

Starters

Homemade Soup of the Day

Served with warm artisan sourdough bread & butter.

Roasted Mediterranean Vegetables & Goats Cheese Tart

With rocket & aged balsamic glaze.

Potted Ham Hock Terrine

With golden beetroot piccalilli, mixed leaf salad & rustic bread.

Mozzarella & Tomato Salad

With red onion, fresh basil & a balsamic glaze.

Mezze Board

Whole grain pitta bread with hummus, baba ganoush & mixed marinated olives with feta cheese. Plenty for 2 to share.

Smoked Haddock & Leek Fishcake

With horseradish cream, watercress & caper salad & a lemon wedge.

Salads

Our salads are dressed for flavour but if you would like it on the side then please do ask your server.

Chicken & Bacon Salad

Grilled chicken breast & back bacon, mixed leaves, tomatoes, cucumber, croutons & red onion all tossed together in a honey & mustard dressing.

Poached Flaked Smoked Haddock Salad

With fine beans, poached egg, croutons with a wholegrain mustard dressing.

Mozzarella & Tomato Salad

With red onion, fresh basil, garlic croutons & aged balsamic glaze.

Mains

Mussels & Chorizo Spaghetti

Mussels cooked with spiced chorizo sausage, onions, garlic, tomato & smoked paprika. Tossed together in spaghetti & garnished with fresh herbs & Italian hard cheese, with rustic garlic bread. (Available as gluten free)

Slow Braised Rolled Shoulder of Lamb

Served with boulangère potatoes with rosemary, buttered kale with a red currant & lamb jus.

10oz Rump steak

Served with garden peas, oven roasted field mushroom, balsamic glazed tomato & your choice of chips or jacket potato.

- Add Onion Rings
- Add Peppercorn Sauce
- Add Diane Sauce
- Add Blue Cheese Sauce

Slow Cooked Pork Belly

Served with mustard mashed potato, roasted apple puree, seasonal greens & a rich cider jus.

Pan Fried Chicken Supreme

Stuffed with a wild mushroom duxelle & brie cheese then wrapped in bacon. Served with herb roasted new potatoes, roasted vegetables & a rustic tomato sauce.

Roasted Butternut Squash Risotto

Finished with fresh garden herbs, roasted pine nuts & Italian hard cheese on the side.

Chicken, Leek & Ham Hock Pie

Served with creamy mash, seasonal greens & rich gravy.

Seabass En Papillote

Cooked in a parcel with chilli, ginger, spring onion, coriander, lime & low-salt soy sauce & served with long grain rice.

Moroccan style, Cauliflower Roulade

With chickpea chutney, sundried tomato, fresh herb couscous & rocket oil.

Chip Shop Platter

Beer battered cod, whole tail scampi & a mini haddock & leek fishcake, served with chips, mushy peas, chip shop curry & tartar sauces.

If you have an allergy please inform your server who will happily take you through your options
All weights are approximate before cooking. Fish may contain small bones.

 Vegetarian  Vegan