

MENU



SHARERS

/// For two ///

OVEN BAKED CAMEMBERT (v) 14.95

Oven baked camembert with garlic
and rosemary, locally baked bread,
oil & balsamic

ARTISAN SOURDOUGH 7.95 BREAD BASKET (v)

Sea salt butter, olive oil & balsamic

WARM SANDWICHES



 $Served\ with\ dressed\ leaves\ \&\ vegetable\ crisps$

CLUB SANDWICH

Double decker sandwich with roast
chicken, bacon, egg, tomato &
mayonnaise

BEER BATTERED 9.95
FISH FINGER SANDWICH
North Sea haddock goujons in beer
batter, baby gem lettuce & caper

batter, baby gem lettuce & caper mayonnaise on toasted bloomer bread, Bloody Mary ketchup

THAI CHICKEN OPEN SANDWICH 9.95

Marinated chicken strips, rocket,

Asian slaw, sweet chilli jam, coriander

VEGAN CLUB (vg)

Vegan smoked Applewood cheese,
grilled vegetables, vegan pesto,
dressed leaves

CLASSIC SANDWICHES



Served with dressed leaves & vegetable crisps

HAM & MUSTARD 8.95
Sliced kettle ham, English mustard

CHEDDAR PLOUGHMANS (v) 8.95
Sliced cheddar, Branston pickle

EGG MAYONNAISE (v) 8.95 Egg mayo, mustard cress

LIGHT BITES

HAGGIS SAUSAGE ROLL Black pudding and haggis sausage roll, whisky brown sauce	9.95
CRISPY COD SCAMPI Curried cod scampi, tartare creme fraiche, house pickles, burnt lemon	8.95
$f TOM\ YUM\ SOUP^{(vg^{**})}$ Fragrant Thai soup, crusty bread & sea salt butter	6.5
CHICKEN LOLLIPOPS Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw	9.95
HERITAGE CARROT SALAD (vg) Quinoa granola, pomegranate, hummus & dried cranberries	8.95

SIDES

BUTTERED NEW POTATOES $^{(v)}$ Herb & garlic butter	4
ROCKET & SPINACH SALAD (v) Truffle dressing, parmesan	5
STIR-FRIED SPINACH (vg) Garlic, ginger & chilli	4
BEER BATTERED ONION RINGS $^{(vg)}$	4
HAND CUT CHIPS / FRENCH FRIES (vg) Smoked sea salt & rosemary	5 4
SAUCES Peppercorn Chip Shop Curry (vg) Béarnaise Sauce (v) Truffle Aioli (v)	3.5

MAIN COURSES

HAND BATTERED FISH & CHIPS Local beer battered haddock, hand cut chips, tartar sauce, mushy peas, pickled onion	18.5
CHICKEN SCHNITZEL Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips	17.95
CHAR-GRILLED BURGER Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato and French fries	16.95
MOROCCAN SPICED CAULIFLOWER STEAK (VG) Ras-el-hanout, lemon & thyme cannellini bean mash, caper & raisin dressing	15.95
PAN ROASTED SEA BASS Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce	22.5
228G FLAT IRON STEAK Dressed watercress, béarnaise sauce & French fries	17.95

DESSERTS

CHOCOLATE BOMB (v) Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce	9.95
GLAZED PINEAPPLE (vg) Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup	8.5
RHUBARB FRANGIPANE (v) Granny Smith apple sorbet, vanilla creme Anglais	8.5
WHITE CHOCOLATE MOUSSE (v) Strawberries & pistachio	9.95
STICKY TOFFEE PUDDING (v) Yorkshire Tea infused, butterscotch sauce, vanilla ice crean	8.5
SELECTION OF ICE CREAMS (v) & SORBETS (v) / SCOOP	2.5
CHEESE SELECTION Local and British cheeses, grapes, celery, chutney, biscuits	12.95

SALADS

ASIAN DUCK SALAD

Slow cooked duck, orange, chilli,
spring onions, soy balsamic dressing

CHAR-GRILLED CHICKEN 16.95 CAESAR

Gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons

imes (vg) Vegan $\qquad imes$ (v) Vegetarian

 \times (vg**) Vegan Alternative Available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 125% discretionary service charge will be added to your bill.



Scan for nutritional & allergen information