

STARTERS / SHARERS

Homemade Soup of the Day (g)
bread roll and herb butter
6.50

Duck Pâté (g)
sticky orange jam, rocket, ciabatta soldiers
6

Prawn & Smoked Salmon Cocktail** (g)
pink gin Marie Rose, tomato salad, charred lemon, bread, herb butter
8.50

Smoked Haddock and Pancetta Fishcakes
leaf salad, sweet chili jam
7.50

Calamari Coconut Tempura** (g)
rocket, red onion, citrus dill mayonnaise
7

Rustic Bread Board (Serves 2)-(v) (g)
olives, balsamic olive oil and herb butter
6

Tiger Prawns ** (g)
4 tiger prawns, thyme, garlic butter glaze
8.50

Sticky Korean Chicken Wings (n)
hot and sour sticky Korean sauce, toasted cashew, sesame, chilli
6.50

Sticky Korean Cauliflower (vgn) (n)
hot and sour sticky Korean sauce, toasted cashew, sesame, chilli
6

*Sharer Plate- choose three separate starters - 16 **2 per dish extra*

Chicken & Poacher Rarebit (g)
supreme of chicken, mushroom, Poacher Rarebit thyme butter sauce, green beans, Dauphinoise potatoes
15.50

Smoked Haddock (g)
chard asparagus, prawn & dill hollandaise topped with a poached egg, creamed potato
17

Sweet Potato & Leek Tart Tatin (vgn)
aubergine & tomato salad, roasted tomato sauce
13

Steak & Ale Pie
slow roasted prime steak & ale in suet pastry, homecooked chips and garden peas or mash and seasonal vegetables
14

Moroccan Rump of Lamb (g)
tomato and Moroccan spiced sauce, apricot couscous, green beans
19

Seafood Linguine (g)
salmon, haddock, smoked salmon, creamy dill lemon sauce
17

Oscar Cleves Beer Battered Haddock (g)
homecooked chips, garden or mushy peas, charred lemon and tartare sauce

small 8oz - 13 large 10oz - 15

Mint Glazed Salmon Supreme (g)
pink Hollandaise, tenderstem broccoli, Dauphinoise potatoes
18

Roast Tomato & Pepper Penne (v)(g)
roast tomato & herb Chipotle sauce, rocket salad
11
Add chicken - 15

Slowcooked BBQ Ribs (g)
house salad, coleslaw, skin on fries
1/2 rack - 13 full rack - 16

GRILLS

Finest Quality Prime Steak

All chargrilled with thyme and butter, served with cherry vine tomatoes, flat mushroom, rocket poacher salad, homecooked chips - (g)

8 oz Sirloin
21

8 oz Fillet
26

Chargrilled Marinated Chicken Breast
15

Supreme of Salmon
18

12 oz Sirloin
25

10 oz Rib Eye
26

Pork Chop
16

Spiced Aubergine Steak
13

TOP IT & SAUCES

4 Tiger prawns in garlic butter (g)
7

pulled BBQ pork, Monterey Jack
cheese (g)
6

1/2 rack BBQ ribs (g)
8

6 Breaded Scampi
5

Peppercorn | Diane | Bearnaise | Chipolte All 3

FRESHLY PREPARED BURGERS

in a toasted bun with skin on fries and homemade coleslaw

The SG Vegan Burger (vgn)(g)
beetroot, quinoa, mushroom patty topped with vegan cheese
13

The SG Burger (g)
6oz prime minced steak burger with pancetta and Monterey Jack cheese
14

The SG Deluxe (g)
6oz prime minced steak burger with pancetta, BBQ pulled pork, Monterey Jack cheese
16

The SG Chicken Burger
southern fried chicken breast, pancetta, Monterey Jack cheese
14

Double up any of our burgers for 3.50 extra

STONEBAKED PIZZAS

Margarita (v)
Buffalo mozzarella, tomato, fresh basil
10.50

Mediterranean Roasted
Vegetable (v)
10.50

Seafood
tuna, prawn, salmon
12.95

Chicken & Chorizo
12.95

EXTRAS

Homecooked Chips
3.50

Sweet Potato Fries
3.50

Garlic Ciabatta
3.50

Onion Rings
3.50

Dauphinoise Potatoes
3.50

Skin on Fries
3.50

Buttered New Potatoes
3.50

House Dressed Salad
3.50

Coleslaw
2.50

