

Lunch & Light Bites

Soup of the Day (ve) £4.25
Served with gluten free bread and butter.

Sandwich £2.95
Served on gluten free bread with a side salad.

Oven Baked Jacket Potato £3.75
Served with side salad.

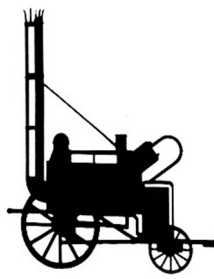
Includes any of the below fillings. Add £1 to upgrade to a premium filling:

Fillings

Chilli	Bacon
Beans (ve)	Tuna Mayo
Chicken and Bacon	Fried Egg (v)
Mayo	Ham and Cheese
Egg Mayo (v)	<i>Premium Fillings</i>
Tuna Melt	Steak and Onion
Ham Salad	

Add salad to any of the above for free. Add extra cheese and/or homemade coleslaw for 20p.

For all allergies and dietary requirements please inform your server.



Snacks & Pub Classics

Home Made Crisps (ve) £2.55
Choice of paprika, garlic & thyme or salt & pepper.

Crispy Pigs Ears £4.25
*Slow braised pigs' ears deep fried & served with
apple sauce.*

Fish and Chips £12.50
*Signature fish and chips served with garden peas and
homemade tartare sauce.*
Half Portion £8

Signature Burger £11.95
*Homemade 6oz patty topped with smoked bacon, cheese,
lettuce, tomato, onion, gherkin, & relish in a
lettuce bun.*

For all allergies and dietary requirements please inform your
server.



Starters

Soup of the Day (Ve) £4.25

Homemade soup served with GF bread & butter.

Baked Potted Mushrooms (V) £5.25

Mushrooms in a garlic, cream & onion reduction topped with Applewood cheddar. Served with GF bread.

Crispy Calamari £5.20

Served with coriander and a garlic & lemon aioli.



Mains

Roasted Red Pepper Risotto (ve) £12.50

Roasted red peppers in creamy risotto with broad beans & Romanesco.

Pan Fried Seabass £15.50

Pan fried sea bass with a white wine, shrimp, & cream sauce. Served with buttered new potatoes.

Stovies £14.00

Our take on traditional Scottish Stovies, a slow cooked stew, served with GF bread.

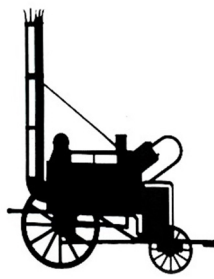
Ribeye Steak £22

10oz ribeye steak served with portobello mushroom, cherry tomatoes, hand cut triple cooked chips & a rocket salad.

Add a Sauce £1

Peppercorn/Red Wine Jus/Stilton

For all allergies and dietary requirements please inform your server.



Dessert

Seasonal Crumble (Ve on request) £5.30
Seasonal fruit topped with a golden crumble, served with hot custard. Ask your server for today's choice.

Banoffee Pannacotta £5.50
Banana pannacotta served with toffee sauce.

Selection of Ice Creams & Sorbets £1.20
per scoop
Ask your server for flavours available.



Kids Menu

**1 course £4 - 2 course £5.50 - 3
courses £6.50**

To start

Homemade Soup (ve)

Mains

Chicken Goujons

Served with fries & choice of beans or peas.

Fish Goujons

Served with fries & choice of beans or peas.

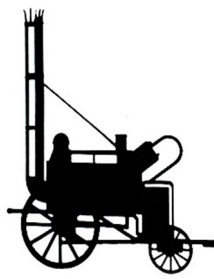
Dessert

2 scoop Ice Cream or Sorbet

(with choice of sauce)

Portions typically better suited to children 7 and under. For a larger portion of any of the above please ask your server and add £3.

For all allergies and dietary requirements please inform your server.



Sunday Lunch

**1 course £14 - 2 course £17 - 3
courses £21**

To Start

Soup of the Day, *with bread & butter.* (ve)

Crispy Calamari, *with garlic & lemon
aioli.*

Mains

All roasts served with seasonal greens and roasted potatoes. Side of cauliflower cheese and roasted root vegetables for the table.

Choice of Roast Beef

(served M/R but can be well done if preferred)

Roasted Chicken

*Half portions and child's portions available please ask your
server for details*

Dessert

Seasonal Crumble, *with custard* (Ve on request)

Banoffee Pannacotta

banana pannacotta with toffee sauce

Selection of ice creams & sorbets £1.20
per scoop

For all allergies and dietary requirements please inform your
server.