

BAR / TAKEAWAY | 5 pm - 7 pm

Heavy Strawberry Jam and Roddas Clotted Cream (g) (d) with Buttermilk Scones	£14	28 Day Aged Beef Burger (g) (d) with Smokey Cheese, Pickles and Fries	£18	Confit Chicken Tikka Wings (g) (d) with Mint and Mango	£14
Dry Cure Smoked Salmon (g) (d) with Potato, Cheese and Chive Scones	£16	Fire Roasted Cajun Sweetcorn (d) with Crispy Chicken Skin and Herbs	£8	Black Onion Seed and Spring Onion Bhaji (g) (d) with Herb Yogurt	£12
		Classic Battered Fish and Chips (g) (d) Classic Battered Fish and Chips (g) (d)	£17	Vegetable Samosas (ve) (g) (d) with Madras Aioli and Crispy Dried Onions	£18
Sides					
Fries	£4				

DINNER 6 pm - 9 pm

STARTERS

Beetroot Veloute (d) with Chive Creme Fraiche	£8
Crispy Baby Squid with Red Chili and Lamb's Leaf	£9
Beast Terrine (d) (g) with Balsamic Onions and Crostini	£9
Asparagus with Hens Egg and Siracha Aioli	£10

Sides All £4
Beef Dripping fat chips
Green Salad
Seasonal Vegetables
Hasselback Potatoes

MAINS

Pork Belly (d) with Caramelized Apple, Thyme Moussaline and Spinach	£24
Sea Trout (d) (g) with Mussels, Chorizo and Parmentier Potatoes	£22
Cajun Baked Gurnard (g) with Spicy, Herby, Fruity Couscous	£22
Cauliflower Bhaji (g) with Saag Aloo and Black Onion Seed Flat Bread	£16

DESSERT

Chocolate Cremeaux (d) (g) with Passion fruit Curd	£8
Pinneapple Baba (g) with Mango Sorbet	£8
Almond & Strawberry Tart (g) (d) (n) with Strawberry Sorbet	£8
Raspberry Panna Cotta (d) (g) with Oat Cookie and Raspberry Sorbet	£8

n = nuts | ve = vegan | For further details about allergens, please ask your server.
g = gluten | d = dairy | 10% Service Charge Applies.