



## Bar Menu

Available Inside & Out | Timings Below

Onion rings, BBQ sauce £3.5

Halloumi chips £4

Garlic, chilli king prawns £4.5

Cider poached chorizo £4

Soup, fresh bread £5

### Boxed meals

Mussels in garlic cream sauce £11

Lemon and thyme chicken leg £9.5

Breaded haddock £10.5

Beef burger, brioche bun £10.5

Minute steak baguette, caramelised onion, mustard mayo £9.5

8 Grilled Langoustine, 'Ndjua butter £17

All above are served with hand cut chips, house salad

Salmon Niçoise salad £10

Feta citrus salad £8.5

### Sharing Platters for Two

#### Cheese platter

Blue, brie, smoked cheddar, cheddar, olives, pickles, house chutney, bread, crackers £15

#### Meat platter

Serrano ham, chorizo, salami, roast ham, olives, pickles, house chutney, bread, crackers £15

#### Fish platter

Smoked salmon, smoked mackerel pate, whitebait, Atlantic prawns, Marie Rose sauce, oatcakes, bread, and lemon £20



## Restaurant Menu

Restaurant & Patio Only | Timings Below

### Starter

Asparagus, poached egg, shaved Parmesan £8.5

Whole dressed crab, house salad, Marie Rose sauce £10.5

Cullen skink £7.5

Pan seared wood pigeon breast, confit rhubarb, pickled radish, rhubarb puree £10

### Main course

Spring lamb rump, tender stem broccoli, petite pois, polenta carrot puree, red wine jus £19.5

8oz dry aged sirloin steak, Nduja butter, house salad, hand cut chips £26

Lentil and tomato samosa, fennel salad, raita £10

Parsley tagliatelle, dried cherry tomatoes, asparagus, edamame soya beans, parmesan £12.5

Sea trout, almond butter, samphire, new potatoes £15.5

### Dessert

Prune, frangipane tart, sauce Anglaise £6.5

Vanilla cheesecake £6

Sticky toffee pudding £6

Caramelised nectarine ice cream sundae £5



## **Bar Menu and Restaurant Patio Menu**

Inside: 12 till 8pm (residents 10pm) last orders one hour prior.

Outside: 12 till 10pm last orders 9pm

No alcohol inside.

All change again 17<sup>th</sup> May!!

Everything moves to 10pm – alcohol allowed inside - maybe!!!!

### **Available inside and out – timings below!**

Inside bookings only. New beer garden with lots of space!

Everything made in house by Chef Scott's team!