

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.



Bread

Locally Baked Artisan Bread Jersey Butter £5

Rosemary & Sea Salt Focaccia balsamic and virgin olive oil £5.50

Garlic butter £2 Tapenade £2 Chimichurri £2

Starters

Cream of Button Mushroom Soup

Thyme, garlic & truffle oil, served with a bread roll (v) (cvg) £9

Smoked salmon

Celeriac remoulade, watercress salad lemon & caper dressing & brown bread £14

Chicken Liver Parfait

Fig & caramelised onion chutney with brioche toast £13

Tempura of Cauliflower

Romesco sauce, confit capsicums peanuts & micro herbs (v) (vg) £11

Baked Loch Fyne Queen Scallops

Swiss gruyere cheese, lime, parsley, and garlic butter £15

Steamed Scottish Mussels

Choose your style, both served with focaccia bread

Curry, coconut milk, lime, chilli £15

Classic moules marinière £14

Goats Cheese Bon Bons & Asparagus Spears

Pickled beetroot, asparagus spears frisee leaf balsamic and walnut dressing (v) (cvg) £12

Potted Beef & Yorkshire Pudding

Onion gravy £12

Spicy Beer-Battered king Prawns

Sweet chilli sauce £14

Dressed Devon Crab

Pea shoot smoked seasalt & pink peppercorn salad, artisan bread mustard mayonaise £18

Panko Breaded Smoked Haddock Fishcakes

Dill and lemon cream sauce £12

Land and Sea Sharing Board

Oriental duck spring roll, smoked salmon celeriac remoulade, tempura king prawns goats cheese bon bons, artisan bread sunblushed tomato, olives & tapenade £28 for two

Desserts

Sticky toffee pudding £9

Crème brûlée £9

Classic lemon tart £9

Hazelnut chocolate brownie £9

Melting chocolate pot £9

Café gourmand £9

Grande assiette of desserts £20 for two

Wedge of stilton & biscuits £9

Snacks

Marinated Olives £5

Pigs in Blankets honey and mustard mayonnaise £7

Truffle Arancini Mayonaise (v) £7

Main courses

A Duo of Slaithwaite Lamb

Roast rack and herb braised breast dauphinoise potatoes, braised red cabbage pan jus and mint sauce £35

Crispy Rolled Belly Pork

Black pudding mashed potatoes, watercress, mustard cream, button onion & chestnut mushrooms £26

4 Hour Beef Braised Cheek

Red wine, parsley, lardon, button onion and mushrooms, kale, and creamy mash £27

Vegetarian Bourguignon Pie

with roast root vegetables, chestnut mushrooms, thyme, broccoli, parsley mash (v) (cvg) £22

Wild Mushroom & Celeriac Risotto

Shallots, thyme, Parmesan, truffle oil & watercress (v) (cv)

Starter £12 *Main* £19

Calves Liver

Leek & potato mash, balsamic & green peppercorn sauce, onion rings £25

Pan-fried Seabass Fillet

Caper & lemon butter, steamed green vegetables & dauphinoise potatoes £27

Dressed Devon Crab

New potato & caper salad, lemon & watercress £24

Grill menu

Hanger aka Onglet Steak

big beefy flavour

Parmesan & truffle chips, watercress and four peppercorn sauce £27

8oz Prime-cut fillet steak

Chunky chips, onion rings £38
choice of sauce

*Stilton cream / Brandy & mushroom
Peppercorn sauce / Chimichurri / Garlic butter*

Surf & Turf

Garlic and chili butter half grilled lobster, Fillet steak, peppercorn sauce, fries and watercress salad £43

*Sunday roast menu
Childrens menu*

Pub classics

Haddock & Chips

North East Atlantic deep-fried Haddock fillet, chunky chips, mushy peas, and tartar sauce £20

Tagliatelle with Bacon

Cream and peas sauce (cv) £17

Shin Beef & Ale Pie

Puff pastry crust, chips, and Tender stem broccoli £24

Whitby Scampi

Skin on fries, pea shoots and tartare sauce £18

Shepherds Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce £22

Breaded Chicken Fillets

Skin on fries, watercress, and cajun mayonnaise £17

Butchers Sausage & Mash Potato

Braised red cabbage, tenderstem broccoli & gravy £19

Sharing steaks

20oz Sharing Chateaubriand £76

16oz Sharing Ribeye £58

Chunky chips, onion rings, watercress salad & choice of sauces

*Stilton cream / Brandy & mushroom
Peppercorn sauce / Chimichurri
Garlic butter*

SIDES

Truffled cauliflower cheese £5

Tenderstem broccoli £5

Pea, leeks & mangetouts £5

Creamed spinach £5

Beer-battered onion rings £5

Thin-cut fries £5

Creamy mash potatoes £5

Parmesan and truffle chips £5

Chunky chips £5

*(v) vegetarian (vg) vegan (cv) can be Vegetarian
(cvg) can be made vegan upon request
Please don't order if you're in a hurry*