

MAINS

SEARED THYME CHICKEN BREAST W/ ASPARAGUS & MASH W/ WILD MUSHROOM SAUCE	15.5	MOULES MARINIÈRE (MUSSELS COOKED WITH SERRANO HAM & LEEKS IN A RICH CREAMY SAUCE SERVED W/ CRUSTY SOURDOUGH)	11.5
CHEF'S SPECIAL 24HR BRINED FLAT IRON STEAK SERVED MEDIUM RARE W/ OVEN ROASTIES, CHERRY TOMATOES, BUTTERED SPINACH & A CHOICE OF MUSHROOM OR PEPPERCORN SAUCE	16.5	PAN FRIED SEA BASS SERVED ON AN ORKNEY CRAB & ASPARAGUS RISOTTO	16.5
SLOW COOKED BEEF RIB W/ CIDER, GARLIC & PARSLEY MUSSELS SERVED W/ MASH AND ASPARAGUS	16.5	LINCOLNSHIRE SAUSAGE & MASH W/ RED WINE & SHALLOT GRAVY	12
✓ RISOTTO OF THE DAY (PLEASE ASK YOUR SERVER)	10.5	ESTRELLA BEER BATTERED HADDOCK W/ CHUNKY CHIPS & MINTED CRUSHED PEAS	12
8OZ FILLET W/ GARLIC, PARSLEY & CHILLI BUTTER, CHERRY TOMATOES, SEASONAL VEG & FRIES CHOOSE BLUE CHEESE, PEPPERCORN OR MUSHROOM SAUCE FOR £1 EXTRA	23	KING PRAWN LINGUINI W/ ROAST TOMATO & GARLIC	13
✓ COURGETTE, TOMATO & GOATS CHEESE LINGUINI		PORK TENDERLOIN W/ CIDER JUS ON A BED OF FENNEL & APPLE W/ MASH, SEASONAL VEG & CRACKLING	17.5

SALADS

✓ CAPRESE (MOZZARELLA, TOMATOES & SWEET BASIL, SEASONED WITH SALT, PEPPER AND OLIVE OIL)	7.5
GOATS CHEESE, PEAR, PARMA HAM & WALNUT	10
✓ CAESAR SALAD ADD CHICKEN BREAST £2	10
✓ CLASSIC GREEK OLIVES, FETA, CUCUMBER, TOMATO & OREGANO	7

SIDES

OVEN ROASTIES	3.5
FRENCH FRIES	3
BUTTERED GARDEN GREENS	3
MASH POTATOES	3.5
ASPARAGUS W/ GARLIC BUTTER	4
PATATAS BRAVAS W/ ROSEMARY SALT	3.5
GARLIC BREAD	3.5

all our food is prepared fresh and sourced as locally as possible,
so please be forgiving if any items become unavailable.

PLEASE ASK A MEMBER OF STAFF TO FIND OUT OUR GLUTEN FREE OPTIONS.



NIBBLES

✓ GORDAL OLIVES DRESSED IN OLIVE OIL & HERBS	3	✓ HOMEMADE HUMMUS W/ CRUSTY SOURDOUGH	4	✓ MIXED FRESH BREADS W/ OIL & BALSAMIC	4
CHICKEN LIVER & COINTREAU PÂTÉ W/ SOURDOUGH	4.5				

TAPAS

✓ TOMATO & MELTED MOZZARELLA ARANCINI W/ PESTO AÏOLI	4.5	SOBRASSADA W/ ROAST CHERRY TOMATOES, WALNUTS, PEA SHOOTS AND HONEY W/ TOASTED SOURDOUGH	4.5
✓ WILD MUSHROOMS, SPINACH & GARLIC BUTTER W/ TOASTED SOURDOUGH	5	SLOW COOKED CIDER, BALSAMIC AND BBQ PORK RIBS	6.5
FRESH ORKNEY CRAB CROQUETTES W/ CLAW	5.5	CRISPY BABY SQUID W/ BLACK PEPPER AÏOLI OR SWEET CHILLI	7
KING PRAWNS ON BRUSCHETTA W/ ROASTED CHERRY TOMATOES, GARLIC & SPINACH	8	SHETLAND MUSSELS COOKED IN WHEAT BEER W/ LEEKS, SERRANO HAM & GARLIC BUTTER	7.5
✓ ROASTED FIG & GOATS CHEESE WRAPPED IN PARMA HAM W/ BEETROOT	6.5	SLICED 8OZ BEEF FILLET W/ GARLIC, PARSLEY AND CHILLI BUTTER	18
HARISSA & CUMIN SPICED CHICKEN WINGS	4.5		

KIDS MENU

MAIN MEAL, SOFT DRINK
& DESSERT £10

CHICKEN BREAST GOJONS
SAUSAGES & GRAVY

✓ TOMATO & PEPPER FLATBREAD
MINI FISH & CHIPS

all childrens dishes are served
with the choice of fries or mash
& garden peas

TO SHARE

MEAT BOARD	9
✓ CHEESE BOARD	8.5
MIXED ANTIPASTI	11

ask our staff which cured artisanal
meats/cheeses are available today

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