

STARTERS

FRENCH ONION SOUP 6.50
GRUYERE CHEESE, GARLIC BREAD

SEAFOOD PLATTER 8.00
WARM ARTISAN BREAD, TARTAR,
MARIE ROSE SAUCE

DUCK HASH 7.50
(DUCK, BACON, CHORIZO,
CAMELISED ONION, POTATO AND
PARMESAN CHEESE) TOPPED WITH A
POACHED EGG

GUINEA FOWL AND BLACK
PUDDING TERRINE 7.50
SOURDOUGH TOAST, PICKLES

TWO WAY GOAT'S CHEESE
7.50
VEGETABLE CRISP, APPLE PUREE, PINE
NUTS, FENNEL MARINATED APRICOTS

FLAT MUSHROOM 7.50
OVEN HERB ROASTED, PARMA HAM,
PESTO, PARMESAN

SCOTTISH SMOKED SALMON
8.00
TOASTED CROUTON, POACHED EGG,
HOLLANDAISE SAUCE

CLASSIC PRAWN COCKTAIL
7.50
WARM SOUGHDOUGH BREAD AND
BUTTER, LARGE PRAWNS, TOMATO
AND CUCUMBER CONCASS

MACKEREL PATE 7.50
SMOKED, HORSERADISH CREAM,
TOASTED SOURDOUGH

MEAT AND FISH

SIRLOIN STEAK 24.50

RUMP STEAK 19.50
ONION RINGS, FRIES, WATERCRESS
GARLIC BUTTER OR PEPPER SAUCE

CATALAN FISH STEW 18.00
MIXED WHITE FISH, CHORIZO, KING
PRAWNS, MUSSELS, CHILLI, GARLIC,
WARM BREAD

FISH AND CHIPS 15.00
BATTERED FISH, HAND CUT CHIPS, PEA
PUREE, TARTAR SAUCE

ROAST BELLY OF PORK 17.00
MASHED POTATO, APPLE SAUCE,
VEGETABLES, JUS

FISH PARMENTIER 15.00
WHITE FISH, PRAWNS, SALMON, LEEKS,
CREAMED POTATO, GRUYERE

STEAK AND STOUT PIE 15.00
ROUGH PUFF PASTRY, TRIPLE COOKED
CHIPS, VEGETABLES, JUS

LAMB RUMP 18.00
(COOKED PINK) HERB MARINATED,
DAUPHINOISE POTATOES,
VEGETABLES, JUS

CAJUN SPICED OR PLAIN
CHICKEN CAESAR
SALAD 16.00
ANCHOVIES, CROUTONS, CRISPY
PARMA HAM, EGG, PARMESAN

PAN SEARED SEA BASS FILLET
17.00
SMOKED SALMON CROQUETTE,
PURPLE SPROUTING BROCOLLI AND
HOLLANDAISE SAUCE

VEGETARIAN

PASTRY PARCEL 15.00
BRIE, MUSHROOM AND SPINACH WITH
GARLIC PRESSED POTATOES,
VEGETABLES AND VEGETABLE JUS

PLANT BASED STEAK 14.00
FRIES, GRILLED TOMATO,
WATERCRESS, SAUTEED MUSHROOMS

OPEN SANDWICHES LUNCHTIMES ONLY

ON TOASTED SOURDOUGH
BREAD, FRIES 11.50

STEAK AND ONION

BACON, BRIE AND CHUTNEY

TOMATO, GRILLED PEPPERS
AND GRUYERE CHEESE

SPICY CHICKEN AND
MAYONNAISE



DESSERTS

VANILLA PANNA COTTA 6.25
MIXED BERRIES

CHOCOLATE AND MIXED
NUT BROWNIE 6.25
VANILLA ICE CREAM

ALE, GINGER, DATE AND FIG
STICKY TOFFEE PUDDING
6.50
TOFFEE SAUCE AND CRÈME ANGLAISE

BREAD AND BUTTER
PUDDING 6.00
DOUBLE CREAM

LEMON TART 6.00
CRÈME FRAICHE

CLASSIC CRÈME BRULEE 6.25

AFFOGATTO AL CAFÉ 6.25
CHOCOLATE SALAMI, VANILLA ICE
CREAM, ESPRESSO

PLEASE INFORM US IF YOU HAVE ANY
ALLERGIES OR INTOLERANCES AT THE
TIME OF ORDERING.

MOST OF OUR DISHES ARE ADAPTABLE
TO A GLUTEN FREE DIET, HOWEVER IF
YOU ARE COELIAC PLEASE SPEAK TO A
SENIOR MEMBER OF STAFF WHO WILL
BE ABLE TO ADVISE YOU.

PLEASE TURN OVER FOR
TODAY'S SPECIALS