



## Starters

**Seasonal soup**, fresh bread *(GF option available) (Ve)* £7.50

**Poached chicken & herb terrine**, garlic aioli, pickled vegetables,  
chargrilled sourdough *(GF option available)* £7.95

**Fresh mussels in a white wine and bacon cream**, served with toasted soda bread £10.50  
*(also available as a main, served with skinny fries £18.95) (GF option available)*

**Confit duck leg croquettes**, wasabi mayo, pea shoots £10.50

**Roasted pumpkin risotto**, crispy sage, pine nuts £8.95 *(Ve) (GF)*  
*(also available as a main £14.95)*

**Lightly battered prawns**, chilli, spring onion, sweet chilli sauce £10.50 *(GF)*

## Mains

**10oz sirloin steak**, roasted mushroom & tomato, hand cut chips, red wine jus £32.00 *(GF)*  
(peppercorn sauce, blue cheese cream, Diane sauce + £2.50 each)

**Pan fried salmon**, fennel & mussel risotto, braised fennel £23.95 *(GF)*

**Maple & wholegrain mustard roast pork chop**, garlic dauphinois potato, Roscoff onions,  
kale, red wine jus £19.00 *(GF)*

**Wild mushroom & spinach pithivier**, goat cheese & rocket salad *(V)* £16.50

**Oven roasted duck breast**, duck leg & potato rosti, braised leek, cherry gel, red wine jus £24.00 *(GF)*

**Rosemary & parmesan crusted hake**, creamy mash, tomato & olive tapenade, kale £21.50 *(GF option available)*

## Sides

- ~ Green beans with bacon & shallots
- ~ Greek salad
- ~ Garden salad
- ~ Creamy mash
- ~ Hand cut chips
- ~ Seasonal vegetables
- ~ Skinny fries
- ~ Sweet potato fries

*Menu ingredients are subject to change without notice due to seasonality and availability.  
Served between 12pm-3pm & 6pm-9:30pm Monday – Saturday*

### **Food allergies and intolerances**

*Please ask a member of staff if you require information on the ingredients in the food we serve.*

**Please note:** *No smoking of any kind is permitted in the restaurant or bar.*



## Desserts

**Banoffee pie**, banana puree, shaved chocolate £8.75

**Traditional bread and butter pudding**, a choice of crème anglaise or ice cream £8.75

**Apple and mixed berry crumble**, a choice of crème anglaise or ice cream £8.75 *(GF option available)*

**Triple chocolate brownie**, salted caramel chocolate ice cream, chocolate sauce £7.50 *(GF)*

**Tiramisu**, chocolate sauce, mocha ice cream £8.75

**Selection of British and Irish cheeses**, grapes, celery, chutney and crackers £10.95 *(GF option available)*

**Ice cream & sorbet** £2.00 per scoop

vanilla, chocolate, strawberry, mint chocolate chip,  
salted caramel, cappuccino, rum & raisin, dairy free vanilla *(Ve)*

lemon sorbet, mango sorbet

## Coffees

**Cafetiere of coffee** £3.15

**Espresso** single £1.90 double £2.50

**Americano** black £2.20 white £2.40

**Cappuccino** £2.90

**Latte** £2.90

**Mocha** £3.15

**Flat white** £3.15

**Liqueur coffee** £5.25

**Espresso martini** £8.00

## **teapigs.**

Tea for 1 £2.55

Tea for 2 £4.10

Everyday brew  
Darjeeling Earl Grey  
Mao Feng Green Tea  
Super Fruit  
Chamomile Flowers  
Peppermint Leaves  
Lemon & Ginger  
Chocolate & Mint

Honeybush & Rooibos (naturally caffeine free)  
Rooibos Crème Caramel (naturally caffeine free)  
Spiced Winter Red Tea  
Silver Tips White Tea  
Gingerbread  
Jelly & Ice Cream  
Spiced Pear

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