

Aperitif



RASPBERRY BRAMBLE £9
Tanqueray gin, raspberry liqueur, lemon

CLASSIC NEGRONI £9
Tanqueray 10, sweet vermouth, Campar

Nibbles

MARINATED OLIVES £4.5
Lemon & herb

BLACKENED PADRONS £6
Smoked chilli sea salt

POPPADOM NACHOS £6
Guacamole, salsa & spiced mango chutney

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

HARISSA HUMMUS £6.5
Roasted tomatoes & herb croutons

**TOMATO & CONFIT
GARLIC CIABATTA £5**
Catalan style

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

PRAWN COCKTAIL £10
Chilli & lime dressed prawns & bloody Mary sauce

WINTER CAULIFLOWER SOUP £7
Garlic & herb croutons

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

To Share

TAPAS BOARD £26
Baked camembert, griddled chorizo, marinated olives, roasted aubergines, padrons & harissa hummus. Accompanied with artisan bread & garlic & herb croutons

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

MARKET VEGETABLES £4.5

THYME ROASTED CARROTS £3

COLCANNON MASH £3.5

HONEY MUSTARD PIGS IN BLANKETS £5

