

A La Carte

FOR THE TABLE

Olives <i>Ve</i>	£5
Artisan Breads	£5
Edamame Beans <i>Ve</i>	£5
Padron Peppers <i>Ve</i>	£5

TO START

Soup of the Day fresh homemade soup, bread & butter <i>(Vegan Available)</i>	£7
Grilled Asparagus aioli, mixed leaves, grated parmesan <i>(Vegan Available)</i>	£8
Cheese Bites chilli jam, balsamic glaze, pea shoots	£8
Spinach, Beetroot & Falafel Salad toasted poppy & pumpkin seeds, crème fraîche <i>(Vegan Available)</i>	£8
Tomato & Mozzarella Bruschetta heirloom heritage tomato, mozzarella, toasted sourdough, garlic & basil dressing	£9
Goat's Cheese & Onion Tart rocket, red onion, balsamic vinaigrette	£9
Smoked Chicken & Apricot Terrine toasted brown bread & butter	£8
Salt & Pepper Calamari tartare sauce	£9
Prawn Cocktail baby gem lettuce, Marie Rose sauce, peeled king prawns & toasted sourdough	£9
Grilled King Prawns garlic butter, sourdough toast	£12
Sautéed Scallops garlic butter, crispy bacon, pea purée	£12
Warm Scotch Egg homemade freshly cooked, piccalilli, mixed leaves, house dressing	£10
Duck Spring Rolls hoisin sauce, spring onions	£9

OFF THE GRILL

All steaks are prime Butcher's Cut 30 day aged, served with mushrooms, grilled tomatoes, watercress salad. Choose from a side house fries or triple cooked chips, buttered mashed potatoes or jacket potato

Fillet 200g / 7oz	£30	Pork Ribs	£21
Ribeye 280g / 10oz	£29	bourbon glaze, onion rings, coleslaw, house fries or triple cooked chips	
Ribeye on the Bone 16oz served with onion rings & coleslaw	£39	Jerk Roasted Chicken 🍗	£24
Braveheart prime rump steak marinated in butcher's spices served with onion rings, coleslaw, fries or triple cooked chips & sauce of your choice	For 1 (10oz) £35 For 2 (20oz) £69	boneless chargrilled half chicken, new potato salad, coleslaw, mixed leaves	
		Sauces	£3
		peppercorn, red wine jus, béarnaise, chimichurri, blue cheese	

MAINS

Falafel & Quinoa Burger <i>Ve</i> lettuce, tomato, red onion chutney, slaw, fries	£18
Mediterranean Pappardelle <i>Ve</i> pappardelle pasta, grilled Mediterranean vegetables, sun-dried tomato, basil & herb dressing	£18
Roasted Cauliflower Steak <i>Ve</i> spiced couscous, rocket & onion salad	£21
Sea Bass Fillet roasted red pepper, cherry tomatoes, courgette, tomato & coriander couscous, black olive tapenade	£25
Pan-Fried Snapper crushed new potatoes, samphire, fine beans, capers, butter sauce	£25
Artisan Burger cheese, bacon, lettuce, tomato, pickle, burger sauce, coleslaw, fries	£18
Buttermilk Chicken Burger pickled onion, bacon, tomato, lettuce, mayonnaise, coleslaw, fries	£18
The Artisan Skewer marinated meat, side salad, house fries, flatbread (choice of lamb or chicken)	£24
Teriyaki Duck pak choi, egg noodles, mange tout, carrot	£25
Roast Pork Fillet stuffed with sun-dried tomato & asparagus, wrapped in pancetta, stir fried rice, caper & tomato dressing	£27
Smoked Rump of Lamb crushed new potatoes, olives, sun-dried tomatoes, green beans, black olive & lamb jus	£28

SIDES

House Fries	£5	Onion Rings	£6
Triple Cooked Chips	£5	Tempura Courgette Fries	£5
Sweet Potato Fries	£5	Tenderstem Broccoli, Fine Beans & Shallots	£6
Truffle Parmesan Fries	£6	Mixed Salad	£5

P U D D I N G

Artisan Mess	£8
Crème Brûlée	£8
White Chocolate & Raspberry Cheesecake	£8
Chocolate Profiteroles	£8
Lemon Tart	£8
Fruit Crumble	£8
Chocolate Brownie	£8
Affogato	£8
Cheese Board	£10
Ice Cream & Sorbet Selection vanilla, chocolate, strawberry, honeycomb, raspberry sorbet, mango sorbet, lemon sorbet	£3 per scoop