

## Aperitif

### Blood Orange Margarita

Jose Cuervo gold tequila, Cointreau, blood orange  
£10.5

### Pineapple Spritz

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

### Cucumber Gin Sling

Tanqueray gin, elderflower, apple juice, lime, cucumber  
£11.5

### Boozy Lemonade

Stoli vodka, limoncello, blueberry, mint  
£10

## Nibbles

### Tomato & Confit Garlic Ciabatta

Catalan style  
£6

### Marinated Olives

Lemon & oregano  
£5.5

### Poppadom Nachos

Guacamole, salsa & spiced mango chutney  
£7.5

### Whipped Lemon Hummus

Air-dried tomatoes & herb croutes  
£7

### Blackened Padrons

Sea salt & mojo sauce  
£7

### Chaat Bombs

Tamarind, green chutney & pomegranate  
£7

## Small Plates

### Spinach & Feta Croquettes

Mojo sauce & blackened padrons  
£8.5

### Scottish Smoked Salmon

Dill crème, bagel & pickled cucumber  
£12

### Whipped Goats Cheese & Pear Salad

Crushed walnuts, honey & mustard dressing  
£10

### King Prawn Cocktail

Whipped avocado, salsa & air-dried tomatoes  
£11

### Chilli Beef Samosa

Green chutney & masala  
£10

### Peach, Prosciutto & Burrata

Mint, rocket & a touch of chilli  
£13

## Sunday Lunch

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

### Garlic & Tarragon Roasted Chicken Supreme

Chicken & thyme gravy & Yorkshire pudding  
£20.5

### Slow Braised Featherblade of Beef

Red wine & bay gravy & Yorkshire pudding  
£24

### Honey Roasted Gammon

Rich pan gravy & Yorkshire pudding  
£19.5

### Goats Cheese & Roasted Tomato Tart

Dressed leaf salad. Warm tomato & confit garlic sauce  
£19.5

### Fillet of Seabass

Salsa verde  
£20

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

