato gnocchi with basil pesto  
**£12.95**

Parma ham pork fillet, red onion and tomato ragout, black pudding, baby potatoes and salsa verde  
**£16.95**

Lemon and parmesan crusted hake fillet with saffron, mussel and prawn risotto  
**£18.95**

Creamy wild mushroom, chestnut and spinach linguine pasta with roasted feta and parsnip crisp  
**£13.25**

### CLASSICS

Upgrade your fries:- Piri Piri fries +75p • waffle fries +£1.50

Plant based burger, kimchi slaw, crispy kale and gochujang mayonnaise on brioche <sup>VG</sup>  
**£15.50**

Battered haddock fillets with rustic fries, charred lemon and tartare sauce  
**£16.95**

Steak burger with chorizo and pepper relish, smoked cheese and onion ring on sesame brioche  
**£15.25**

### SIDES

Onion rings <sup>VG</sup>  
**£4.50**

Fried spuds aioli <sup>VG</sup>  
**£4.50**

Maple roasted carrots, parsnips and beetroot <sup>VG</sup>  
**£3.95**

Piri piri spiced fries <sup>VG</sup>  
**£4.25**

Waffle fries <sup>VG</sup>  
**£4.95**

Dips to go with fries: Sweet Chilli, BBQ Mayo or Garlic Aioli.

### DESSERTS

Toffee apple crumble cheesecake, toffee sauce and vanilla ice cream  
**£6.95**

Pineapple and passion fruit pavlova with raspberry sorbet  
**£6.95** <sup>VG</sup>

Glazed lemon tart with clotted cream ice cream  
**£6.95** <sup>VG</sup>

Dark cherry and white chocolate tiramisu trifle  
**£6.95**

Selection of British cheese, mulled grapes and oatcakes  
**£8.50**

<sup>VG</sup> Vegetarian Dish <sup>VG</sup> Vegan Dish.

If you have any allergies, please speak to your server.

Some ingredients may be subject to change if supply issues occur out with our control.