

TABLE SNACK

Bread Board for 2 (VG available) 2.45
Sourdough bread and roasted garlic butter.

STARTERS

Soup of the Day (GF available, VG) 5.95
Sourdough bread & butter.

Tempura King Prawns 7.95
Roasted garlic mayo.

Heritage Tomato (GF, VG) 5.45
Tomato, smoked almonds, basil oil and baby parsley.
With Smoked Mozzarella (GF, V) +1.50

Chicken Liver Pate (GF available) 6.95
Bread crostini and apple chutney.

Haggis Bon-Bons 6.45
Whiskey & thyme mayo and watercress.

Mussels Mariniere (GF available) 7.45
White wine & leek creamy sauce, bread and lemon.

SIDES

Buttered Green Vegetables (GF, V, VG avail) 3.45
Broccoli and asparagus.

Rustic Skin on Chips (GF, VG) 3.45

Fries with Parmesan & Truffle Oil (GF, V, VG avail) 4.45

Onion Rings (VG) 3.45

Mains

6oz Burger (V available) 15.45
Mature cheddar, garlic aioli, baby gem, gherkin, coleslaw, caramelised onion, smoked bacon and chips.

Beef Shortrib Lollipop (GF) 22.50
Truffle mashed potato, bacon wrapped asparagus, mushroom sauce.

Grilled Lamb Rump (GF) 22.50
Hasselback new potatoes, fine beans, hazelnuts, jus.

Bayswell Risotto (GF, V avail, VG avail) 17.45
Smoked haddock, samphire and garden peas.

King Prawns Tagliatelle 17.45
White wine & garlic sauce, parmesan, spinach and parsley.

Seafood Rigatoni 17.45
Tomato Courgette ragu and parmesan.

Herb Crusted Cod (GF available) 21.45
Garden peas & leek pure, toasted almond, broccoli and gnocchi.

Pan Fried Chicken Supreme (GF avail) 21.45
Fondant potato, roasted baby carrots, carrot & mango pure with chicken jus.

Fish & Chips 17.45
6oz beer battered haddock, homemade tartar sauce, crushed peas, and chips.

Garlic Langoustine Frites (GF) 18.45
Shoestring fries and lemon butter sauce.

V: Vegetarian VG: Vegan GF: Gluten Free

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY SPECIFIC ALLERGIES.