

Main Menu

2 courses | 20

3 courses | 25

Starters

Classic Prawn Cocktail with Brown Bread & Butter <i>Recommended with Domaine Horgelus Sauvignon Gros Manseng</i>	6.9	(GF Adaptable)
Slow Roasted Plum Tomatoes, Balsamic & Olive Oil <i>Recommended with A.A. Badenhorst Papegaa White</i>	6.5	(Vegan, GF Adaptable)
Marinated Danish Herring, Creamed Stilton Dressing <i>Recommended with Domaine Horgelus Sauvignon Gros Manseng</i>	6.2	(GF)
Chicken & Duck Liver Pate with Madeira, Melba Toast & Chutney <i>Recommended with Corte Giara Pinot Grigio</i>	6.1	(GF Adaptable)
Homemade Soup of the Day	6	
Six Fingers of Toast, Stilton, Anchovy & Sardine <i>Recommended with Wiston Estate Brut</i>	6.5	

Cold Table

Seafood Platter Smoked Salmon, Prawns, Herring, Sardines, Anchovies <i>Recommended with Mandrarossa 'Costadune' Grecanico Dorato</i>	15	(GF Adaptable)
Large Plate of Scottish Smoked Salmon <i>Recommended with Wiston Estate Brut</i>	14	(GF)
Plate of Thinly Carved Honey Roasted Ham <i>Recommended Castano Organic Monastrell</i>	11	

Vegetarian

Spinach, Walnut & Ricotta Stuffed Pancakes Tomato Basil Sauce & Mixed Salad <i>Recommended with Torrontes Riesling</i>	13	(Vegetarian)
Tomato, Vegetable, Lentil & Chickpea Curry Served with Rice <i>Recommended with Gaspar Malvasia</i>	13	(Vegan, GF)

Top Crust Pies

Large Scottish Steak, Kidney & Mushroom

Recommended with Chateau Gelineau

14

Equally Large Sutton Hoo Free Range Chicken & Chestnut

Recommended with Domaine Monperthuis Bourgogne Pinot Noir

14

Tomato, Vegetable, Lentil & Chickpea Pie topped with Puff Pastry

Recommended with Gaspar Malvasia

14

(Vegan adaptable)

All above pies served with Jacket or New Potatoes

Mash or Dauphinoise Potato - 1.50 supplement

Trawler Pie Topped with Creamy Mash & Cheese

Recommended with Domaine Horgelus Sauvignon Gros Manseng

15.5

Meat

Rump of Lamb Marinated in Anchovies & Capers (served pink)

Dauphinoise & Roasted Roots

Recommended with Sant l'Ilia Merlot

18.5

(3.00 set menu sup.) (GF)

8oz Australian Fillet Steak with Flavoured Butter (Garlic & Herb or Chorizo)

New Potato, Tomato, Mushroom, Rocket & Parmesan

Recommended with Altos Las Hormigas Malbec Blend

27

(11.00 set menu sup.) (GF)

Whisky Pepper Sauce

1.5

Fish

Salmon in Puff Pastry Lemon & Dill Sauce

Creamed Spinach, New Potatoes & Pea Casserole

Recommended with Domaine Horgelus Sauvignon Gros Manseng

17

(2.00 set menu sup.)

Extras

Jacket Potato (GF)

2.6

Pea Casserole (GF)

3.5

New Potato (GF)

2.6

Sautéed Mushrooms (GF)

4.5

Creamy Mash Potato (GF)

4.1

Creamed Spinach (Shallots, Garlic & Nutmeg) (GF)

4

Dauphinoise Potato (GF)

4.1

Homemade Coleslaw (GF)

3

Warm Potato Salad (GF)

3

Tomato & Red Onion Salad (GF Adaptable)

3.2

Roasted Roots (Carrots, Parsnips, Beetroot) (GF)

4.5

Mixed Leaf Salad (GF Adaptable)

3.2