

DINNER MENU

Giaraffa olives - 3.00

Bread & butter or olive oil - 2.50

Glass prosecco - 7.00

STARTERS

Sweet potato & chilli soup (vg) - 5.00

Isle of Harris Gin cured Loch Duart salmon, heritage beetroot, crème fraîche - 7.50

Pulled ham hock, pea purée, garden peas, pea shoots, bread - 6.50

Grilled courgette with chunky tomato sauce and goat's cheese (v) (gf) - 6.00

MAIN COURSE

Chicken Schnitzel, tomato & red onion compote, herb oil, roast new potatoes - 14.00

Honey & garlic baked hake, fondant potato, tenderstem broccoli, almonds (gf) - 16.00

Grilled aubergine, spiced chickpea, walnuts, tomato & chilli sauce,
wild mushroom, quinoa (vg) (gf) - 14.00

Beef bourguignon with saffron creamed potatoes and horseradish crisp (gf) - 16.00

Beef burger, vintage cheddar, barbecue sauce, pickles, house chips - 14.00

SIDES

House salad (vg) (gf) - 3.50

Pumpkin seed & honey roasted squash (vg) (gf) - 4.00

Homemade chips (vg) - 4.00



Please inform staff of any dietary requirements or allergies

An optional service charge of 12.5% will be added to your bill, this is shared entirely between our staff

DESSERTS

Homemade sticky toffee pudding, toffee sauce, custard (v) - 5.00

Selection of continental cheeses quince jelly, crackers - 8.50

Raspberry mille feuille, orange cream raspberry sorbet (v) - 5.00

AFTER DINNER DRINKS

Irish Coffee - 5.00

Lagavulin 16 year old Islay malt - 5.40

Martell Cognac - 3.70

COFFEE & TEA

Espresso - 2.00

Macchiato - 2.15

Americano - 2.30

Cappuccino/Latte/Flat White - 2.65

Hot Chocolate - 3.00

English Breakfast Tea - 1.85

Fresh Mint Tea - 2.50

Herbal Infusions - 2.65



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