

Aperitif

Limoncello & Blueberry Cooler

Lemon curd, limoncello, Moscato & fresh blueberries

£11

Raspberry Bramble

Tanqueray gin, Briottet Framboise & lemon

£10

Blood Orange Margarita

Gold tequila, Cointreau & blood orange

£10

Green Apple & Mint Spritz

Lillet Blanc, mint, apple syrup & Spumante

£12

Nibbles

Lemon & Paprika Hummus

Crispy chickpeas & assorted breads

£7.5

Marinated Olives

Lemon & herb

£5.5

Artisan Bread Selection

Garlic & parsley butter. Lemon oil & balsamic

£6

Poppadom Nachos

Guacamole, salsa & spiced mango chutney

£7

Small Plates

Courgette & Parmesan Soup

Herb oil & crispy rocket

£9

Chilli Butter King Prawns

Warm bread

£10.5

Whipped Feta & Tomato Bruschetta

Balsamic glaze & crispy prosciutto

£10

Prosecco Poached Pear

Whipped goats cheese, crushed walnuts & rocket

£10

Pulled Beef Bon Bon

Aioli & piccalilli gel

£9.5

Burrata

Basil pesto & toasted seeds. Piano bread

£12

Sunday Lunch

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

Garlic & Tarragon Roasted Chicken Supreme

Chicken & thyme gravy & Yorkshire pudding

£19.5

Slow Braised Featherblade of Beef

Red wine & bay gravy & Yorkshire pudding

£22.5

Honey Roasted Gammon

Rich pan gravy & Yorkshire pudding

£19

Spinach, Leek & Feta Tart

Tomato & confit garlic sauce

£19.5

Fillet of Seabass

Salsa Verde

£19

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

£4



Sides

Owen's Cauliflower Cheese

£6

Creamed Spinach

£5

Market Vegetables

£4.5

Sausage Meat Stuffing

£4.5

Colcannon Mash

£3.5

