

FOR THE TABLE

Sourdough (v) garlic butter, olive oil & balsamic	6	Mixed Marinated Olives (ve)	6	Chipolata Sausages honey & soy glaze	5
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STARTERS

Curried Parsnip Soup (v/ve*) freshly baked bread & salted butter	8	Korean Popcorn Cauliflower (ve) gochujang, spring onion & chillies	8	Smoked Mackerel Pâté beetroot chutney, mini oatcakes	8
Tomato & Red Pepper Soup (v/ve*) freshly baked bread & salted butter	8	Smoked Applewood Arancini (v) tomato sauce, pesto	8	Spiced Tiger Prawns confit garlic aioli & red pepper Kachumber	9

MAINS

Venison Pie garlic mash, red cabbage, red wine jus	chef recommends	21
Slow Cooked Pork Belly puy lentil stew, crackling & red wine jus		17
Sweet Potato & Red Onion Seeded Tart (ve) stem broccoli, roasted carrot & parsley salsa		16
Steak Frites parmesan fries, truffle mayo, fried hens egg & pea shoots		18
Savoury Roasted Vegetable Pie (ve) garlic mash, crispy sprouts, vegan gravy		16
Cider Battered Haddock crushed peas, tartare sauce & chunky chips		18
Add Curry Sauce		3
Add Pickled Onion		3
Mac & Cheese (v) tomato & mozzarella salad, garlic bread	local favourite	16
Pappardelle (v) butternut & sage cream sauce, roasted butternut, spinach, sun dried tomatoes, fresh parmesan		17
Add Garlic Prawns		8
Add Chicken		8

BURGERS

all served with lettuce, tomato, pickles, relish & chunky chips

100% Beef	18
Buttermilk Chicken	18
Beetroot, Red Pepper & Quinoa (ve)	17

CHOOSE YOUR TOPPING

Classic smoked cheese & streaky bacon	3
Breakfast hash brown & fried egg	3
Balmoral haggis & peppercorn mayonnaise	3
Sizzle & Squeak halloumi & hot sauce (v)	3

SIDES

Salted Fries	4	Onion Rings (v) with buffalo sauce	3
Load your Fries: - Haggis with Cheese & Peppercorn Sauce - Spring Onion, Chilli, Coriander & Curry Sauce (ve) - Truffle Mayo & Cheese (v)	2	Tenderstem Broccoli (ve) with lemon garlic vinaigrette	5
Roasted Garlic Mash (v)	5	Mac & Cheese (v)	5
Chunky Chips (ve)	3.5	Blue Cheese Wedge Salad (v) homemade blue cheese dressing, crispy onions, cherry tomatoes	5

SALADS

Caesar Salad little gem, Caesar dressing, anchovies, garlic croutons & pancetta	9
Greek Salad (v/ve*) cherry tomato, red onion, olives, cucumber & feta	9
Add Marinated Chicken	8
Add Garlic Prawns	8

JOSPER GRILLS

Our Josper Grill is no ordinary oven - cooking over natural charcoal, it infuses each dish with a rich, smoky depth while sealing in juices for unbeatable flavour & authentic taste in every bite

All of our grills are served with tomato, flat cap mushroom & café de Paris butter

Pork Tomahawk	19
Garlic, Lemon & Herb Marinated Chicken Breast	18
Garlic & Parsley King Prawns	26
Roasted Maple Salmon	20
Herb & Garlic Cauliflower Steak (ve)	14

STEAKS

Sirloin 225g	34
Fillet 200g	39
Tomahawk 550g	59

Add Marinated Prawns	8
Add a Sauce Peppercorn (v) Blue Cheese (v) Red Wine BBQ (v) Aioli (v) Chimmichuri (v)	3

STEAK NIGHT

Every Night

550g Tomahawk

to share

Choose 2 sides & 2 sauces,
plus a bottle of house wine

75

(v) vegetarian (ve) vegan (ve*) vegan available on request. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details



From the land, sea & field