

STARTERS

Fresh Bread with Chive Whipped Butter - £4 (2,7)

Chilli, Citrus & Garlic Marinated Olives - £4.20 (1,4)

Root Vegetable Crisps in Rosemary & Thyme Salt - £3

Homemade Soup of the Day - £8.50 (Ask server for allergens)

Fresh Bread (2)

Recommended with – Ask your server

Marinated Danish Herring with Stilton Dressing - £9 (5,7,14)

Recommended with Sauvignon Blanc

Chicken & Duck Liver Pate with Madeira, Onion Chutney & Melba Toast - £9 (2,7,14)

Recommended with Fleurie

Six Fingers of Toast, Stilton, Anchovy & Mackerel Pate - £10 (2,4,7,5,14)

Recommended with Sauvignon Blanc

Classic Prawn Cocktail with Bread & Butter – £11 (2,3,4,5,6,7,9)

Recommended with Chardonnay

Smoked Salmon, Horseradish Cream Cheese & Bread & Butter - £11 (2,5,7)

Recommended with Champagne

Cajun Beef Skewer, Aged Scottish Beef and Red Pepper with Garlic Aioli - £10 (4,9,14)

Recommended with Malbec

Smoked Cheese Beignet, with Branston Gel and Pickled Shallots - £10 (2,7,14)

Recommended with Catarratto

Ratatouille, with Pomodorini Sauce, Grilled Vegetables & Rocket - £9 (14)

Recommended with Pinot Grigio

Dauphinoise Bites, Herb Breaded and deep fried with Cheddar &

Rosemary Sauce - £10 (2,7,9)

Recommended with Chardonnay

SIDES

Pea Casserole - £4 (4,9)

Creamy Mashed Potato - £4.50 (7)

Chive Butter New Potatoes - £4.00 (7)

Chop Salad- £4.50 (14)

Seasonal Greens - £4.50 (7)

Homemade Coleslaw - £4 (4,14)

Sautéed Mushrooms - £4.50 (7)

Dauphinoise Potato - £4.50 (7,9)

Jacket Potato - £3.50

Maple Glazed Roast Carrots - £4.50 (14)

Mini Anchovy & Bacon Caesar Salad -£4.50 (2,4,7,9)

MAINS

Scottish Steak, Kidney & Mushroom Pie, topped with Shortcrust Pastry - **£22** (2,7,14)
Recommended with Merlot

Free Range Chicken & Chestnut Pie, topped with Puff Pastry - **£22** (2,4,7)
Recommended with Albarino

Moroccan Spiced Red Lentil, Chilli & Onion Pie, topped with Puff Pastry - **£20 V**(2,14)
Vegan adaptable
Recommended with Chardonnay

All above served with Jacket, New, Mashed or Dauphinoise Potatoes and seasonal green vegetables

Trawler Pie, topped with Creamy Mashed Potatoes & Cheddar Cheese - **£22** (2,3,5,7,9,14)
Recommended with Chardonnay

Salmon in Flaky Pastry, with Pea Casserole and New Potatoes - **£26** (2,5,7,9,14)
Recommended with Sauvignon Blanc

Roasted Lamb Rump, with Dauphinoise Potatoes, Charred Tenderstem Broccoli, Pickled Shallot and Mint Red Wine Jus - **£33** (7,9,14)
Recommended with Rioja

Baked Cod Loin, Salt & Vinegar Seaweed Beer Batter Scraps, Sauteed Spinach and Seasonal Vegetables - **£28** (2,5,7)
Recommended with Macon Villages

10oz Char Grilled Rib Eye Steak, Dauphinoise Potatoes, Chop Salad - **£36** (7,9,14)
Recommended with Malbec

Beef Mayonnaise, two thick slices of Rare Roast Beef, Jacket Potato & Chop Salad - **£21** (7)
Recommended with Malbec

Seafood Platter, Smoked Salmon, Prawns, Herring, Anchovies, Crayfish, Mackerel Pate, Chive Butter New Potatoes and Salad - **£26** (3,5,7,9,14)
Recommended with Chardonnay

Harissa Aubergine Steak, with Chop Salad - **£21 Vegan** (14)
Recommended with Pinot Grigio

Plate of Smoked Salmon or Thinly Sliced Rare Roast Beef - **£21** (5)
Recommended with Chardonnay

Smoked Bacon & Anchovy Caesar Salad, with Foaming Parmesan Butter Croutons - **£21** (2,4,5,7,9)
Recommended with Albarino.