

WINTER MENU

Food Served: Monday to Friday 12-3 & 5-9 | Saturday 12-9 | Sunday 8:30-6

Did you know we now open for breakfast every Sunday from 8:30am?

Mixed Marinated Olives £4.50 (VE) (GF) | Wasabi Peas £3.00 (VE) (GF) |
Chilli Rice Crackers £3.00 (VE) | Salt & Pepper Chicken Crackling £3.00 (GF) |
Chargrilled Ciabatta, Oil & Balsamic Vinegar £6.00 (VE)

Starters & Small Plates

Beef Lasagne Soup, Garlic Butter Cheese Crouton £7.75

Cauliflower Cheese Croquettes, Truffle Aioli, Parmesan, Parsnip Purée (V) £8.50

Whitebait, Tartar Sauce, Roasted Tomato, Toasted Ciabatta £9.00

Smoked Haddock Scotch Egg, Curried Mayonnaise, Dressed Rocket Salad (GF) £10.50

Corned Beef Hash, Poached Egg, Sriracha Hollandaise (GF) £9.50

Torched Goats Cheese, Poached Pear, Roasted Walnuts, Chicory Salad & Cranberry Dressing (V) (GF) £9.00/£18.00

BBQ Pulled Pork Loaded Fries, Spring Onion, Jalapeños & Apple Purée (GF) £10.50

Chilli-Roasted Broccoli, Satay Sauce, Sesame Seeds, Pickled Shallot, Turmeric Rice (GF) (N) (S) (VE) £8.00/£16.00

Mains & Classics

We offer more manageable portions of some dishes, perfect for smaller appetites

Fish & Chips, Mushy Peas, Tartar Sauce & Lemon Wedge (GF) £12.00/£22.50

Slow Cooked Braised Beef, Parsnip Purée, Charred Leeks, Peppercorn Sauce Dauphinoise Potato (GF) £19.50

Buttermilk Chicken Burger, Smoked Bacon, Cheddar Cheese, Lettuce, Pickled Shallots, Garlic Aioli, Slaw & Fries (GFA) £18.00

Sweet Potato, Spinach & Chickpea Curry, Mini Garlic Naan, Yellow Pilau Rice (VE) (GFA) £17.00
Add Buttermilk Chicken +£4.00

Wild Mushroom & Lentil 'Shepherds' Pie Truffle Mash, Seasonal Greens, Braised Red Cabbage, Vegetarian Red Wine Gravy (VE) (GF) £17.50

Megrim Whole Sole, Lemon & White Wine Cream Sauce, Baby Potatoes, Crispy Capers, Green Beans (GF) £24.00

Pulled Pork Ragu, Pappardelle Pasta, Tomato Sauce, Parmesan & Crispy Sage £9.00/£18.00

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Sides

Chunky Chips / Fries (GF) (V) £5.00

Onion Rings, Curried Mayonnaise (GF) (V) £5.00

Garlic Ciabatta (V) £3.50

Parmesan & Rocket Salad (GF) (V) £5.00

Seasonal Vegetable Medley With **OR** Without Bacon (GF) (VA) £5.50

Puddings

Peanut Butter Chocolate Fondant, Toffee Cream (GF) (N) £8.50

Winter Spiced Bread & Butter Pudding, Whisky Custard, Orange Marmalade (A) (V) £8.00

Almond Frangipane Tart, Poached Pear, Apple & Cinnamon Ice Cream (N) (V) £8.00

Smidge of Cheese, Artisan Crackers, Seasonal Chutney & Pickles (GFA) (V) £6.00
Choose from Goats Cheese or Mature Cheddar
Want both? +£2.00

Selection of Dawlicious Ice Cream or Sorbet, £2.50 a scoop

Black Forest Affogato, Double Cherry Ice Cream, Chocolate Sauce, Double Espresso Shot £5.50

Homemade Cake & Cuppa £5.00

Cocktails & Ports

Passionfruit Martini – the perfect sweet finish/start to any meal £8.50

Black Cow Vodka Espresso Martini – a classic balance of pick me up and put me down £8.50

Amalfi Spritz – like an Aperol Spritz only better with Limoncello & Prosecco £8.50

Baileys Flat White Martini £9.50

Baby 'Guinness' £4.00

Elderflower Spritz – Prosecco, Gin & Elderflower Liqueur – what's not to like? £9.50

Special Reserve Port, Douro, Barros (Portugal) £7.60 (100ml)

LBV Port, Douro, Barros (Portugal) £8.60 (100ml)

10 Year Old Tawny Port, Douro, Barros (Portugal) £10.25 (100ml)