



Served Daily

Small Plates

£5.25 for your choice of three different dishes

Oak smoked haddock and spring onion fishcake - Apple remoulade

Rillette of duck

Plum and port chutney and Scandinavian crisp breads

Chorizo sausage, pork belly and butter bean cassoulet

Garlic mushrooms in a crisp onion and cheese panko crumb

Warm ranch dressing (v)

Baba ghanoush

Smoked aubergine dip with pita chips, pickled lemon and minted yoghurt (v)

Warm quail and Cumberland sausage Scotch egg

Horseradish and mustard mayonnaise

Heirloom tomato, buffalo mozzarella and red onion

Basil jelly, balsamic syrup and carta di musica bread (v)

Chicken tenders in a parmesan ciabatta crumb

Guacamole and spring onion salsa

Watermelon, feta cheese, papaya and toasted pumpkin seed salad

Extra virgin lemon olive oil (v)

Sea salt and black pepper tempura king prawns - Yuzu dipping sauce

Chicken liver and brandy parfait

Ginger golden raisin chutney and five seed crackers

Don Ceviche: delicately sliced sea bass, red onion and sweet potato

Marinated in Peruvian Amarillo chilli and coriander

Large Plates

Steaks

All our steaks are from British reared beef that has been dry aged for a minimum of 28 days

Rib eye steak surf and turf

with garlic king prawns (6 oz)

£7.50

Sirloin steak (8 oz)

£7.00

Sirloin steak (6 oz)

£5.50

All served with your choice of Béarnaise, mixed peppercorn or Bordelaise sauce and accompanied by triple cooked chips and vine roasted cherry tomatoes

Additional Menu A

Catch of the day... £4.95

North Atlantic haddock in cider batter

Triple cooked chips, minted crushed peas, homemade tartare sauce and pickles

Speciality Sandwich £5.95

Butter poached lobster tail in a soft brioche roll

Sea salt triple cooked chips, Caribbean salad and Thousand Island dressing

Sliders

£4.95

Trio of speciality mini gourmet burgers

Cajun beef, venison, Morecambe Bay shrimp and Devon crab Ale and mustard mayonnaise, ketchup, sweet cucumber salsa and fries

Meat

Trio of artisan British sausages £4.95

Prime Aberdeen Angus and cracked black pepper, lamb and mint, wild boar and apple Creamed potatoes, crushed marrow fat peas and a Worcestershire sauce and shallot gravy

Guinea fowl, smoked bacon and white wine crumble pie

£4.95

Roasted shallots, hand cut chips, minted garden peas and piccalilli

Vegetarian

Spicy quinoa and green lentil burger £3.50

with melting brie in a brioche bun Sweet potato fries, cranberry relish and beet slaw (v)

Wild mushroom, brown butter and parsley risotto

£3.50

Candied garlic, porcini cream and salted walnut crumble (v)

Salad

Tuscan salad with chargrilled marinated vegetables £3.50

Heirloom tomatoes, cucumber, black olives, Pecorino cheese, focaccia croutons and herb vinaigrette (v)

Dessert Plates

£2.75

Chocolate cannelloni

Frozen yoghurt and crushed honeycomb

Caramelised sweet orange and mascarpone cheesecake

Raspberry crusted meringue and elderflower royale

Fresh strawberry salsa

To share

Tennessee peanut butter and blondie sundae

£4.00

Banana, maple and bacon crumb cake with peanut butter, vanilla ice cream, white chocolate blondies and whipped cream

Cheese sharing board

£4.00

Raisin bread, quince jelly and fine biscuits

Additional Menu B

Catch of the day... £4.95

Prime North Atlantic cod in beer batter

Triple cooked chips, minted crushed peas, homemade tartare sauce and pickles

Speciality Sandwich £5.95

Alaskan king crab, beef tomato and baby gem lettuce

Sea salt sweet potato chips, house salad and chilli mayonnaise

Sliders

£4.95

Trio of speciality mini gourmet burgers

Beef and oak smoked cheddar, lamb with mint jelly, pulled pork with sage and apple relish Truffle mayonnaise, ketchup, sweet cucumber salsa and cheese fries

Meat

Honey, orange and chipotle glazed chicken

£4.95

Cajun duck fat potatoes, baby corn and homemade ketchup

Milk-fed pan fried calves' liver £4.95

Dry cured pancetta, onions, Koffman cabbage and bubble and squeak cake in a Madeira jus

Vegetarian

Bulgar wheat, walnut and cumin burger

£3.50

Celeriac slaw and herb de Provence cream cheese served in a wholemeal seeded bun with sweet potato fries and pickled beetroot (v)

Gnocchi Arrabbiata

£3.50

Rocket pesto, charred shallots, griddled courgettes and Vincotto drizzle (v)

Salad

Woolsey goat's cheese and English pear salad £3.50

Celeriac, carrot, salted pecans and a honey mustard vinaigrette (v)

Dessert Plates

£2.75

Hot and cold banoffee tartufo

Whipped bitter sweet chocolate, toffee syrup and Nutella cream

Black cherry Bakewell tart

Clotted cream ice cream

Coconut pavlova

Passion fruit and mango compote

To share

Mocha Crunch Sundae

£4.00

Triple chocolate ice cream and vanilla gelato with an espresso shot, pretzel crumble and caramelised popcorn

Cheese sharing board

£4.00

Raisin bread, quince jelly and fine biscuits

No booking required.

For menu dates please see insert. Deck 7, Mid. A cover charge applies but your taste buds will thank you.

(v) Denotes vegetarian choice