

RESTAURANT MENU



## STARTERS

**Leek, potato and onion soup 6.75**  (GFA)  
Scorched wholemeal loaf, blue cheese butter

**Plum Tomato and basil soup 6.00**  (GFA)  
Scorched sourdough

**Cherry tomato and basil focaccia 4.50**   
First press olive oil and sweet balsamic

**BBQ glazed meatballs 7.25**  
Pork crackling, apple cider chutney

**Chicken liver parfait pot 7.25**  
Scorched sweet brioche and bread shards

**Smoked Scottish Salmon 9.25**  
Lemon and black pepper crème fraiche,  
toasted wholemeal bread sticks

**Spicy fried cauliflower wings 7.00**   
mint & coriander yoghurt, chilli,  
spring onion and black sesame salad

**Moules mariniere 8.75**  
Scorched sourdough

## SALADS AND SHARERS

**Fillet of Scottish salmon 16.95**  
Bulgur wheat, grilled vegetable and basil pesto salad

**Chargrilled halloumi 15.50**   
Giant cous cous, chickpea and sultana salad,  
spiced herb and red pepper dressing

**Classic Caesar 13.00** (GFA)  
Baby gem lettuce, creamy Caesar dressing  
garlic croutons, anchovies and parmesan shavings

**Chargrilled chicken Caesar 16.50** (GFA)  
Baby gem lettuce, creamy Caesar dressing  
garlic croutons, anchovies and parmesan shavings

**Italian cheese and charcuterie board (to share) 18.00**  
Fennel salami, Calabrian spiced salami, Capocollo ham,  
Grand Padano, Asiago cheese, Grilled Italian vegetables,  
olives, sun blushed pomodorini and flatbread shards

## SIDES

**French fries 4.15**

**Thick cut chips 4.15**

**Chargrilled tender stem with olive oil and chilli flakes 4.15**

**Rocket, gem and Parmesan salad 4.15**

## Signature Grills

All of our steaks are Prime UK beef, dry aged  
for 28 days in a salt wall chamber.

All grills are served with baby gem, rocket and  
Parmesan salad, beer battered onion rings,  
thick cut chips or French fries.

**10oz Rib Eye 29.95**  
Fantastic marbling gives the rib eye great flavour and  
a tender texture. Best-served medium rare or medium

**30oz Short bone Tomahawk 66.95**  
*Share if you must!*  
The Tomahawk Steak is an on-the bone fore-rib steak,  
with the signature rib bone left

**8oz Fillet 30.95**  
Cut from the tenderloin, the fillet steak is the leanest  
of steaks. Best served rare or medium rare

*Sauces 2.45*  
Truffle hollandaise, Peppercorn sauce,  
Garlic and onion butter or Mushroom and black garlic

**The Classic Burger 16.50**  
Beef burger with dry cured bacon, Monterey jack cheese,  
green tomato relish, pickled gherkin and fries

**Moving mountains vegan burger 16.50**   
Plant based burger with vegan mature cheese,  
crispy onions, pickle, peppers and fries

## PIE SHOP

SERVED WITH MASHED POTATOES OR  
THICK CUT CHIPS AND BUTTERED PEAS

**Steak and ale pie 16.50**

**Lamb, pea and mint pie 16.50**

**Chicken and leek pie 16.50**

**Butternut squash, mixed bean and cheese pie 16.50** 

## OTHER MAINS

**Slow roast belly of pork 17.50**  
Crispy fried Rosti potato, charred tender stem, toffee apple puree

**Grilled fillet of sea bass 17.95**  
Saffron & shrimp risotto, lemon & black pepper scented samphire

**Crispy battered haddock and thick cut chips 17.50**  
Mushy peas and tartare sauce

**Vegan feta, butternut squash and harissa parcel 15.95**   
Grilled vegetables

**Slow cooked shank of lamb with rosemary scented jus 19.95**  
Double cream mash, port and spice braised red cabbage

**Chargrilled chicken supreme 17.00**  
Garlic, rosemary & olive oil glaze, baby gem, rocket  
& parmesan salad, french fries

**Confit Duck leg 17.95**  
Braised bean, tomato and chorizo cassoulet, olive oil roast potatoes

## DESSERTS

**Apple crumble tart 6.95**  
Vanilla custard

**Cherry cheesecake 7.75**  
Satsuma cream, chocolate crumb

**Lemon meringue mousse 6.95**  
Red berry salad

**Sticky toffee pudding 7.75**  
Salted caramel ice cream

**Dark chocolate truffle, rum and raisin ice cream 7.95**

**Passion fruit panna cotta 6.50**  
Poached pineapple, roasted coconut shavings

**Selection of ice creams 4 scoops 5.50, 2 scoops 3.00**   
Salted caramel, rum and raisin, chocolate, strawberry or vanilla

**Farmhouse cheese platter 11.50**   
Blacksticks blue and Black Bomber cheddar,  
sourdough biscuits, pear and plum chutney

 Suitable for Vegetarians  Suitable for Vegans

 Gluten Free (GFA) Gluten Free Alternative Available

**Allergen details:** Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients. If you have any questions, please ask your server.

\*We are proud that all our eggs are from free range chickens\*