

## Aperitif

### Limoncello & Blueberry Cooler

*Lemon curd, limoncello, Moscato & fresh blueberries*

£11.5

### Raspberry Bramble

*Tanqueray gin, Briottet Framboise & lemon*

£10.5

### Blood Orange Margarita

*Gold tequila, Cointreau & blood orange*

£10.5

### Green Apple & Mint Spritz

*Lillet Blanc, mint, apple syrup & Spumante*

£12.5

## Nibbles

### Lemon & Paprika Hummus

*Crispy chickpeas & assorted breads*

£8

### Marinated Olives

*Lemon & herb*

£6

### Artisan Bread Selection

*Garlic & parsley butter. Lemon oil & balsamic*

£7

### Poppadom Nachos

*Guacamole, salsa & spiced mango chutney*

£7.5

## Small Plates

### Courgette & Parmesan Soup

*Herb oil & crispy rocket*

£9.5

### Chilli Butter King Prawns

*Warm bread*

£11

### Whipped Feta & Tomato Bruschetta

*Balsamic glaze & crispy prosciutto*

£10.5

### Prosecco Poached Pear

*Whipped goats cheese, crushed walnuts & rocket*

£10.5

### Pulled Beef Bon Bon

*Aioli & piccalilli gel*

£10

### Burrata

*Basil pesto & toasted seeds. Piano bread*

£13.5

## 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

### Spinach, Leek & Feta Tart

*Tomato & confit garlic sauce*

£19.5

### Fillet of Seabass

*Salsa Verde*

£21

*Add a wedge of honey roasted gammon or pulled beef to any main plate*

£4



## Sides

### Owen's Cauliflower Cheese

£6.5

### Creamed Spinach

£5

### Market Vegetables

£6

### Sausage Meat Stuffing

£4.5

### Colcannon Mash

£3.5

