



FOOD MENU

LIGHT BITES & SHARING

Warm Table Bread (V) £6.50
Garlic & salted butter, balsamic olive oil

Tomato & Red Pepper Houmous (VG) £5.00
Rose harissa, crisp flatbread

Whole Baked Rustic Camembert (V) £16.45
Garlic & rosemary, tearing brioche, red onion marmalade

SALADS

Asian Crispy Duck Salad £8 /
Cucumber, carrots, spring onion, chilli, sesame & hoi sin dressing £14.50

MAINS

Dry Aged 140z Bone in Sirloin Steak £26.95
Roasted tomato, truffle mushroom, watercress & chunky chips

Grilled Vegetable Pithivier (VG) £14.95
Smoked tomato, baby herbs, red pepper coulis

Dry Aged Native breed Chataubriand £60.00
Truffled field mushrooms, skin on chips, watercress, garlic & green peppercorn butter

Roasted Stone Bass £22.50
Saffron & lemon risotto, charred tenderstem & king garlic crisps

SIDES

Skin on Fries £3.50

Rocket Salad (V) £4.50
Parmesan & cherry tomato

Traditional Cut Thick Chips £3.50

Grilled Provençal Vegetables (VG) £4.50
Lemon & herb dressing

STARTERS

Soup of the Day (V) (GF) £6.00
Soft seeded roll

Crispy Fried Squid £8.75
Rose chorizo, ink tuille, gremolata

Smoked Ham Hock & Chicken Terrine £7.45
Tarragon, capers, blackberry & gin conserve, warm brioche

Pan Roasted Scallops £11.95
Pea velouté, crispy pancetta & herb oil

LUNCH ONLY

Chicken, Bacon & Avocado Sandwich £10.50
Mayonnaise, tomato, lettuce, skinny fries

Dry Aged Double Rib Cap Burger £14.25
*Lettuce, houseslaw, bun, skin on fries
Add bacon £1 | Add Swiss cheese £1*

King Prawn & Chorizo Linguine £15.50
Garlic, chilli, lemon, olive oil

Ale Battered Sustainable Haddock £14.50
Thick chips, crushed peas, tartare sauce

DESSERTS

Fresh Strawberries & Raspberries (VG) £6.75
Prosecco sorbet, crystal mint, lemon gel

Rich Chocolate Bartlett (V) £7.25
Hazelnut crumb, chocolate fudge sauce, crème fraiche

Ice Cream Unions Finest Ice Cream & Sorbet £4.75 /
(V) 2 Scoops / 3 Scoops £6.50

Signature Apple & Honeycomb Crumble (V) £12.95 /
Traditional vanilla ice cream & Baileys custard £7.00
Can also be made for one!

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients