



STARTERS

BLACK PUDDING 8.50 GF

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

MUSHROOM RISOTTO 8 GF VE

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

HAM HOCK AND ROOT VEGETABLE BROTH 6.5 *

Served with warm bread & butter

BAKED GOATS CHEESE 7.5 VE GF

Mediterranean Vegetables and frizzly red Onion salad

BURGERS

BEEF BURGER 14.5 *

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

VEGETABLE BURGER 12

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 GF

STICKY TOFFEE PUDDING 7

Served with butterscotch sauce and vanilla ice cream

CHEESECAKE 7

Vanilla cheesecake

CARAMEL BROWNIE 7

Chocolate sauce, ice-cream

ICE CREAM 5

Served with sauce

MAINS

BUTTER POACHED CHICKEN 16 GF

Dauphinoise potatoes, Prosciutto-wrapped asparagus, Creamy pepper sauce

CUMBERLAND SAUSAGES AND MASH 15 GF

Colcannon mash, gravy and topped with parsnip crisps

SLOW COOKED BELLY PORK 17.5 GF

Black pudding mash, pork crackling, apple cider sauce Jus

FISH & CHIPS 16 GF

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

RED MULLET 17 GF

Creamy samphire, spinach, and leek sauce served with baby potatoes.

LAMB RUMP 23 GF

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

CHESTNUT MUSHROOM STROGANOFF 14

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

SIDES GF

HOUSE SALAD 3.5

PORTION OF SEASONAL GREENS 4

SMALL / LARGE CHIPS WITH ROAST GARLIC MAYO 4/6

SANDWICHES AVAILABLE UNTIL 4PM *

BEEF STOTTIE 11

Gravy, portion of hand cut chips

FISH FINGER CIABATTA 9

Battered Haddock, lettuce and tartar sauce

CHICKEN PESTO CIABATTA 9

Grilled chicken breast, pesto salad

FALAFEL & HUMMUS 8

Tzatziki and lettuce VE

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

PLEASE NOTE: WE DO NOT OFFER SUBSTITUTIONS OR CHANGES TO ITEMS ON OUR DISHES. EACH DISH IS PREPARED AS DESCRIBED ON THE MENU. IF YOU HAVE PARTICULAR PREFERENCES, YOU'RE VERY WELCOME TO ORDER SIDES SEPARATELY TO SUIT YOUR TASTE. STARTERS AND MAINS ARE SERVED IN SEPARATE COURSES, AND WE ARE UNABLE TO SERVE THEM TOGETHER UNLESS THE KITCHEN SPECIFICALLY AGREES TO IT - THIS DEPENDS ON THE FLOW OF SERVICE AND HOW BUSY THE KITCHEN IS AT THE TIME. WE APPRECIATE YOUR UNDERSTANDING AND COOPERATION.

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 AND VEGETARIAN DIETS.