



Aperitifs.

Aperol spritz £8
Old fashioned £8

Nibbles.

Marinated olives & roast almonds £5.50
Black pudding bon bons, burnt apple purée £5.50
Warm focaccia, olive oil, balsamic vinegar £4.50
Mac & cheese bites, truffle aioli £5.50

Starters.

Roast Mediterranean vegetable bruschetta, crumbled feta £7.50
Moroccan spiced lamb parcel, mint yoghurt, dressed leaves £8
Salmon & cod fishcake, tartare sauce £8.50
Twice baked cheese soufflé, celeriac & apple remoulade, candied walnuts £8
Sweet potato, chilli & coconut soup, warm bread £7

Mains.

Dry aged sirloin, field mushrooms, roast tomato, onion rings, fries £29
Beef burger, smoked cheese, bacon, lettuce, tomato, brioche bun, fries & slaw £18.50
Fillet of salmon, warm Niçoise salad, basil mayo £19.50
Roast breast of chicken, chorizo jam, chorizo croquette, charred corn, spring onion £19.50
Sweet potato & squash tagine, couscous, mint yoghurt £17

Sides.

Fries £4
Millionaire fries £5.50
Tender stem broccoli, confit chilli £5
Dressed garden salad £4.50

Desserts.

Warm triple chocolate brownie, salted caramel, vanilla ice cream £7.50
Raspberry & frangipane tart, raspberry sorbet £7.50
Chilli poached pineapple, bourbon vanilla pannacotta £7.50
Cheese board, chutney, grapes, celery, apple £10

Coffees.

Cafetiere and petit fours £5
Bailey's latte £7
Irish coffee £7

Please speak to staff if you have any dietary requirements that we need to be aware of.
All of our dishes are cooked to order and we are more than happy to adjust accordingly
