Starters

Seasons Soup 6
WITH WARM FOCACCIA BREAD (GF*)(VG*)

Chicken Liver Pate 9
WITH RED ONION CHUTNEY & TOASTED BRIOCHE (GF*)

Pork & Black Pudding Scotch Egg 9
WITH BROWN SAUCE ONIONS

Smoked Salmon Roulade 9
WITH CREAM CHEESE, RYE BREAD, ROCKET, PINE NUTS & BEETROOT (GF*)(N)

Classic Prawn Cocktail 9
WITH BROWN BUTTERED BREAD (GF)

Baked Camembert & Tomato Chutney 9
WITH WARM BREAD (GF*)

Mains

Venison Pie 24
WITH BUBBLE & SQUEAK MASH, SEASONAL GREENS & GRAVY

Roast Chicken Supreme 22
WITH WILD MUSHROOMS & PARMESAN RISOTTO (GF)

6oz Bistro Rump 26
WITH POTATO ROSTI, BABY HERITAGE CARROTS, BABY BEETS, TENDERSTEM BROCCOLI & RICH BEEF JUS (GF)

Roasted Cod Loin 24
WITH A CHORIZO & MUSSEL CHOWDER

Seabass & Lemon Blanc Sauce 22
WITH FONDANT POTATO & TENDERSTEM BROCOLLI

Chicken, Sweet Potato & Spinach Curry 22
WITH A CORIANDER & GARLIC NAAN, SPICED RICE & ONION BHAJI BITS (GF)(VG*)

6oz Bacon Cheeseburger 18
WITH SKIN ON FRIES & SRIRACHA SLAW (GF)

(GF) GLUTEN FREE (GF*) GLUTEN FREE OPTION (V) VEGETARIAN (V*) VEGETARIAN OPTION (VG) VEGAN (VG*) VEGAN OPTION
(N) CONTAINS NUTS (N*) MAY CONTAIN NUTS. *PLEASE NOTE THAT WE ARE NOT A NUT FREE KITCHEN, BUT WE DO TRY OUR BEST TO PREVENT ANY CROSS CONTAMINATION* *PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS, AS DISHES MAY BE ALTERED TO SUIT, OR ALTERNATIVES MAY BE AVAILABLE*

Grill

WE USE ONLY THE FINEST GRASS-FED BEEF, MAINLY ABERDEEN ANGUS FROM LOCAL, FAMILY RUN FARMS (DEPENDING ON THE TIME OF THE YEAR).

6oz Fillet 34 **8oz Fillet** 38
10oz Sirloin 30* **10oz Rib Eye** 32*

SERVED WITH A CHOICE OF FAT CHIPS, SKIN ON FRIES, NEW POTATOES OR TRUFFLE & PARMESAN FRIES (SUPP 1.50) ROASTED BEEF TOMATO, PORTOBELLO MUSHROOM, ONION RINGS & WATERCRESS (GF*)

***For Our 50% Discount Offer On Wednesdays & Thursdays Throughout January, Sirloin & Rib Eye Steaks Are Available For A Supplement Charge Of** 5 Each.

Sides 4

Fat Chips (V) **Skin on Fries** (GF*)(V) **New Potatoes** (GF)(V)(VG*) **Onion Rings** (GF*)(V)
House Salad (GF)(V)(VG) **Mashed Potatoes** (GF)(V)(VG*) **Mixed Seasonal Greens** (GF)(V)(VG*)
Truffle & Parmesan Fries (supp 5.5) (GF*)

Sauces 4

Diane (GF)(V) **Peppercorn** (GF)(V) **Yorkshire Blue Cheese** (GF)(V)

Desserts

Steamed Chocolate Sponge 8.5
WITH WHITE CHOCOLATE CREME ANGLISE (V)

Lemon Meringue Pie 8.5
WITH TEXTURES OF RASPBERRY (V)

Chocolate & Bourbon Bread & Butter Pudding 8.5
WITH BUTTERSCOTCH SAUCE (V)

Black Cherry Trifle 8.5
TOPPED WITH DARK CHOCOLATE SHAVINGS

Vanilla Brûlée 8.5
WITH FRUIT & SHORTBREAD BISCUITS (GF*)(V)

Seasons Cheese Board 14.5
WITH A SELECTION OF FOUR CHEESES, CELERY, APPLE, BISCUITS & GRANDMA'S CHUTNEY (GF)