

WHITE WINE

175ml / 375ml / 750ml

RIESLING TROCKEN,
Anton Finkenauer, Germany, 2016
£7 / £13 / £25

SAUVIGNON BLANC,
Yealands "Landmade",
Marlborough, New Zealand, 2017
£8 / £16 / £32

CHARDONNAY,
Gerard Bertrand, Languedoc, 2017
£7 / £14 / £28

PINOT GRIGIO,
Sartori, Arcole, Veneto, Italy, 2017
£8 / £15 / £30

White Wine of the Month

ELIZABETH SEMILLON,
Mt. Pleasant, Hunter Valley, Australia,
2007
£10 / £20 / £40

RED WINE

175ml / 375ml / 750ml

**BARBERA D'ASTI
SUPERIORE,**
"Le Orme", Piemonte, 2016
£8 / £16 / £32

CARIGNAN,
Swartland Winery,
Western Cape, South Africa, 2015
£9 / £18 / £35

MALBEC ESTACION 1883,
Trapiche, Mendoza, Argentina, 2016
£9 / £18 / £35

COTES DU RHONE,
Domaine Ferraton, France, 2016
£7 / £14 / £28

Red Wine of the Month

PINOT NOIR,
Little Beauty, Marlborough, NZ, 2016
£10 / £20 / £40

APPETIZERS

PEA & HAM SOUP
smoked ham hock & parsley £6

WARM DUCK SALAD
sesame, pomegranate & toasted cashews £9

FRITTO MISTO
crispy rocket, tartare sauce & lemon.....£10

SEARED SCALLOPS
peas, bacon & wild garlic beurre blanc£12

STEAMED PORK DUMPLING
pickled cucumber, soy & chilli broth £9

BEETROOT & GOATS CHEESE SALAD
heritage beetroot, honeycomb & sorrel..... £8

DRESSED EYEMOUTH CRAB
toast, avocado & lemon £9

WYE VALLEY ASPARAGUS,
poached egg & hollandaise £10

ENTRÉES

HALIBUT
chive risotto & pickled mushrooms..... £20

BLACKENED MONKFISH
spiced chickpea, spinach, mussels & curry cream.....£20

WILD GARLIC GNOCCHI
spring greens & wild garlic pesto..... £15

GRILLED STONE BASS
celeriac, pancetta, cockles & apple £18

LOIN OF HIGHLAND VENISON
sweet potato, heather honey & pear £20

CONFIT DUCK LEG
gem lettuce, peas, smoked bacon & tarragon £17

BREAST OF CHICKEN
pea purée, wild garlic gnocchi & charred leek £17

SALMON & PRAWN CURRY
fragrant rice, raita, kachumba & puris £18

FISH & CHIPS
mushy peas..... £16

THE GRILL

*Cooked simply over
hot coals*

RIB EYE (10oz)
£27

SIRLOIN (10oz)
£27

FILLET (8oz)
£30

GRILLED BACON CHOP (10oz)

*roasted vine tomatoes,
fried duck egg & fries*
£18

Accompaniments

*béarnaise / peppercorn /
wild garlic butter / truffled duck egg /
blue cheese hollandaise*
£2.50

VEGETABLES & SALADS

HAND CUT CHIPS

TENDERSTEM BROCCOLI,
blue cheese hollandaise

BUTTERED NEW POTATOES

GARLIC MUSHROOMS

GREEN BEANS,
soy, chilli & garlic

TRUFFLE & PARMESAN CHIPS

HOUSE SALAD

ROASTED SWEET POTATO,
kale & feta salad

£3.50

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.