

Aperitif



NEGRONI £9

Tanqueray 10, sweet vermouth, Campari

APEROL SPRITZ £9

Aperol, Prosecco, soda

PINEAPPLE SPRITZ £10

Arber Gin, Prosecco & lemonade

BLOOD ORANGE MARGARITA £9.5

Jose Cuervo Gold Tequila, Cointreau

Nibbles

ARTISAN BREAD BASKET £5.5

Whipped butter

TOMATO, CHORIZO & FETA DIP £7

Warm flatbread

MARINATED OLIVES £4.5

Lemon & herb

BAKED CAMEMBERT £9

Hot honey, apple & grissini

POPPADOM NACHOS £6

Guacamole, salsa & spiced mango chutney

HARISSA HUMMUS £6.5

Roasted tomatoes & warm flatbread

Starters

GOATS CHEESE & PEAR SALAD £9.5

Crushed walnuts. Honey & wholegrain dressing

BRESAOLA £12

Rocket, pistachio, capers, parmesan & truffle oil

CHILLI BUTTER PRAWNS £10

Cherry tomato & white wine sauce

SALT COD CROQUETTES £10

Green pickle & curried crème fraîche

BURRATA £11

Heritage tomato & basil salad. Crushed pistachio

SMOKED SALMON BRUSCHETTA £11.5

Cracked pepper, lemon & dill cream



Sunday Roast

All served with roast potatoes, buttered mash, roasted carrot, sauteed greens & Yorkshire pudding

GARLIC & TARRAGON ROASTED CHICKEN SUPREME £18

Rich pan gravy

SLOW BRAISED RIB OF BEEF £19

Red wine & bay gravy

HONEY ROASTED GAMMON £17.5

Rich pan gravy

GARLIC & HERB ROASTED COURGETTE £16.5

Mushroom gravy (This dish can be vegan too)

FILLET OF SEA BASS £18.5

Salsa Verde

ADD A DOORSTOP OF HONEY ROASTED GAMMON
TO ANY MAIN PLATE - £4

Sides



OWEN'S CAULIFLOWER CHEESE £5.5

SAUSAGE MEAT STUFFING £5