

MENU



SHARERS

/// For two ///

OVEN BAKED CAMEMBERT (v) 13.95

Oven baked camembert with garlic

and rosemary, locally baked bread,
oil & balsamic

ARTISAN SOURDOUGH 6.95 BREAD BASKET (v)

Sea salt butter, olive oil & balsamic

WARM SANDWICHES



Served with dressed leaves & vegetable crisps

CLUB SANDWICH

Double decker sandwich with roast
chicken, bacon, egg, tomato &
mayonnaise

BEER BATTERED 9.95 FISH FINGER SANDWICH

North Sea haddock goujons in beer batter, baby gem lettuce & caper mayonnaise on toasted bloomer bread, Bloody Mary ketchup

THAI CHICKEN OPEN SANDWICH

Marinated chicken strips, rocket,

Asian slaw, sweet chilli jam, coriander

VEGAN CLUB (vg)

Vegan smoked Applewood cheese,
grilled vegetables, vegan pesto,
dressed leaves

CLASSIC SANDWICHES



 $Served\ with\ dressed\ leaves\ \&\ vegetable\ crisps$

HAM & MUSTARD 8.95
Sliced kettle ham, English mustard

CHEDDAR PLOUGHMANS (v) 7.95
Sliced cheddar, Branston pickle

EGG MAYONNAISE (v) 7.95

Egg mayo, mustard cress

LIGHT BITES

HAGGIS SAUSAGE ROLL 6.95 Black pudding and haggis sausage roll, whisky brown sauce CRISPY COD SCAMPI 8.95 Curried cod scampi, tartare creme fraiche, house pickles, burnt lemon TOM YUM SOUP (vg**) 6.5 Fragrant Thai soup, crusty bread & $sea\ salt\ butter$ CHICKEN LOLLIPOPS 8.95 Irn Bru glazed chicken skewers, $chilli\ dipping\ sauce,\ rainbow\ slaw$ HERITAGE CARROT SALAD (vg) 8.5 Quinoa granola, pomegranate,

SIDES

BUTTERED NEW POTATOES (v) Herb & garlic butter	3.95
ROCKET & SPINACH SALAD (v) Truffle dressing, parmesan	3.95
STIR-FRIED SPINACH (vg) Garlic, ginger & chilli	3.95
BEER BATTERED ONION RINGS $^{(vg)}$	3.5
HAND CUT CHIPS / FRENCH FRIES (vg) Smoked sea salt & rosemary	3.95
SAUCES Peppercorn Chip Shop Curry (vg) Béarnaise Sauce (v) Truffle Aioli (v)	2.5

MAIN COURSES

hummus & dried cranberries

HAND BATTERED FISH & CHIPS 17.95 Local beer battered haddock, hand cut chips, tartar sauce, mushy peas, pickled onion CHICKEN SCHNITZEL 16.95 Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips CHAR-GRILLED BURGER 16.5 Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato and French fries MOROCCAN SPICED 14.95 CAULIFLOWER STEAK (VG) Ras-el-hanout, lemon & thyme cannellini bean mash, caper & raisin dressing PAN ROASTED SEA BASS 19.95 Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce 228G FLAT IRON STEAK 17.95 Dressed watercress, béarnaise sauce

DESSERTS

CHOCOLATE BOMB (v) Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce	9.95
GLAZED PINEAPPLE (vg) Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup	8.5
RHUBARB FRANGIPANE (v) Granny Smith apple sorbet, vanilla creme Anglais	8.5
WHITE CHOCOLATE MOUSSE (v) Strawberries & pistachio	9.95
STICKY TOFFEE PUDDING (v) Yorkshire Tea infused, butterscotch sauce, vanilla ice crean	8.5
SELECTION OF ICE CREAMS (v) & SORBETS (v) / SCOOP	2.5
CHEESE SELECTION Local and British cheeses, grapes, celery, chutney, biscuits	12.95

SALADS

& French fries

ASIAN DUCK SALAD

Slow cooked duck, orange, chilli,
spring onions, soy balsamic dressing

CHAR-GRILLED CHICKEN

15.95

CAESAR Gem lettuce, Parmesan, anchovies,

pancetta & sourdough croutons

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.

 \times (vg**) Vegan Alternative Available

 \times (vg) Vegan

imes (v) Vegetarian

