



DINNER MENU

SERVED MON-SAT 18:00-21:00 | SUN 18:00-20:00

NIBBLES

MARINATED
OLIVES
£5.00

CRISPY BRIE
WEDGES
Cranberry sauce
£5.50

HOMEMADE
BREAD
Herb butter
£5.00

PADRON
PEPPERS
With sea salt
£5.50

VENISON & GRUYÈRE
CROQUETTE BITES
Redcurrant dip
£6.50

STARTERS

SOUP OF THE DAY
Homemade bread £8.50

CRISPY TEMPURA SELECTION
Ginger soy dipping sauce with choice of:
King prawns £10.50 | Squid £9.50 | Seasonal Vegetables £7.50

BURRATA SALAD
, Heritage tomatoes, basil oil, aged balsamic reduction, sea salt, sourdough £9.50

CHICKEN LIVER PÂTÉ
Toasted brioche, red onion chutney £10.00

BBQ PORK BELLY
Crackling, red cabbage slaw, apple purée, cider jus £10.00

CRAB & COD FISH CAKE
Pickled fennel, lemon aioli £9.50

MAIN COURSE

CHICKEN KIEV
Garlic, parsley and chive butter, pomme purée, seasonal vegetables, lemon-infused chicken jus £19.50

LINE-CAUGHT FISH OF THE DAY, CHEF'S SELECTION
Seasonal vegetables, citrus beurre blanc, herb oil, micro herbs, and lemon zest (Market Price)

JERK-SPICED PORK RIB-EYE
Roasted sweet potato, golden plantain, mango puree and coconut rum reduction £19.50

8OZ SIRLOIN STEAK
Hand-cut chunky chips, herb butter (choice of rich red wine jus or peppercorn sauce) £29.00

RUMP OF LAMB
Silky creamed potatoes, buttered seasonal greens, honey glazed carrots, fragrant rosemary jus £26.50

SPICY KING PRAWN LINGUINE
Spiced with fresh chilli, cherry tomatoes, slow-roasted garlic £18.50
Available as vegetarian option (£14.50)

AROMATIC VEGETABLE BIRYANI
Perfumed basmati rice, mixed vegetables, toasted cashew nuts, saffron, and aromatic whole spices £16.00
Enhance with: Lamb (£6.00) or King Prawns (£5.00)

BURGERS
Chargrilled patty, aged cheddar, house sauce, toasted brioche bun, golden skin-on fries
Beef (£18) | Lamb (£18.50) | Beyond Meat (£17.50)

FISH & CHIPS
Beer-battered haddock fillet, triple cooked chips, mushy pea purée, lemon, and classic tartare sauce £18.50



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SALADS

QUINOA BOWL

Chargrilled mediterranean vegetables, apricot, feta, pomegranate, herb oil, lemon emulsion £15.50
Add: Grilled Chicken (£4.00)

CAESAR SALAD

Baby romaine lettuce, anchovy caesar emulsion, aged parmesan reggiano, garlic herb croutons £15.00
Add: Grilled Chicken (£4.00) | Sautéed King Prawns (£5.00)

SIDES

Garden Green Salad | Garlic Bread | Mashed Potatoes | Triple-Cooked Chips
Onion Rings | Skin-on Fries | Seasonal Vegetables
£5.00 each

DESSERT

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream, sea salt £9.50

APPLE & BERRY CRUMBLE

Vanilla ice cream £8.50

CHOCOLATE CREMEUX

Raspberry sorbet, candied pistachio £8.50

BANOFFEE CRÈME BRÛLÉE

Shortbread biscuit £9.00

PEAR & ALMOND TART

Honeycomb ice cream, crème anglaise £9.50

SELECTION OF ICE CREAM & SORBET

2 Scoops of your choice of vanilla, chocolate, strawberry,
honeycomb, salted caramel, and sorbet £4.50

ARTISAN CHEESE SELECTION

Brie, stilton, and mature cheddar with artisan biscuits, quince jelly, grapes, and celery £10.50