

A LA CARTE MENU



LIGHT BITES & SMALL PLATES

Sourdough and bread shards 4.00 **V**
tzatziki and nut free pesto

Cod and parsley fishcakes 6.00
mustard and onion mayo

OUR PERFECT PAIRING

Dusted calamari 7.00
spiced mayonnaise, burnt lime, coriander

Pair with Chio Prosecco £6.50 125ml

Beetroot falafel and Moroccan hummus 6.50 **VF**
pomegranate and watercress

Ham hock and pea terrine 6.50
celery and apple salad

Tomato and basil soup 5.50 **V**
sourdough

SALADS

Baby gem and artichoke Caesar salad 11.00 **V**
parmesan and garlic croutons

Club salad 11.00 **V**
avocado, vine cherry tomatoes, mixed leaves, cress,
crispy onions and chargrilled peppers

Add

Charred lemon zest and rosemary chicken breast 4.00

Pan roasted Scottish salmon fillet 4.00

Garlic and chilli flake halloumi 4.00

GRILL SAUCES

Béarnaise sauce 2.00

Brandied peppercorn sauce 2.00

Garlic and onion butter 2.00

Blue cheese cream 2.00

MAIN COURSES

Crisp skin mackerel 16.00
Asian salad, yuzu mayonnaise, chilli flakes, pickled ginger

Wild mushroom risotto 14.50 **V**
grilled king mushroom, truffle oil

Chicken Milanese 14.50
breaded chicken breast, warm potato salad, pea shoots and parmesan cream

Roasted duck breast 18.00
farro and kale salad, walnuts, cranberries, pistachios, almonds
and extra virgin olive oil and parsley dressing

OUR PERFECT PAIRING

Beer battered North Sea haddock and chips 14.50
minted peas, charred lemon and rough-cut tartare

Pair with Boschendal Pavillion Chenin Blanc, South Africa £9.70 250ml, £27.50 Bottle

Moroccan spiced vegetable and rice paper parcel 14.50 **VF**
chargrilled vegetables with herb and honey dressing

GRILLS

*all grills served with a rocket and watercress salad, sea salt
baked mushroom, scorched vine tomatoes and chips*

Steaks seasoned with our beef glaze

OUR PERFECT PAIRING

10oz Casterbridge 28 day dry aged Rib Eye 32.00
the marbling trait of Casterbridge steaks typically generates
a tenderer, juicy and flavourful meat. **Best served MR - M**

Pair with Chateau Soverain Cabernet Sauvignon, USA £12.50 250ml, £35.50 Bottle

8oz South American Sirloin 25.00
South American sirloin has a distinctive flavour profile and good
marbling offering a 'leaner' cut. **Best served MR**

8oz Bavette steak 16.00
Served with horseradish cream and crispy onions. Often known as the
'butchers steak' Bavette is a loose textured, highly flavoured flat cut
Will be served medium/rare

10oz Pork T-bone 16.50

Cajun rubbed butterfly chicken breast 14.00
chilli and coriander dressing

The Classic Burger 15.50
beef burger, dry cured bacon, Monterey jack cheese, bread
and butter pickle, beef tomato and gem lettuce

Moving mountains vegan classic 15.50 **VF**
plant based burger with vegan mature cheese, crispy onions
and pickle and peppers

SIDES

Sea salt baked new potatoes 3.50

Chopped salad 3.50
olive oil and balsamic dressing

Tender stem broccoli 3.50
olive oil and chilli flakes

Crispy onion rings 3.50

Sweet potato fries 3.50

Skin on fries 3.50

DESSERTS

Baked New York cheesecake 6.50

Apple tart 6.50 **VF**
Jude's Vegan vanilla bean ice cream

Morello cherry flan 7.50
pistachio ice cream

OUR PERFECT PAIRING

Chocolate mousse 7.50
honeycomb, caramel sauce

Pair with Baileys on ice

Sticky toffee and salt caramel pudding 7.50
vanilla bean ice cream

Lemon tart 7.50
raspberry compote, clotted cream

Ice cream selection 5.50
(vegan ice cream available)

Selection of cheese 9.00
sourdough shards, oatcakes and plum and apple chutney

V Suitable for Vegetarians **VF** Suitable for Vegans

Allergen Information: Unsure about our menu? Speak to a member of our team, they will be more than happy to discuss your dietary requirements with you and suggest dishes which might be suitable. Weights shown are approximate before cooking.