

Aperitif

Winter Berry Bellini
Red berries, Prosecco
£10

Blood Orange Margarita
Jose Cuervo Gold Tequila, Cointreau, blood orange
£10.5

Raspberry Bramble
Tanqueray gin, Briotte Framboise, raspberry, lemon
£10.5

Classic Negroni
Tanqueray 10, sweet vermouth, Campari
£10

Nibbles

Tomato & Confit Garlic Ciabatta
Catalan style
£6

Marinated Olives
Lemon & herb
£5.5

Poppadom Nachos
Guacamole, salsa & spiced mango chutney
£7.5

Confit Garlic Hummus
Roasted tomatoes & herb croutons
£7

Blackened Padrons
Sea salt & mojo sauce
£9

Chaat Bombs
Tamarind, coconut yoghurt & coriander
£7

Small Plates

Whipped Goats Cheese & Pear Salad
Honey & wholegrain dressing
£10

Cream of Potato & Parsnip Soup
Parsnip crisps & herb oil
£9

Chorizo Croquettes
Mojo sauce & blackened padrons
£10.5

Scottish Smoked Salmon
Lemon & dill creme. Pickled cucumber & beetroot
£12.5

Grilled Aubergine & Feta
Basil & toasted seeds
£10

Prawn Cocktail
Whipped avocado, salsa & herb croutes
£11.5

Sunday Lunch

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

Garlic & Tarragon Roasted Chicken Supreme
Chicken & thyme gravy. Yorkshire pudding
£21

Slow Braised Featherblade of Beef
Red wine & bay gravy. Yorkshire pudding
£24

Honey Roasted Gammon
Rich pan gravy & Yorkshire pudding
£20

Mushroom & Spinach Wellington
Parsnip cream, roasted carrot & shallot. Chive oil
£19.5

Fillet of Seabass
Bearnaise sauce
£20

Add a wedge of honey roasted gammon to any main plate £4



Sides

Owen's Cauliflower Cheese
£6.5

Creamed Spinach
£5.5

Market Vegetables
£5.5

Honey Mustard Piggies
£6

Colcannon Mash
£4

