

Aperitif

BLOOD ORANGE MARGARITA £10

Jose Cuervo gold tequila, Cointreau,
blood orange

CUCUMBER GIN SLING £11

Tanqueray gin, elderflower, apple juice,
lime, cucumber

PINEAPPLE SPRITZ £11.5

Arber pineapple gin, Prosecco,
pineapple juice, lemonade

LILAC 76 £9.5

Stoli vodka, violet liqueur, cranberry, lime

Nibbles

TOMATO & CONFIT GARLIC CIABATTA £5

Catalan style

THREE CHEESE & ARTICHOKE DIP £7

Herb croutes

MARINATED OLIVES £5

Lemon & oregano

WHIPPED LEMON HUMMUS £6.5

Air-dried tomatoes & herb croutes

POPPADOM NACHOS £7

Guacamole, salsa & spiced mango chutney

BLACKENED PADRONS £6.5

Sea salt & mojo sauce

Starters

SPINACH & FETA CROQUETTES £8

Mojo sauce & blackened padrons

KING PRAWN COCKTAIL £10

Whipped avocado, salsa & air-dried tomatoes

LEEK, POTATO & ROCKET SOUP £7.5

Herb oil & toasted seeds

WHIPPED GOATS CHEESE & PEAR SALAD £9.5

Crushed walnuts, honey & mustard dressing

SCOTTISH SMOKED SALMON £11

Dill crème, bagel & pickled cucumber

LEMON & BASIL BURRATA £11

Tomato salad & crushed pistachios

Sunday Roast

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

GARLIC & TARRAGON ROASTED CHICKEN SUPREME £19

Chicken & thyme gravy & Yorkshire pudding

SLOW BRAISED RIB OF BEEF £21

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 £19

Salsa verde

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

Sides

OWEN'S CAULIFLOWER CHEESE £6

SAUSAGE MEAT STUFFING £5

MARKET VEGETABLES £4.5

THYME ROASTED CARROTS £3

COLCANNON MASH £3.5

