

Aperitif

Watermelon & Blueberry Sangria
White wine, vodka, triple sec & soda
£10

Blood Orange Margarita
Jose Cuervo Gold Tequila, Cointreau, blood orange
£10

Raspberry Bramble
Tanqueray gin, Briottet Framboise, raspberry, lemon
£10

Hugo Spritz
Elderflower liqueur, Spumante, soda & mint
£9.5

Small Plates

Marinated Olives
Lemon & herb
£5.5

Chilli Butter King Prawns
Warm bread
£10.5

Lemon Hummus
Crispy chickpeas & assorted breads
£7.5

Smoked Salmon Crostini
Whipped avocado, dill & lemon oil
£12

Asparagus & Manchego Tortilla
Sea salt & aioli
£8

Prosecco Poached Pear
Whipped goats cheese, crushed walnuts & rocket
£9

Serrano, Rocket & Manchego
Toasted seeds & orange vinaigrette
£11

Artisan Bread Selection
Garlic & parsley butter, Lemon oil & balsamic
£6

Poppadom Nachos
Guacamole, salsa & spiced mango chutney
£7

Whipped Feta & Tomato Bruschetta
Balsamic glaze & crispy serrano
£10

Padron Peppers
Sea salt & mojo sauce
£7

Chorizo Croquettes
Mojo sauce, potato crisp & aioli
£9

Watermelon, Feta & Mint
Cracked pepper
£10

Pulled Beef Soft Tacos
Guacamole, salsa & chilli oil
£10.5

Sunday Lunch

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

Garlic & Tarragon Roasted Chicken Supreme
Yorkshire pudding, chicken & thyme gravy
£19.5

Slow Braised Feather Blade of Beef
Yorkshire pudding, red wine & bay gravy
£22.5

Honey Roasted Gammon
Yorkshire pudding & rich pan gravy
£19.5

Fillet of Seabass
Salsa verde
£20

Spinach, Leek & Feta Tart
Tomato & confit garlic sauce
£19.5



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

Sides

Owens Cauliflower Cheese
£6

Creamed Spinach
£4

Market Vegetables
£5

Sausage Meat Stuffing
£4.5

Colcannon Mash
£3.5

