

## A LA CARTE MENU



## LIGHT BITES & SMALL PLATES

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

Cod and parsley fishcakes 6.00  
mustard and onion mayo

Dusted calamari 7.00  
spiced mayonnaise, burnt lime, coriander

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

Ham hock and pea terrine 6.50  
celery and apple salad

Tomato and basil soup 5.50  
sourdough

## SALADS

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Baby gem and artichoke Caesar salad 11.00  
parmesan and garlic croutons

Club salad 11.00  
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

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Béarnaise sauce 2.00

Brandied peppercorn sauce 2.00

Garlic and onion butter 2.00

Blue cheese cream 2.00

## MAIN COURSES

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

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

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

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

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

## GRILLS

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

*Steaks seasoned with our beef glaze*

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**

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

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 **VE**  
plant based burger with vegan mature cheese, crispy onions  
and pickle and peppers

## SIDES

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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

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Baked New York cheesecake 6.50

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

Morello cherry flan 7.50  
pistachio ice cream

Chocolate mousse 7.50  
honeycomb, caramel sauce

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

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

**V** Suitable for Vegetarians **VE** 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.