



Starters



BLACK PUDDING 7.8

Stornoway black pudding, field mushroom, crisp serrano ham, poached egg and H.P sauce


PRAWN AND MELON 7.3

Sweet galia melon with prawns in a marie rose sauce   VE

STUFFED PORTOBELLO MUSHROOM 6

Vegetable rice, red pepper and tomato coulis   VE

LEMON SOLE ROULADE 9.5

Asparagus, baby leaf spinach, smoked salmon, cream vermouth sauce 



MUSHROOM RISOTTO 7.3

White wine, mascarpone cream, truffle oil and parmesan crisp (add chicken for 3)   VE

MINTED PEA AND HAM SOUP 6.5 *

Served with warm bread & butter

BAKED GOATS CHEESE 7.5

Mediterranean Vegetables and frizzly red Onion salad   VE

Burgers

BEEF BURGER 14.5 *

Beef patty, cheddar cheese, lettuce, tomato, pickles, red onion, mustard mayo and tomato chutney

VEGETABLE BURGER 11 *

Thai-inspired burger with fresh lemongrass and lime leaf, mixed vegetables, coriander, and chili. Topped with cheddar cheese, lettuce, tomato, pickles, red onion, mustard mayo and tomato chutney

BURGERS SERVED IN A BRIOCHE BUN, ACCOMPANIED BY COLESLAW AND CHIPS

Desserts

STICKY TOFFEE PUDDING 7

Served with butterscotch sauce and vanilla ice cream

RED WINE POACHED PEAR 7.5

Served with mascarpone cream

CHEESECAKE 7

Lemon vanilla cheesecake

CARAMEL BROWNIE 7


Chocolate sauce, ice-cream

ETON MESS 7

Crushed meringue, fresh strawberries, and Chantilly cream

Mains

BUTTER POACHED CHICKEN BREAST 16

Char-grilled vegetables, basil oil, herb potatoes and white wine volute 


CUMBERLAND SAUSAGES AND MASH 15 *

Colcannon mash, gravy and topped with parsnip crisps


SLOW COOKED BELLY PORK 17.5 *

Black pudding mash, pork crackling, apple cider sauce Jus


CHAR-GRILLED PRIME RIB EYE STEAK 24

Lyonnais potato, Portobello mushroom, asparagus 


FISH & CHIPS 15.5

Haddock fillet coated in a crispy batter served with tartare sauce, garden peas, and hand cut chips 



TRIO OF FISH 18.5

Haddock, salmon, and sea bass with crushed baby boil potatoes glazed in a lemon butter sauce 

LAMB RUMP 21

(Served pink) with buttered cabbage, pesto mash and a minted red currant and rosemary sauce 

CHESTNUT MUSHROOM STROGANOFF 13.5

Roasted red pepper, smoked paprika, crème fraiche served with Arborio rice (Add beef or chicken for 3)   VE

CHICKEN CAESAR SALAD 11 *

Grilled chicken, cos lettuce, herb croutons, tossed in Caesar dressing

Sides

HOUSE SALAD 3.5

PORTION OF SEASONAL GREENS 4

SMALL / LARGE CHIPS WITH ROAST GARLIC MAYO 3/5

Sandwiches

AVAILABLE UNTIL 4PM *

BEEF STOTTIE 10

Gravy, portion of hand cut chips


FISH FINGER CIABATTA 8.8

Battered Haddock, lettuce and tartar sauce

CHICKEN PESTO CIABATTA 8.8

Grilled chicken breast, pesto salad

MED VEGETABLE CIABATTA 7

Hummus and rocket leaves 

*AVAILABLE GLUTEN FREE, PLEASE ASK YOUR SERVER FOR MORE DETAILS

PLEASE NOTIFY OUR STAFF ABOUT ANY DIETARY REQUIREMENTS, ALLERGIES, OR INTOLERANCES WHEN PLACING YOUR ORDER. WE STRIVE TO ACCOMMODATE A RANGE OF DIETARY NEEDS, INCLUDING GLUTEN-FREE, LACTOSE-FREE, VEGAN, AND VEGETARIAN DIETS. IT'S IMPORTANT TO NOTE THAT OUR KITCHEN USES VARIOUS TYPES OF NUTS.