

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

