



GLUTEN FREE

WHILE YOU WAIT

Olives v £3.25

Bread with balsamic and oil v £2.95

STARTERS

Haddock goujons with tartare sauce £5.50

Seasonal soup with toasted bread and butter v £5.25

Potted rabbit with cider and apricot, toasted bread £6.50

Half dozen oysters with shallot vinegar and tabasco £9.50

Trio of beetroot with black olive textures and basil v £5.25

Devilled crab, salmon and shrimp pate with sea salt croutes £6.95

Game terrine with pickled vegetables, toasted bread and watercress £5.50

LUNCH MENU

Monday to Friday 12-5pm

Steamed Shetland mussels with pancetta leeks and cider £8.95

Corn fed chicken club sandwich on toasted bread and fries £8.95

Butternut squash and spinach risotto with crisp parmesan, walnut and sage £8.95

Steak and melted cheese sandwich, sweet peppers, caramelised onions and fries £9.50

TODAY'S MARKET FISH AND SEAFOOD

Please ask your server for today's catch or see the blackboards

Fruit De Mer, or your favourite seafood can be pre ordered with 48 hours notice

*Please inform us if anyone in your party has a food allergy before ordering
V – Vegetarian. VE – Vegan. Please ask to see the gluten and dairy free menu. (n) – contains nuts*

MAINS

Haddock and hand cut chips with mushy peas and tartare sauce £12.95

Goan king prawn curry with coconut rice and grilled bread (n) £17.50

Roasted vegetable and chick pea tagine, rice, lemon yoghurt and coriander v £10.95

Calves liver with crispy shallots, pancetta mashed potato, and caramelised onion gravy £17.95

Goosnargh chicken, Persian spiced with pilaf rice, rose harissa and yoghurt dressing (n) £14.95

Fish Pie; Haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato and French peas £13.25

Five spiced pork belly with kimchi, smoked tofu, pickled shiitake mushrooms (n) £15.50

Sea Bass with parsnip puree, kale, pancetta and hassel back potatoes £17.50

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28 day dry-aged beef with roast field mushroom, grilled tomatoes and hand cut chips

10oz Rump £17.95 12oz Rib-eye £23.50 8oz Fillet £24.95

Sauces - Pepper £1.95, Blue cheese £1.95

Extras - Onion rings -£1.95 Garlic and chilli prawns £4.95

SIDES £3.50

Sea salt fries

Hand cut chips

Seasonal vegetables

Green salad

DESSERTS

Apple, plum and cinnamon crumble with proper custard (n) £5.25

Chocolate délice with a tangerine jelly centre, caramel and hazelnut (n) £5.50

Ice cream selection, with little marshmelows and plum sauce £5.25

Banana and orange sponge with sorbet and seasonal berries £5.95

Dark chocolate fondant with honey comb and salt caramel ice cream £6.50

Three or five cheese selection, with chutney, grapes and crackers £6.95 or £8.95

Chocolate and caramel truffles £3.50

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