Aperitif

Negroni
Tanqueray Gin, sweet vermouth & Campari
£10.5

Cherry Long
Cherry compote, vodka, lemon & Moscato d'Asti
£10

Blueberry & Vanilla Bellini
Blueberry compote, vanilla syrup & Spumante
£9

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

While You Wait

Marinated Olives
Lemon & herb
£5.5

Caramelised Red Onion Hummus
Sweet onion jam & assorted breads
£8

Poppadom Nachos
Guacamole, salsa & spiced mango chutney
£7.5

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

Small Plates

Bombay Potato Soup
Herb Crème Fraiche
£8.5

Scottish Smoked Salmon
Lemon, dill & cracked pepper crème
£11

Whipped Feta & Fig Bruschetta
Toasted pistachios & blossom honey
£10.5

Prosecco Poached Pear
Whipped goats cheese, crushed walnuts & rocket. Honey mustard dressing
£9

Chilli Butter King Prawns
Warm bread
£10.5

Pulled Beef Soft Tacos
Guacamole, tamarind & sev
£10

Garlic Mushroom Bon Bons
Parmesan panko & herb crème fraiche
£9.5

Ham Hock Terrine
Gherkin ketchup, homemade crackers & pickled cucumber
£10

Sunday Lunch

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

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

Slow Braised Feather Blade of Beef
Yorkshire pudding, red wine & bay gravy
£23.5

Honey Roasted Gammon
Yorkshire pudding & rich pan gravy
£19.5

Squash, Sage & Parmesan Tart
Caramelised onion & thyme gravy
£20

Fillet of Seabass
Salsa verde
£21

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
£4.5

Sausage Meat Stuffing
£4.5

Colcannon Mash
£3.5