

Crusty Bread 2.95 V

Three chunky wedges, a variety of flavours served with olive oil and balsamic vinegar

mour

Hummus & Mixed Olives 3.95 V

Italian olives marinated in garlic and herbs served with warm pitta bread

STARTERS

Mour Prawn Cocktail 6.95 GF

With avocado and cherry tomatoes

Chef's Soup of the Day 5.75 VV *

Accompanied with a wedge of freshly baked bread

Searred Beef Thai Salad 7.95 GF

With chilli and coriander dressing

Sticky Baby Back Ribs 7.95 GF

Coleslaw and homemade BBQ dipping sauce

Pea & Mint Falafel 6.95 GF VV

With quinoa salad

Classic Caesar Salad 6.95/11.95 *

With Chicken 8.00/13.00 *

All served with crispy pancetta, garlic croutons and parmesan cheese

[sauce contains anchovies]

Crispy Squid 7.50

Chilli sauce & crème fraiche

Chicken Liver Parfait 6.50

With toasted sourdough and onion chutney

Beetroot & Goats Cheese Risotto 6.50 GF

Topped with parmesan crisps

MAINS

Confit Duck Leg 15.95 GF

Tenderstem broccoli and roast shallot and blackberry sauce

Slow Cooked Crispy Topped Beef & Beer Stew 17.00

Served with green vegetables

Buttermilk Fried Chicken 15.95

Served coleslaw, roast corn on the cob and cajun fries

Vegan Burger 16.00 VV

Chickpeas, Sweetcorn, Herbs and spices served in a brioche bun with spicy fries

Roast Vegetable Kebabs 15.00 V GF

Served with coleslaw, Cajun fries and a spicy dipping sauce

Aubergine Penne Arrabiata 15.00 V *

Rich tomato sauce and fresh chili

FROM THE SEA

Roast Fillet of Skrei Cod 17.00 GF

Rosti potato, leek and clam chowder

Grilled Stone Bass 17.50 GF

Garlic butter, spinach, chunky tartar sauce and hand cut chips

Smoked Haddock 15.00

Poached egg, dill mash with a wholegrain mustard sauce

FROM THE GRILL

*Our steaks are prime 28 day matured beef and cooked to your liking.
All served with hand cut chips, water cress, grilled mushroom, tomato confit and onion rings*

10oz Sirloin Steak 24.00 GF

Calves Liver & Bacon 21.00

Lemon & Rosemary Marinated Pork Chops 16.00

10oz Rib Eye Steak 26.00

7oz Fillet Tail 21.00 GF

SIGNATURE STEAKS

Fillet Tail Stroganoff 26.00 GF

Served with rice

10oz Sirloin Steak 26.00

Creamed spinach, mushroom & red wine sauce

Rump of Beef 19.50 GF

Horseradish mash, braised shallots, green beans and a red wine sauce

GRILL TOPPINGS

Fried Duck Egg 1.50

Blue Cheese 2.00

Forestine Wild Mushroom 2.25

TO ACCOMPANY 1.50

Peppercorn Sauce Red Wine Sauce

Garlic Mayonnaise Roquefort Butter

Herb Butter Chilli Butter

SIDES 3.25

Hand Cut Chips

New Potatoes

Mashed Potatoes

Seasonal Green Vegetables

Honey Roast Carrots

Mixed Salad

Please note that as our menu is made using seasonal & fresh produce, some items may be changed or no longer available and this menu is for indicative purposes only.

Please ask a member of our team to check item availability.

A discretionary 10% service charge will be added to your bill

(H) Healthy Option

(GF) Gluten Free

(V) Vegetarian

(N) May Contain Nuts

*Can Be Served GF

(VV) Vegetarian & Vegan