

**RESTAURANT MENU** 



SMALL PLATES

THE MENU

Chicken & herb terrine - 8.95 cornichons, horseradish cream, dressed chicory

Mozzarella & potato dumplings - 8.95 (V) sweet chilli, salsa, micro herbs

Salt & pepper squid - 8.75 (DF/GF) garlic aioli, spring onion, chilli, lemon Roast butternut squash soup - 7.95 (DF/GF) sweet potato crisps, pumpkin seeds, cloud bread

Chicken or vegetable gyozas - 7.95 (DF) sweet soy, crispy shallots, toasted sesame

Prawn cocktail - 10.50 (DF/GF) gem salad, spicy Marie Rose

MAINS

Confit duck leg - 16.95 (DF/GF) celeriac purée, pak choi, red wine jus

Chicken supreme - 18.95 (GF) fondant potatoes, mushroom & bean ragu, chicken sauce

Rich red wine braised beef stew - 17.95 (DF/GF) onions, potato

## SEA -

Cod loin - 19.50 (DF) chickpea and spinach curry, infused crumbs, herb oil

> Classic fish & chips - 16.95 thick cut chips, house tartar, lemon

Sea bream - 18.50 (DF/GF) red Thai curry, leeks & samphire, green oil

Lobster risotto - 24 parmesan crisps, coriander and chive oil

Seafood linguine - 17.95 prawns, mussels, white wine, lemon, parsley

**SIDES** 

Thick cut chips - 4.95 (VE/DF/GF)

Mashed potato - 4.50 (V/GF)

Baked sweet potato, smoked herb butter, chives - 4.50 (V)

House salad - 4.50 (VE/DF/GF)

Sweet potato risotto - 15.95 (VE) crisps, mixed seeds, parmesan, herb oil

Scottish Wagyu beef burger - 18.95 (DF/GFO) double patty, bacon, cheese, burger sauce, caramelised onions, gherkins, salad, thick cut chips

> Classic Caesar salad - 13.50 (V) anchovies, parmesan, dressing Add chicken - 3.50



**8oz fillet steak - 36** (GF) peppercorn sauce, thick cut chips

10oz sirloin steak - 31.50 (GF) peppercorn sauce, thick cut chips

Spice rub flat iron steak- 29.50 (GF) chimichurri, thick cut chips

Saffron rice - 4.50 (V/DF)

Garlic mushrooms - 4.50 (V/GF)

Grilled tenderstem, sesame dressing - 4.50 (V/GF)

Cauliflower cheese - 4.50 (V/GF)



V Suitable for vegetarians VE Suitable for vegans GF Gluten free GFO Gluten free option available DF Dairy free

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on

ingredients within our menu items in relation to allergens and food intolerance including gluten free please ask a member of staff who will be able to assist you.