



STARTERS

Nibbles | £ 3.00 each

Almonds | Olives | Balsamic baby onions | Confit of tuna belly | Warm marinated mussels | Char grilled ciabatta

(v) Homemade soup of the day with granary bread
£ 5.95

(gf) Marinated chicken souvlaki kebab with a mini
Greek salad & tzatziki | £ 6.95

(gf) (v) Grilled halloumi and aubergine salad with
smoked paprika, garlic & honey | £ 6.75

(vg) Quinoa super salad - radishes, spinach,
beetroot & pomegranate | £ 6.75 / £ 12.95

(df) (gf) Pressed ham hock terrine with pea broth,
rocket & seeded gluten free toast | £ 6.95

Homemade seafood croquettes with saffron aioli,
samphire & charred cucumber | £ 6.95

SHARING PLATTERS FOR TWO

Mixed fish platter with tuna, smoked mackerel, mussels and seafood croquette
& a selection of warm breads | £ 14.95

Mixed charcuterie with mixed salami, chorizo, bresaola & Parma ham with sun blush tomatoes,
onion marmalade & warm breads | £ 14.95

(v) Baked camembert fondue studded with garlic & rosemary served with onion marmalade,
chilli jam & warm breads | £ 14.25

(v) A selection of breads, olives, olive oil & balsamic vinegar | £ 6.50

(We do offer a gluten free bread option)

MAINS

Fresh fillet of hake with soft poached egg, parsley
sauce, broccoli, creamy mash & crispy pancetta
£ 15.25

Homemade pie of the day with homemade shortcrust
pastry, seasonal vegetables & new potatoes £ 12.50

Crispy confit of duck leg with Asian slaw, chilli sauté
potatoes, orange, plum & coriander glaze | £ 14.50

Rattlebone burger in a brioche bun, served with skinny
fries & onion rings | £ 11.50
Add bacon or cheese for £ 1

(vg) Savoury vegan paella with piquillo peppers,
aubergines & Valencia almonds | £ 12.50

(gf) Medallions of pork fillet with dauphinoise
potatoes, cavolo nero, roasted cashews & stilton
cream | £ 15.50

(v) Lentil & haloumi burger with spicy relish, skinny
fries & onion rings | £ 11.25

Seared calves liver with crispy bacon, creamy mash,
cavolo nero & rich onion gravy | £ 15.25

Oak smoked haddock fillet with a parmesan crust,
samphire, new potatoes & saffron leeks | £ 14.50

A rich homemade wild venison lasagne with spinach,
red wine, gruyere cheese with a mixed salad | £ 13.50

(gf) 28 day aged Aberdeen Angus steaks with roasted
tomatoes & field mushrooms & hand cut chips

10oz rump £ 22.50 | 10oz Sirloin £ 25.95

*Optional sauces - Black peppercorn sauce /
Stilton sauce / Café de Paris butter | £ 1.95*

SIDES

Hand cut chips £ 4.00 | Skinny fries £ 3.00 | Cheesy chips £ 4.50 | Café de Paris bread £ 5.50

Beer battered onion rings £ 3.00 | Mixed vegetables £ 3.00 | Side salad £ 2.50 | Mushrooms £ 3.00