



## Nibbles

- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Spicy harissa & lemon marinated olives (v,vg) £5
- “Frickles” battered pickled gherkin, curry ketchup (v,vg) £5
- Jalapeño cream cheese dip, homemade flour tortilla chips £6.50

## Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day, homemade bread (v) £6.5
- Classic hummus with harissa-roasted chickpeas & chilli oil, toasted pitta (v,vg) £6.5
- Feta cheese filo parcel, hot honey (v) £7
- Korean-style spicy sticky wings £8
- Old-school prawn cocktail, gem lettuce, brown bread & butter £8
- Homemade Scotch egg, honey mustard rocket salad & red onion relish £8.5
- Salmon & dill pate, homemade toast, pickled fennel salad £8.5
- Smoked haddock, spring onion farmhouse cheddar fishcake & creamed pea fricassé £9
- Lightly dusted calamari, garlic mayonnaise £9.50
- Whole shell-on crevette prawns in garlic butter, homemade bread £10

## Sharing

**Loaded potato skins** - Crispy potato skins, farmhouse cheddar, chive creme fraiche, streaky bacon bits & spring onions £12

**Baked Camembert** - baked-in-box rosemary & garlic studded Camembert, toasted homemade bread and chutney (v) £12.5

**Seafood sharer**- lightly dusted calamari, garlic crevette prawns, salmon & brown shrimp rillette, classic prawn cocktail, beer battered fish goujons, tempura king prawns, smoked salmon, smoked haddock fishcake, homemade toasted bread, tartare sauce & garlic mayonnaise dips £30

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.

## The Grill

served with chunky chips, onion rings, grilled mushroom & plum tomato  
32 day-aged British beef steaks  
Choice of peppercorn or blue cheese sauce, garlic butter or marrowbone butter

10oz Rump (High flavour, some marbling of fat) £24  
10oz Sirloin (Rich fat, leaner meat than Ribeye) £30  
8oz Fillet (Premium cut, emphasis on tenderness) £32  
16-20oz T-bone (comprises best of the fillet and sirloin) £45  
**Add Crevette Prawns in garlic butter £10**

### Classic Mains

Risotto primavera with spring vegetables, local wild garlic butter, roasted cherry tomatoes & parmesan (v, veg available)  
£17.5 - **Add chicken for £5**

Spinach, goat cheese & roasted heirloom tomato lasagne, garlic ciabatta  
£17.5 - **Add rocket & parmesan salad for £2**

Pie of the day, puff pastry top & chunky chips  
£19

10oz Char Grilled Gammon Steak, served with Parsley and Smoked Newport cheese sauce, Roasted New Potatoes, Grilled Mushroom and plum tomato  
£19.5 **Add free range Egg £1.5**

8oz Greek lamb burger with grilled halloumi, homemade tzatziki, Greek seasoned fries, ciabatta bun, roasted red pepper ketchup  
£20

8-10oz lager-battered, North-Atlantic haddock fillet & chips, garden peas, chip-shop curry sauce & chunky tartare sauce  
regular £20/small £15

“Fish of the day” - see our board for today’s seasonal offering  
£Market Price

Tandoori baked chicken, bombay potatoes, smashed cucumber salad & yoghurt dressing  
Half chicken - £20 / Whole chicken - £35 (2 sharing)

Pan fried pork medalions, apple & Calvados sauce, hasselback potatoes, mangetout  
£20

### Sides

Rocket & Parmesan salad (v) £3.5  
Onion Rings £4  
Chunky chips/skinny fries (v, vg) £4.5  
Daily vegetables (v,vg) £5