

CLASSICS

MENU

TWO COURSES | THREE COURSES

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.

TRADITIONAL FISH & CHIPS

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

CHICKEN CAESAR SALAD

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

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.