

STARTERS

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

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

Parsnip Crisps in Rosemary & Thyme Salt - £3

Duck Fat Fried Potato Skin - £3

Homemade Soup of the Day with Fresh Bread & Butter (2) - **£8.50** (GFA, ask server for allergens)

Recommended with – Ask your server

Smoked Duck Carpaccio, with Grenadine & Dijon Dressing, Pomegranate & Baby Watercress - **£13** (9,14)

Recommended with Fleurie

Whitebait, with House Tartare Sauce, Lemon & Chop Salad - **£11** (2,4,5,7,9)

Recommended with Sauvignon Blanc

Roast Chickpea Hummus, with Caramelised Onion Jam, Crostini & Parsnip Crisps - **£10** (vegan 2,12,14)

Recommended with Albarino

Halloumi Fries with House Smoked Tomato Chutney - **£11** (7,9,14)

Recommended with Albarino

Marinated Danish Herring with Stilton Dressing - £10 (5,7,14)

Recommended with Sauvignon Blanc

Chicken & Duck Liver Pate with Madeira, Onion Chutney & Melba Toast - **£9** (2,4,7,9,14)

Recommended with Fleurie

Six Fingers of Toast, Stilton, Anchovy & Mackerel Pate - **£11** (2,7,5,14)

Recommended with Sauvignon Blanc

Classic Prawn Cocktail with Fresh Bread & Butter – **£11** (2,3,4,5,6,7,14)

Recommended with Chardonnay

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

Recommended with Champagne

Sharing Camembert for Two Persons, Garlic and Rosemary Studded Camembert with House Onion

Jam, Crostini, Roasted Potatoes & Chop Salad - **£16** (GFA, 2,7,9,14)

Recommended with Chardonnay

SIDES

Homemade Coleslaw - £4 (4)

Pea Casserole - £4 (1,13)

Creamy Mashed Potato - £4.50 (7,9)

Chive Butter New Potatoes - £4 (7)

Chop Salad- £4.50 (9,14)

Triple cooked Malt and Salt Chips - £4.50 (14)

Sautéed Mushrooms - £4.50 (7)

Seasonal Vegetables - £4.50 (7)

Dauphinoise Potato - £4.50 (7,9)

Rosemary and Thyme Roasted Potatoes - £4.50 (9)

Charred Tender Stem Broccoli w/Pickled Shallot - £4.50 (14)

MAINS

Scottish Steak, Kidney & Mushroom Pie, topped with Shortcrust Pastry - **£22** (2,4,7,14)

Recommended with Merlot

Free Range Chicken & Chestnut Pie, topped with Puff Pastry - **£22** (2,4,7,14)

Recommended with Albarino

Leek, Potato & Spinach Pie, in Vegetable Velouté topped with Puff Pastry- **£20** (VA,GFA, 2,4,13)

Recommended with Chardonnay

All above served with Seasonal Green Vegetables and a choice of New, Mashed, Triple Cooked Chips, Fries, Rosemary & Thyme Roasted or Dauphinoise Potatoes

Trawler Pie, topped with Creamy Mashed Potatoes & Cheddar Cheese served with Seasonal Green Vegetables - **£22** (GF, 3,5,7,9,14)

Recommended with Chardonnay

Salmon in Flaky Pastry, with Pea Casserole, White Wine Cream Sauce and New Potatoes - **£26**

(2,4,5,7,9,13,14)

Recommended with Sauvignon Blanc

Lamb Shank with Rosemary, Mint and Red Wine Lamb Sauce, Charred Tender Stem Broccoli, Paris Mash, Lamb Fat Confit Silverskin Onion & Garlic Herb Crumb - **£38** (7,9,14)

Recommended with Rioja

Pipe's Cod and Chips, Beer Batter Cod, Triple Cooked Chips in Chef's Salt and Malt Seasoning, Buttered Peas, House Tartare Sauce and Lemon - **£24** (2,4,5,)

Recommended with Macon Villages

10oz Char Grilled Rib Eye Steak, with choice of Potato and Chop Salad - **£38** (7,9,14)

Add Red Wine Jus, (1) Peppercorn (9,14) or Blue Cheese Sauce (7,9,14) - **£4**

Recommended with Malbec

Beef Mayonnaise, Rare Roast Beef, Choice of Potato and Chop Salad - **£23** (4,9)

Recommended with Malbec

Seafood Platter, Smoked Salmon, Prawns, Herring, Anchovies, Crayfish, Mackerel Pate, Chive Butter New Potatoes and Salad - **£26** (3,4,5,7,9,14)

Recommended with Chardonnay

Corn Fed Roasted Chicken Supreme, with Herb Roasted Potatoes, Seasonal Vegetables, Red Wine Jus and Pork, Smoked Bacon and Apricot Stuffing - **£28** (GF,1,7,9,14)

Recommended with Chardonnay

Fried Cauliflower Wings, with Herb Roasted Potatoes, Charred Tender Stem Broccoli & Pea Velouté - **£22** (vegan, 13,14)

Recommended with Pinot Grigio

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

Recommended with Chardonnay

Chilled Smoked Duck and Radicchio Salad, with Pomegranate, Cucumber, Rocket & Dijon Grenadine Dressing and Blue Cheese Crumb and Duck Fat potato Skin Croutons - **£24** (GF,7,9,14)