

## Starters

Soup of the day served with chunks of home-made bread  
£4.25 \*GF

Glazed Capricorn goats cheese on spinach salad with  
toasted pine nuts and sun-dried tomato coulis  
£5.95 \*GF V

North Sea scallops with chorizo salsa, pea purée and  
crisp Parma ham  
£6.95

Pan-fried pigeon breast with roast beetroot and crispy  
pancetta salad  
£5.95 GF

Home-made Ham - hock terrine with piccalilli, leaf salad  
and home-made bread  
£5.45

Prawn and cucumber salad dressed with rocket and a  
citrus dressing.  
£6.95 GF

Sautéed chestnut mushroom, smoked garlic and sage  
bruschetta  
£4.95 V

Rare peppered beef with rocket and parmesan salad  
£6.25 GF

## Mains

*All our home-reared prime steaks have been traditionally  
dry-aged, on the bone, for a minimum of 21 days and are  
served with mixed leaf salad and hand-cut chips.*

8oz Fillet £ 21.95 GF

10oz Rib-eye £ 16.95 GF

10oz Sirloin £17.95 GF

Pan fried breast of chicken with fondant potatoes,  
celeriac puree and locally grown greens.  
£14.95 GF

Roast baby Halibut supreme, wrapped in Parma ham,  
with fennel, red onions and mustard seed butter →  
£14.95 GF

Home-reared rack of lamb, sweet potato purée,  
caramelised shallots and curly kale  
£17.95 GF

Pan-roasted monkfish on chorizo mash with wilted  
spinach and herb oil  
£15.50

Pan-fried gnocchi with roasted vine tomatoes, spinach,  
pesto dressing and parmesan.  
£10.95 V

Fillets of sea-bass with garlic and thyme served on  
roasted root vegetables with confit tomato sauce.  
£15.95 GF

Home-reared pork fillet, wrapped in our streaky bacon  
and served with locally grown greens and fig chutney  
£15.50 GF

## **Sides £2.50** GF V

Sautéed new potatoes with chive butter

Hand-cut chips

Steamed locally grown vegetables

Rocket and tomato salad

## **Steak Sauces £2.00**

Garlic chimichurri- An Argentinian steak salsa with lots of  
garlic, parsley and chilli

Peppercorn

Diane

Garlic butter £1.00

## Desserts

Dark chocolate brownie with orange compôte  
£4.50 GF

Frangipane apple tart with cinnamon clotted cream  
£4.50

Bread and butter pudding with vanilla sauce  
£4.50

Sticky toffee pudding with caramel sauce and vanilla ice  
cream  
£4.50

Fine cheese selection served with home-made apple  
chutney, celery, grapes and our favourite biscuits for  
cheese  
£6.50 \*GF

- Please note, all food is cooked fresh, and to order, so delays may ensue during busy periods
- Should you have any specific dietary requirements, please inform a member of our team.
- GF Denotes Gluten Free
- \*GF Denotes Gluten Free alternative available
- V Denotes Vegetarian

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