

## before

Chorizo, sauté potato, poached hen's egg, black pudding bon bon, apple chutney	8
Duck & orange Paté, plum & ginger chutney, toasted broiche	7
Spiced chickpea fritters, coconut chutney	7
Crab & crayfish salad, watercress mayo, sourdough, frisse & lemon	9
Chefs soup, bloomer bread, herb butter	6

## in-between

Steak frites, 200g sirloin steak, peppercorn sauce, seasoned house fries, watercress	27
Lemon, poppy & onion seed battered haddock, seasoned house fries, mushy peas	19
Cajun chicken Caesar salad, Pecorino cheese, bacon, rye croutons & anchovies, Caesar dressing	15
Vegan Thai red curry, basmati rice, coconut chutney	16
Pave of salmon, creamed cabbage, smoked bacon, crushed new potatoes, wilted samphire	19
Smoked paprika infused pork loin, fondant potato, baked apple, black pudding bon bon, honey jus	19
Spaghetti carbonara, Pecorino, egg, pancetta, garlic ciabatta, roquette	16
Vegan fish and chips, (banana blossom) seasoned house fries, mushy peas	16

## sides

Fine beans with garlic butter	4	Parmesan fries, truffle oil	6
Rocket, cherry tomato & red onion salad	4	Seasoned house fries	4

## after

Irish cream liqueur cheesecake, coffee anglaise, vanilla ice cream	8
Warm vegan raspberry & apple crumble tart, raspberry sorbet	7
Selection of local cheeses, grapes, savoury biscuits & apple chutney	11
Salted caramel brownie, vanilla ice cream, toffee sauce	6
Dark chocolate tart, mandarin compote, clotted cream	7

Please ask your server for our selection of speciality teas, coffees and liquors

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 foods Allergens in accordance with the food information regulations 1169/2011

