

Lunch

Plates:

Warm bread, salted butter 2.5

Specially marinated Spanish olives 3.

Haggis scotch egg, romesco sauce 7.

Cream of mushroom soup, cheese on toast 6.5

Whipped smoked salmon, beer bread toast, pickled cucumber 7.

Shaved iberico ham, sourdough toast, tomato confit, parmesan 8.5 / 16.

Charred courgettes, burst tomato, croutons, goat's curd 6.5 / 12.

Crispy chicken leg bar, roast garlic and parsley mayo 7.

Beer battered haddock, hand cut chips, crushed peas, tartare 12.5

Whole grilled mackerel, dressed potato, slow-cooked tomato, seasonal salad 13.

Hand rolled linguine, girolles, truffle butter, soft herbs 12.

Ground fillet and bacon burger, vintage cheddar, seeded brioche (choose your side) 12.

8oz. Rump / rib-eye / fillet, fat cut chips, peppercorn sauce 17. / 20. / 27.

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Afters:

Ale cake sundae,

malted ice cream 7.5

Hand-made ice cream and sorbet, fruit and nut biscuit 5.5

Poached and spiced stone fruits, almond crunch, yoghurt sorbet 7.

British cheese, grapes, chutney, crackers 8.5

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Sides 3.

Thin cut fries, truffle oil, parmesan / wok-style greens, peanuts, Korean glaze
seasonal salad / creamed potato, chives and black pepper / thrice-cooked chips /
roasted carrots, fennel and chilli butter

Please inform us of any dietary requirements when booking and ordering.

Half portions are available - please ask for other children's options.