
Monday 16th April - Dinner 5-10PM

Why not try

Old Hands, Dendli pale ale, 5.5% 5.6

Château D'Astros, Côtes de Provence, Provence, France 7/10/29

Renegade Gin, orange peel, fresh rosemary & Fever Tree Indian tonic 6.5

To start

Homemade bread, marinated olives (v) 4

Sage & onion scotch egg 5

Broccoli & leek soup, homemade bread (ve) 5

Broccoli, sweet potato mash, avocado, chilli jam & pumpkin seeds (ve) 6.5/11

Mussels cooked in cider, cream & chives, bread 6.5/12 (large with fries)

Duck liver parfait, apple & brandy chutney, brioche 6.5

To share (2-3 people)

Mezze plate - Grilled halloumi, hummus, artichoke baba ganoush, guacamole, pitta & olives (v) 7/13.5

Charcuterie - Parma ham, Coppa, Spianata salami, toasted bread & olives 8/15.5

Main

Wild mushroom & smoked mozzarella pearl barley risotto, truffle oil (v) 12.5

Beer-battered fish & chips, mushy peas & tartar sauce 13.5

Sea bass fillet, crushed olive potatoes, purple sprouting, sauce vierge 17

Grilled pork chop, mustard mash, cabbage & sage gravy 14.5

Bacon & cheese burger, mayo, Bloody Mary ketchup & chips 13.5

Lamb leg steak, sautéed potatoes, roast shallot & mint jus 19

330g Scottish ribeye on the bone, chips, mixed leaves & peppercorn sauce 24

Sides

Hand cut chips 3.95 // Skinny fries 3.5 // Sweet potato fries 4.5

Truffle & parmesan fries 4.5 // Mixed leaf salad (v) 3.5 // Seasonal vegetables (v) 4

A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team.

All dishes marked (v) are vegetarian friendly, (ve) are vegan friendly

Some of our dishes are prepared with gluten free ingredients **however** they are not prepared in a gluten free environment. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.