

SMALL PLATES

Baked potato and roast garlic soup (7)

Crispy potato skin, chives, crème fraîche
1,7,9

Fresh crab (12)

Heritage tomato, kohlrabi, cucumber, toasted sourdough, dressed leaves
1,2,7,9

Goats cheese terrine (9)

apple, celery, beetroot relish, hazelnut crumble
7,8,9,10

Chicken croquette (9)

Pickle mushroom, baby kale, chicken crumble, endive
1,3,7,9,10

LARGE PLATES

Slow roasted shoulder of lamb (24)

French beans, shallots, garlic gratin potato, rosemary jus
7,9

Pan fried hake fillet (24)

Savoy cabbage, colcannon, mussels, seaweed
4,7,14

10oz Sirloin steak (28)

Peppercorn sauce, onion rings, homemade chips
7

Beer battered haddock (18)

Mushy peas, tartare sauce, homemade chips
1,3,4,7,10

Organic chicken supreme (22)

Stuffed with parma ham, roast cauliflower, pressed potato terrine, béarnaise sauce
1,7,9,10

Mushroom and potato mille-feuille (18)

With spinach and parmesan

SIDES (4.5)

House fries, Mash potatoes, Seasonal vegetables, Mushrooms, Onion rings

DESSERTS

Strawberry pavlova (9)

Homemade custard, fresh strawberry, cream
3,7

Vanilla crème brulee (9)

With homemade shortbread biscuits
1,3,7

Warm chocolate brownie (9)

With vanilla ice cream, salted caramel, praline
7,8

Lemon tart (9)

With raspberry sorbet
1,3,7

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 10% will be added to your bill for parties of 6 or more and bills cannot be split. Menu items are subject to change. Allergens: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya beans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs

Rory Nolan - Head Chef