

DINNER MENU

Snacks £5

Sourdough, tapenade, vinegar

Nacho, salsa, jalapeno, cheese, crème fraiche

Garlic focaccia

Crispy whitebait, spiced mayonnaise

Starters

Salt & chilli prawns, charred lettuce, satay £9

Rare beef fillet salad, celery, walnut, blue cheese, leaves £9

Mushrooms on toasted sourdough, veal jus, parmesan crisp £8.50

Smoked haddock fishcake, celeriac, apple £8.50

Mains

Hake, leeks, charred baby leek, lemongrass veloute, crushed potato £19

Chicken fillet, serrano ham, asparagus, hazelnut & sage jus, champ £17

Duck fillet, roast cauliflower, confit mushroom, curry dressing, chilli potato £22

Smoked beef fillet, braised cheek, wild mushrooms, truffle jus, potato dauphinoise £23

Flat iron steak, red cabbage, chorizo, blue cheese sauce, chips, onion rings £23

10oz salt aged sirloin, vegetables, pepper sauce, chips & pepper sauce £29.50

Sides £4

Chips. Crushed potato.

Tomato & red onion salad. Parmesan & truffle fries.

Potato dauphinoise. Braised red cabbage & chorizo.

Champ. Seasonal vegetables.

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**A close up of a coin

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**WE ARE PROUD TO USE LOCAL SUPPLIERS**

Walter Ewing seafood, Peter Hannan meats, Alison Abernethy butter, Fred Murphy potatoes, Draynes farm, Cavanagh Eggs

**Always inform server of any allergies**