

Aperitif



SPICED PEAR BELLINI £8.5
Moscato d' Asti, ginger syrup, pear purée

CLASSIC NEGRONI £9
Tanqueray 10, sweet vermouth, Campari

RASPBERRY BRAMBLE £9
Tanqueray gin, raspberry liqueur, lemon

BLOOD ORANGE MARGARITA £9
Jose Cuervo Gold Tequila, Cointreau

Nibbles

ARTISAN BREAD BASKET £5.5
Whipped butter

HARISSA HUMMUS £6.5
Roasted tomatoes & herb croutons

MARINATED OLIVES £4.5
Lemon & herb

BLACKENED PADRONS £6
Sea salt

POPPADOM NACHOS £6
Guacamole, salsa & spiced mango chutney

BAKED CAMEMBERT £9
Fig chutney, fresh apple & herb croutons

Starters

**WHIPPED GOATS CHEESE
& PEAR SALAD £9.5**
Crushed walnuts. Honey & wholegrain dressing

**PARMESAN & WHITE
TRUFFLE ARANCINI £8**
Tomato jam & blackened padrons

CHICKEN LIVER & COGNAC PATE £9
Fig chutney & herb croutons

CHILLI BUTTER PRAWNS £9.5
Cherry tomato & white wine sauce

BRESAOLA £12
Rocket, pistachio, parmesan & truffle oil

SMOKED SALMON BRUSCHETTA £11.5
Lemon & cracked pepper crème.
Pickled cucumber & capers



Sunday Roast

All served with roast potatoes, colcannon, thyme roasted carrot & greens

GARLIC & TARRAGON ROASTED CHICKEN SUPREME £18
Chicken & thyme gravy & Yorkshire pudding

SLOW BRAISED RIB OF BEEF £19
Red wine & bay gravy & Yorkshire pudding

HONEY ROASTED GAMMON £17.5
Rich pan gravy & Yorkshire pudding

MUSHROOM & SPINACH WELLINGTON £17
Thyme gravy

FILLET OF SEABASS £18.5
White wine velouté

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

Sides



OWEN'S CAULIFLOWER CHEESE £5.5

SAUSAGE MEAT STUFFING £5