



"TO EAT" - EVERY DAY MENU

Starters

LEEK & POTATO VELOUTÉ *cheddar cheese scone, butter* £5.95

PRAWN & CRAYFISH COCKTAIL *Marie rose, lemon, salad leaves, brown bread & butter* £7.95

PORK, PISTACHIO & BLACK PUDDING *pickled vegetables, tomato relish, micro salad* £6.50

TOMATO SALAD *pickled red onion, goat's cheese, basil purée, seeded sour dough* £6.50

SMOKED SALMON *herring roe, wasabi emulsion, pink grapefruit, watercress* £7.95

ANTIPASTO *sunblushed tomato, roasted red pepper, olives, artichokes, hummus, balsamic & oil, toasted sour dough* £7.50

Mains

100Z RIBEYE *triple cooked chips, onion rings, flatcap mushroom, slow cooked tomato, mixed salad*
Sauces: - peppercorn, red wine, garlic butter £24.50

8OZ ABERDEEN ANGUS BEEF BURGER *onion rings, triple cooked chips, baby gem, beef tomato, brioche bun, smoked*
crispy bacon, Mordon Isle cheese, house salad £14.95

FISH & CHIPS *battered haddock fillet, crushed peas, tartar sauce, lemon, triple cooked chips* £12.95

VEGETABLE KEDGEREE *spiced braised rice, spinach, pea, samphire, toasted almonds, tenderstem broccoli, slow cooked*
egg £11.00

SALMON NIÇOISE *fine bean, sunblushed tomato, roast new potato, red onion, olive tapenade, crispy 6-minute hen's egg,*
cured egg yolk £15.95

STEAK MUSHROOM & BLUE CHEESE 'PROPER PIE' *pomme purée, creamed cabbage, roasted root vegetables, gravy*
£14.95

PAN ROASTED COD FILLET *steamed mussels & clams, parsnip purée, parsley cream* £16.75

ROASTED BUTTERNUT SQUASH *feta, kale pesto, pumpkin seed dukkah, house salad* £11.00

Desserts

CHOCOLATE BROWNIE – *white chocolate sauce, raspberry, salted ice cream* £6.50

STICKY TOFFEE PUDDING – *butterscotch sauce, vanilla ice cream* £6.50

VANILLA CRÈME BRÛLÉE – *orange shortbread, spiced orange sauce* £6.50

SELECTION OF SORBETS & ICE CREAMS - £4.50

SELECTION OF BRITISH CHEESES – *lavash, quince purée, truffle honey, malt loaf* £8.50

SIDE ORDERS - £4.00 each

TRIPLE COOKED CHIPS,
SEASONAL VEGETABLES, HOUSE SALAD

All prices are inclusive of VAT

Available for Lunch and Dinner, excluding Sunday

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya,
sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements.