



---

WHILST YOU WAIT

---

English Sparkling 125ml 13.5

Bread Board 5

House Gin and Tonic 7

Olives 6

Korean Pork Belly Bites 7\*

Nuts 6

---

STARTERS

---

Soup of the day, bread, butter 9\*(v)

Crab cake, lobster mayonnaise, pickled butternut squash, pickled jalapenos 12

Salt baked celeriac, poached pear, hazelnut dressing, remoulade 11(v)

Duck spring roll, plum & hoisin 9.5

---

ROAST DINNERS

---

*All roasts are served with traditional accompaniments, seasonal vegetables,  
roast potatoes, & truffled cauliflower cheese*

Sirloin of beef, served medium 29\*

Roast Pork Loin 26\*

Mixed roast- Beef (served Medium) and Pork loin\* 28

Nut roast 24\*(ve on request)

---

CLASSICS

---

Wild mushroom & truffle risotto 20\*(ve on request)

Battered haddock, served with chips, mushy peas & tartare sauce 18\*

Venison hotpot, damson braised red cabbage 19\*

Pan roasted salmon, new potatoes, broccoli, caper butter 20\*

---

SIDES

---

Chunky chips, 6\*(ve on request)

Seasonal vegetables 6\*(v)

French fries 6\*(ve on request)

Roasted fig and goats cheese salad,  
orange, fig and balsamic dressing 6\*(v)

Truffle cauliflower cheese 6\*(v)

Damson braised red cabbage 6\* (v)

*Please ensure you have made a member of the team aware of any dietary requirements you have when placing an order. Whilst the team endeavour to prevent cross contamination, allergens may be present in the kitchen.*

*A full allergens folder detailing all 14 main allergens can also be available for you on request.*

*Dishes marked \* can be altered to be Gluten Free.*

*Dishes have also been designed to be (v) Vegetarian or (ve) Vegan where possible.*

---

## DESSERTS

---

Sticky toffee, clotted cream 9 (v)  
*Swap to vanilla ice cream for 50p*

Orange pannacotta, honey roasted figs, orange sorbet 11\*

Plum rice pudding, crispy gingerbread 10 (v)

A scoop of homemade ice cream 3\*

Affogato 7.5\*

---

## AFTER DINNER DRINKS

---

Tea or Coffee 7.5  
*accompanied by a selection of Petit Fours*

Tawny Reserve 6 Barrels Port (50ml) 9.5	Auchentoshan, Scotland 5.0
Ruby Port (50ml) 7.5	Dalmore, 12 year, Scotland 10.0
Taylors LBV (50ml) 7.0	Dalwhinnie, 15 year, Scotland 7.0
Baileys (50ml) 5	Glenfiddich, 12 year, Scotland 7.0
Cointreau (25ml) 3.5	Jamesons, Ireland 3.6
Cuvee Beerenauslese (75ml) 8.50	Lakes, The One, Cumbria 5.0
Frangelico (25ml) 4.00	Laphroaig, 10 year, Scotland 8
Kin Toffee Cream Liqueur (25ml) 4.00	Macallan, 12 year, Scotland 8.5
Bethany Tawny Aged Dessert Wine (75ml) 7.00	Oban, 14 year, Scotland 12.0
Liqueur Coffee 9.0 <i>with Petit Fours 13</i>	Woodford Reserve 4.5

*All drinks measured above are served as 25ml*

*Please ensure you have made a member of the team aware of any dietary requirements you have when placing an order. Whilst the team endeavour to prevent cross contamination, allergens may be present in the kitchen.*

*A full allergens folder detailing all 14 main allergens can also be available for you on request.*

*Dishes marked \* can be altered to be Gluten Free.*

*Dishes have also been designed to be (v) Vegetarian or (ve) Vegan where possible.*