

DINNER SAMPLE MENU

SNACKS

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| Nocellara Olives | 4 |
| Salted Marcona Almonds | 4 |
| Crusty Bread, Whipped Butter | 4 |

STARTERS

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| Pea Soup with Crème Fraiche and Pea Shoots, served with a Bread Roll (v) | 6 |
| Baked Portobello Mushroom stuffed With Goat's Cheese and Pepper | 9/15 |
| Cod and Salmon Fishcake, Buttered Potatoes, Tartar Sauce | 9/15 |
| Mousse de Canard, Ginger and Apricot Chutney, Crostini | 9.5 |
| Oak Smoked Salmon, Parsley, Capers and Lemon, Brown Soda Bread | 10.5 |
| Chicken Caesar Salad | 9/15 |

MAINS

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| Vegan Burger, Vegan Brioche, Relish, Dill Pickle, Lettuce, Tomato, French Fries (v) | 13 |
| Add Vegan Cheese 1.50 | |
| 12oz Beef Burger, Brioche, Relish, Dill Pickle, Lettuce, Tomato, French Fries | 14 |
| Add Applewood Smoked Cheddar 1.50 | |
| Classic Beef Ragù with Pappardelle | 15 |
| Lightly Battered Haddock Fillet, Crushed Peas, Chunky Chips, Tartar Sauce | 15 |
| Hake with Courgette, Provencal Mussel Sauce and Crispy Breadcrumbs | 24 |
| Pan Seared Beef Fillet, Celeriac Puree, Burnt Shallot, Fondant Potato, Red Wine Jus | 36 |

SIDES

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| | 3.75 |
| Parmesan Fries | |
| Garden Leaf Salad with House Dressing | |
| Seasonal Greens with Butter Emulsion | |

Before ordering, please speak to our staff about your dietary requirements, intolerances and food allergies.
Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.
Well behaved dogs are welcome but must be on a lead and restrained at all times.