

CLASSICS

MENU

TWO COURSES £33 | THREE COURSES £40

STARTERS

SCOTTISH SMOKED SALMON

Capers, lemon, rye bread.

CRISPY CALAMARI

Aioli, lemon.

STICKY HOT HONEY CHICKEN

Buckwheat, grains, coriander, yoghurt dip.

PEA & COURGETTE SOUP (v)

Toasted crystal bread.

Vegan option available.

MAINS

RIBEYE (280G) (SUPPLEMENT:10)

Served with fries and dressed watercress.

PRAWN & CHORIZO LINGUINE*

King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, charred lemon.

CHICKEN CAESAR SALAD

Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

TRADITIONAL FISH & CHIPS

Fresh haddock, triple-cooked chips, pea & mint purée, parsley salt, tartare sauce.

RISOTTO VERDE* (ve)

Asparagus, courgette, peas, basil pesto, capers, pumpkin seeds, charred lemon.

DESSERTS

BRAMLEY APPLE & RHUBARB CRUMBLE (v)

Stem ginger ice cream.

Vegan option available.

BELGIAN CHOCOLATE MOUSSE (v)

Sable biscuit.

SALTED CARAMEL PROFITEROLES (v)

Toffee sauce.

ICE CREAM (v)

Three scoops of vanilla, chocolate, stem ginger or honeycomb ice cream, or raspberry sorbet, sable biscuit.



SCAN TO VIEW CALORIE INFORMATION

Adults need around 2000kcal a day.



Allergen information: If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.