



Evening Menu

Summer 2025

Nibbles

Spanish Pitted Marinated Olives Vg £4.50

Mixed Fried Seafood (Italian Style), lemon (2,4,5) £8.00

Charred Aubergine Dip, onion seed pitta (5) Vg GFO £6.50

Halloumi Fries & Sweet Chilli Dip (7) V £6.50

Honey & Soy Mini Sausages, wasabi sesame seeds (12,13,14) £7.50

Starters

Selection of Artisan Breads with balsamic, olive oil & smoked sea salt (5,13) Vg £7.50

Homemade Soup of the Day with Bread & Butter (5,7) V GFO/DFO £8.00

Burrata Caprese, heritage tomatoes, balsamic pearls, extra virgin olive oil, basil, toasted focaccia (5,7) GFO £13.00

Beetroot & Gin Cured Salmon, avocado & crab rillette, rye bread (2,3,4,5,13) GFO £13.00

Wood Pigeon Pate, gooseberries, crostini (5,7) GFO £10.50

Mains

Seabass, salty fingers, roasted shellfish sauce, lobster courgette blossoms (2,4,5,7) DFO £26.00

Lion's Mane Mushroom Steak, miso vegan butter, tofu stuffed courgette flowers (5,14) Vg £25.00

5oz Fillet Steak, blue cheese fennel gratin, roasted cherry tomatoes on vine, red wine jus (1,7,13) £31.00

Grilled Calamari & Halloumi Salad, mixed leaves, cherry tomatoes, radish, sumac dressing (7,8,10) £19.00

Veal Minute Steak, caper salsa, green beans, sugar snaps & crispy potatoes £23.50

Prawn & Courgette Risotto, parmesan reggiano, limoncello (1,2,7) £20.50

Lamb & Mint Burger, tzatziki, skinny fries (5,7) GFO £19.00

Grilled Halloumi & Apricot Salad, fennel, mixed leaves, sumac citronette dressing (7,13) V £16.50

Beer Battered Haddock Fillet & hand cut chips with mashed peas & caper dip (3,4,5,13) £19.50

Pork Tomahawk, chimichurri, choose your sides from below (7) £19.50

Side dishes

Heritage Tomatoes & Avocado (13) £6.50

Creamed Mash (7) DFO £5.00

Bone Marrow Butter (7) £3.00

Skinny Fries £4.75

Mixed Leaf Salad (9,13) £4.50

Miso Vegan Butter (14) £2.00

Tomato & Oregano Focaccia (5) £4.00

Sautéed Green Beans £5.00

Med. Vegetable Fries (5) £5.00

Desserts

Selection of 3 Local Cheeses, (ask server) quince jelly, celery & crackers (1,5,7) £12.00

Raspberry & Honey Semifreddo, pistachio tuile (3,5,7,10) £9.00

Apricot Dumplings, cold elderflower custard (5) Vg £9.00

Sticky Date & Toffee Pudding, vanilla bean ice cream (3,5,7) £9.00

Selection of Ice Creams v (Two Scoops) £6.95 (Three Scoops) £9.00

See our ice cream board to find out today's flavours

ALLERGEN KEY

1. Celery
2. Crustaceans
3. Eggs
4. Fish
5. Gluten
6. Lupin
7. Milk [Lactose]
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame Seeds
13. SO₂
14. Soy Beans

V - Vegetarian Vg - Vegan

VgO - Vegan Option

GFO/DFO - Gluten/Dairy Free Option

Spice level:

Mild: (1) Med: (2) Hot: (3)

Please let your server know of any allergy or other dietary requirements. Please be aware that nuts and gluten are present in the kitchen. Where fresh fish is used, small bones may be found, and there is a small chance of finding shot in any game.

**Floralis Moscatel
Oro Catalunya
Dessert Wine
(Spain)**



£5.50

We hope you enjoy the food & service; we add a suggested 12.5% service charge to your bill which is shared equally among the staff. This can be altered or removed if you feel we could have done better. We always welcome the chance to put things right so please let us know if anything is less than 100%.