

Aperitif

BLOOD ORANGE MARGARITA £10.5 Jose Cuervo gold tequila, Cointreau, blood orange

CUCUMBER GIN SLING £11.5 Tanqueray gin, elderflower, apple juice, lime, cucumber

PINEAPPLE SPRITZ £12
Arber pineapple gin, Prosecco, pineapple juice, lemonade

LILAC 76 £10
Stoli vodka, violet liqueur, cranberry, lime

Nibbles

**TOMATO & CONFIT GARLIC
CIABATTA £6**
Catalan style

**THREE CHEESE &
ARTICHOKE DIP £7.5**
Herb croutes

MARINATED OLIVES £5.5
Lemon & oregano

WHIPPED LEMON HUMMUS £7
Air-dried tomatoes & herb croutes

POPPADOM NACHOS £7.5
Guacamole, salsa & spiced mango chutney

BLACKENED PADRONS £7
Sea salt & mojo sauce

Starters

SPINACH & FETA CROQUETTES £8.5
Mojo sauce & blackened padrons

KING PRAWN COCKTAIL £11
Whipped avocado, salsa & air-dried tomatoes

**LEEK, POTATO & ROCKET
SOUP £8**
Herb oil & toasted seeds

**WHIPPED GOATS CHEESE &
PEAR SALAD £10**
Crushed walnuts, honey & mustard dressing

SCOTTISH SMOKED SALMON £12
Dill crème, bagel & pickled cucumber

LEMON & BASIL BURRATA £12
Tomato salad & crushed pistachios

Sunday Roast

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

GARLIC & TARRAGON ROASTED CHICKEN SUPREME £19.5
Chicken & thyme gravy & Yorkshire pudding

SLOW BRAISED RIB OF BEEF £22.5
Red wine & bay gravy & Yorkshire pudding

HONEY ROASTED GAMMON £18.5
Rich pan gravy & Yorkshire pudding

GOATS CHEESE WELLINGTON £18
Thyme gravy

FILLET OF SEABASS £20
Salsa verde

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



Sides

OWEN'S CAULIFLOWER CHEESE £6.5

SAUSAGE MEAT STUFFING £5

MARKET VEGETABLES £4.5

THYME ROASTED CARROTS £3

COLCANNON MASH £3.5