# RESTAURANT

menu



## SHARERS

HOUSE MARINATED OLIVES  $^{(vg)}$  £4.50 A mix of olives marinated in lemon & chilli

BEETROOT HUMMUS (vg) £4.95 Warmed flatbread strips, beetroot hummus dip

ARTISAN SOURDOUGH £7.50 BREAD BASKET (v)

Sea salt butter, olive oil & balsamic

OVEN BAKED CAMEMBERT (v) £14.95

Oven baked camembert with garlic
and rosemary, locally baked bread,
oil & balsamic

CHARCUTERIE PLATTER £18.95
A selection of sliced cold meats, pickles, chutney, house marinated olives, farmhouse bread

SEAFOOD PLATTER £25.50
Tempura prawns, salt & pepper squid,

Tempura prawns, salt & pepper squid hand-picked crab, gin cured salmon, smoked mackerel, dips & toasted artisan bread

#### **SALADS**

ASIAN DUCK SALAD

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

CHAR-GRILLED CHICKEN £16.95 CAESAR

Gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons





£17.50

# STARTERS

PRESSED HAM HOCK £9.50 GIN CURED SALMON £10.95 Ham hock terrine, prune & date puree, Gin & beetroot cured salmon. cider pickled apricot, artisan bread creme fraiche, lemon, sourdough toast TEMPURA PRAWNS & CALAMARI CHICKEN YAKITORI £12.95 £9.95 Tempura prawns & salt & pepper squid, Japanese-style spiced chicken skewers, wasabi mayonnaise, citrus ponzu, burnt lime chilli & coriander jam, Asian slaw TOM YUM SOUP (v) (vg\*\*) £6.95 SMOKED DUCK PARFAIT £9.95 Fragrant Thai soup, crusty bread Chicken liver & smoked duck parfait, and sea salt butter caramelised red onion chutney, focaccia crisp breads HAND-PICKED CRAB £12.95 HERITAGE CARROT SALAD (vg) Fresh crab, pink grapefruit, avocado, £8.95 citrus dressing, toast Quinoa granola, pomegranate, hummus & dried cranberries ASPARAGUS (vg\*\*) £9.95 Asparagus, air dried ham, KING PRAWN COCKTAIL £13.95 crispy hen's egg, paprika mayo Bloody Marie Rose, pickled celery, bread & butter

# MAIN COURSES

ROASTED BUTTERNUT SQUASH (vg) £16.95 SHEPHERD'S PIE £17.95 Butternut squash & sage risotto, Slow cooked lamb shepherd's pie, roasted squash, vegan feta & hazelnuts cheddar & parmesan mash, fine beans HAND BATTERED FISH & CHIPS PAN ROASTED SEA BASS £19.50 £20.95 Local beer battered haddock, Roast fillet of sea bass, Thai-style hand cut chips, 'chip shop favourites' mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce **GRILLED CHICKEN** £18.95 MOROCCAN SPICED Pan fried tikka marinated chicken £15.95 CAULIFLOWER STEAK (vg) breast, roasted cauliflower pakora, masala sauce, steamed rice, raita Ras-el-hanout, lemon & thyme cannellini bean mash, caper & raisin dressing BEEF BOURGUIGNON £20.95 SESAME CRUSTED Slow braised blade of beef in red wine, £21.95 SCOTTISH SALMON mashed potato, glazed carrots, baby onions, bacon & mushrooms Pak choi, coconut rice, shiitake mushrooms, teriyaki sauce CHAR-GRILLED BURGER £18.95 Double patty beef burger with cheese 'THREE LITTLE PIGS' £17.95 in a brioche bun, burger relish, Slow cooked pork belly, black pudding, baby gem lettuce, tomato & confit pork bonbon, mustard mash, French fries apple & tarragon puree, cider gravy

FROM THE GRILL

Dressed watercress, béarnaise sauce and French fries

228g FLAT IRON STEAK £22.95 450g TREACLE CURED £75.00 CHATEAUBRIAND (for two)

#### $\times$ (vg) Vegan $\times$ (v) Vegetarian

imes (vg\*\*) Vegan Alternative Available

## SIDES

| ROCKET & SPINACH SALAD (v) Truffle dressing, parmesan         | £4.95 |
|---|-------|
| HAND CUT CHIPS / FRENCH FRIES (VG) Smoked sea salt & rosemary | £4.95 |
| BUTTERED NEW POTATOES $^{(v)}$ Herb & garlic butter           | £4.50 |
| FINE BEANS (v) Tomato, shallots & garlic                      | £4.50 |
| STIR-FRIED SPINACH (vg) Garlic, ginger & chilli               | £4.50 |
| BEER BATTERED ONION RINGS $^{(v)}$                            | £4.95 |
| SAUCES Peppercorn Chip Shop Curry (vg) Régre since Gausse (v) | £2.95 |
| Béarnaise Sauce (v)   |       |

# DESSERTS

CHOCOLATE BOMB (v) £9.95 Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce GLAZED PINEAPPLE (vg) £8.50 Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup RHUBARB FRANGIPANE (v) £8.50 Granny Smith apple sorbet, vanilla creme Anglais WHITE CHOCOLATE MOUSSE (v) £9.95 Strawberries & pistachio STICKY TOFFEE PUDDING (v) £8.50 Yorkshire Tea infused, butterscotch sauce, vanilla ice cream

SELECTION OF ICE CREAMS (v) £2.50 & SORBETS (v) / SCOOP

CHEESE SELECTION £12.95

Local and British cheeses, grapes,
celery, chutney, biscuits

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.