

SNACKS

Marinated olives <i>GFA, DFA, VAP</i>	3.95
Hand cut chips, garlic aioli & sweet chilli dip <i>GFA, VAP, DFA</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	3.95
Charred corn ribs, lemon yoghurt, sumac, Aleppo chilli & peanut crunch, coriander chutney <i>GFA, VAP, DFA</i>	4.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	3.95

SMALL DISHES

Soup of the day, house bread <i>GFA, DFA, VAP</i>	5.95
Crispy Cajun squid rings, green onions, chillies, cayenne & lime mayonnaise	9.95
Chicken liver & smoked bacon terrine, oatcakes, red onion chutney <i>GFA, DFA</i>	7.95
Bang-bang gochujang hot wings, toasted sesame, green onions Chicken 8.95 Cauliflower <i>VAP</i> 7.95	
Mature cheddar mac n' cheese, crispy onions & parmesan crumb	5.95
Shellfish & smoked bacon chowder, spring onions, chives, house bread	9.95
Scottish mussels, lemon, white wine & garlic cream, house focaccia <i>GFA, DFA</i>	12.75
Grilled chicken Caesar salad, smoked bacon, baby gem lettuce, parmesan, croutons	11.95

SANDOS

Bacon & Egg Brioche Thick cut bacon steak, fried egg, smoked tomato relish, crispy onions, seeded brioche bun <i>GFA, DFA</i>	8.95
Chicken & Pesto Panino Chargrilled chicken, basil pesto, cream cheese, sun-blushed tomatoes, soft baguette <i>GFA</i>	9.95
Philly Cheesesteak Searred steak strips, mixed peppers, fried onions, cheddar cheese, soft baguette	12.95
Bombay Fish Bap Masala-crusting gougons, lemon yoghurt, tamarind ketchup, coriander chutney, red onions, baby gem, tomato <i>GFA, DFA, VAP</i>	9.95
Bulgogi Bao Buns Sticky BBQ bulgogi pork belly, sesame slaw, spring onions, pickled cucumbers, cracked peanuts	9.95
Sides 2.95 <i>cup of chips tomato & rocket salad house slaw cup of soup</i>	

TO SHARE

Oven-Baked Camembert Chargrilled ciabatta, candied walnuts, balsamic onion relish <i>GFA</i>	19.95
Beef & Buffalo Disco Fries Pulled Texas BBQ beef, habanero buffalo, cheddar, sour cream, double onions	11.95
Street Corn Nachos Street corn salsa, cheese, guacamole, pico de gallo, jalapeños, coriander & lime sour cream	12.95
Antico Charcuterie Cured meats, chicken liver & smoked bacon terrines, red onion chutney, candied walnuts, olives, toasted ciabatta, oatcakes, and a seasonal selection of I.J. Mellis cheese <i>GFA</i>	26.95

MAINS

Pan seared fish of the day, lemon, sautéed potatoes, tomato & fennel salsa, buttered green beans <i>GFA, DFA</i>	18.95
Chipotle & black bean burrito bowl, coriander rice, corn & lime salad, pico de gallo, guacamole, sour cream, crispy totopos <i>GFA, DFA, VAP</i>	13.95
Beer battered haddock, hand cut chips, minted crushed peas & tartare sauce	16.95
Chargrilled Cumberland sausage wheel, buttery mash, roasted root vegetables, caramelised onion gravy <i>GFA</i>	14.95
North Indian lamb curry, coriander rice, garlic butter naan, mint raita, Bombay potatoes <i>GFA, DFA</i>	17.95
Blackened flank steak, cheese & chilli loaded baked potato, smoked bacon green beans, pink peppercorn sauce <i>GFA</i> <i>-Served medium rare</i>	24.95
Butternut squash & mascarpone risotto, toasted almonds, basil pesto <i>GFA</i>	16.95

SUNDAY ROAST *Available every Sunday from 12pm*

Roast of the day, roast potatoes, thyme roasted root
vegetables, Yorkshire pudding,
herb stuffing, traditional gravy *GFA, DFA, VAP*

BURGERS

<i>On a seeded brioche bun, pickles, tomato & baby gem lettuce. Served with hand cut chips and house slaw.</i>	
Aberdeen Angus steak burger, streaky bacon, smoked tomato relish, cheddar <i>GFA, DFA</i>	16.95
Bean & beetroot burger, caramelised onions, smoked garlic mayo <i>GFA, DFA, VAP</i>	13.95
Southern fried chicken thigh burger, Angry Buffalo mop	14.95
Panko crusted halloumi burger, onion jam, sun-blushed tomatoes	14.95

SWEETS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>DFA, VAP, GFA</i>	7.95
Raspberry & vanilla crème brûlée, coconut macaroon <i>GFA</i>	7.95
Chocolate orange truffle torte, dulce de leche, vanilla ice cream <i>VAP, DFA</i>	7.95
White chocolate cheesecake, passionfruit mascarpone, strawberry coulis	7.95
Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney <i>GFA</i>	11.95

CAKE & COFFEE

Available Monday to Friday 12noon - 5pm

Freshly brewed coffee or tea with a homemade cake or fruit scone, jam & cream <i>Add soya, almond or oat milk</i>	0.95
---	------

BEVERAGES

	cup	mug
Americano	3.40	4.00
Cappuccino	3.40	4.00
Flat white	3.40	
Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.00
	single	double
Espresso	2.95	3.45
Macchiato	3.15	3.45
Extra shot of espresso	1.55	
Liqueur coffee		5.75
Liqueur hot chocolate		5.75
Add Vanilla, caramel, hazelnut or gingerbread		0.75
Pot of tea: Blended, herbal, fruit or fresh mint		3.25
Add soya, almond, oat milk		0.95

Hot beverages are made with semi skimmed or full fat milk.

CAKES

Caramel shortcake	2.40
Cake selection <i>GFA</i> <i>See your server for today's selection</i>	3.95
Fruit scone, strawberry jam & Chantilly cream	3.15

KIDS

*All kids meals come with an complimentary drink
and choice of dessert:
Trio of ice cream, chocolate brownie or sticky toffee
pudding.*

Battered fish goujons, hand cut chips	6.95
Breaded chicken fingers, hand cut chips	6.95
Mini cheese burger, hand cut chips	6.95
Mini mac & cheese	6.95
Tofu hot dog, hand cut chips	6.95

VAP – Vegan Alteration Possible GFA – Gluten free option available DFA – Dairy free option available

Please speak to our staff about your allergen requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee there is no risk of cross contamination.

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff. All prices are inclusive of VAT at the standard rate.