

TAPAS

6 for the price of 5 or choose individual

Bread Rosemary and sea salt focaccia served with whipped garlic butter. (V)(VGA)	6.5
Olives Marinated in garlic, chilli, parsley and olive oil. (V)(VGA)(DFA)	5
Patatas Bravas Crispy potatoes in a chilli tomato sauce. (VGA)(DF)	6
Chorizo Spicy Spanish sausage with honey and red wine reduction. (DF)	7
Prawns 5 king prawns sautéed in chilli, garlic, lemongrass and ginger. (GF)(DFA)	8
Padron Peppers Grilled with garlic and seasoned with smoked sea salt. (VGA)(V)(GF)(DFA)	7
Scallops Two Pan-seared and served with butternut risotto. (GFA)(GF)(DFA)	11
Arancini Butternut and sage risotto balls served with parmesan crisps. (V)(VGA)(DFA)	7
Mussels Steamed in a white wine and leek sauce. (GF)(DFA)	6
Scotch Egg Pork and sage sausage meat with a hint of black pudding wrapped around a soft-boiled egg and coated in breadcrumbs. Served with piccalilli and a crisp pancetta salad. (DFA)	10
Escabeche Pickled mackerel with vegetables, served with a new potato salad. (GFA)	8
Oysters Served with a red wine and shallot dressing. (GF)(DF)	3 (each)

MAINS

Pork Belly 6-hour braised and rolled pork belly served with braised white cabbage, mashed potato, black pudding, apple purée, crackling, green beans and a cider gravy. (GFA)(DFA)	29
Lamb Duo Lamb cutlets served pink, braised lamb shoulder, spiced red cabbage, parmesan parsnip, parsnip purée, Aubergine caviar, green beans and a red wine gravy. (DFA)	32
Seabass Pan-fried and served with Mediterranean vegetables, roasted new potatoes, rich tomato sauce and crispy julienne vegetables. (GFA)(DFA)	28
Seafood Linguini King prawns, mussels and squid in a white wine and leek cream sauce with linguini, topped with a seared salmon fillet. Served with garlic bread.	28
Fish and Chips Classic beer-battered cod served with rustic fries, mushy peas and tartare sauce. (GFA)	19
Summer Vegetable Risotto Asparagus, tenderstem broccoli and green bean risotto topped with wild mushrooms and a crispy poached egg. Served with a rocket and parmesan salad. (VGA)(DFA)	19
Chicken Schnitzel Tenderised chicken breast coated in panko breadcrumbs, sauteed in garlic butter and served with new potatoes, garlic butter and salad. (GFA)	24
Beef Burger 6 oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion, gherkin and tomato served with rustic fries and coleslaw. Add pulled pork + 5. (GFA)(DFA)	19
Portobello Mushroom Burger Portobello mushroom topped with red onion, monterey jack cheese, iceberg lettuce, gherkin and tomato served in a gourmet bun with rustic fries and coleslaw. (V)(VGA)(GFA)	17.5
8oz Steak Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad. (GFA)(DFA)	37 (Fillet) 28 (Sirloin)
Add a choice of sauce – Garlic Butter / Peppercorn / Red Wine / Blue Cheese	2.5

Side Dishes

Rocket & Parmesan Salad	6	Rustic Fries	4
Truffle and Parmesan Chips	8	Season Greens	3.5
Beer Battered Onion Rings	4.5	Loaded Fries	6
Side Salad	4		

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink, please note that all our dishes are prepared in a kitchen where cross contamination may occur, and we can't guarantee an allergen free environment. Our Menu descriptions do not list all ingredients.



Share your experience with us.

(GF) - Gluten Free
(V) - Vegetarian

(GFA) - Gluten Free Available
(VG) - Vegan

(DF) - Dairy Free
(VGA) - Vegan Available

(DFA) - Dairy Free Available
(N) - Contains Nuts

Please note that tables of 8 or more will have a 10% discretionary service charge added to the bill