

Gluten Free Menu

- V Gluten free bread with butter or olive oil and balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted gluten free bread £7.50

Starters

- Homemade soup £7.00
- Yorkshire ham hock terrine, piccalilli, grilled gluten free bread £8.50
- BBQ chicken salad, roast tomato, crispy bacon and avocado mayonnaise £9.00
- Seared scallops, spiced lentils, pork belly, caramelised apple sauce £10.50/£18.00
- Potted shrimps, pickled cucumber, gluten free toast £10.00
- Grilled dorset mackerel, heritage beetroot and horseradish beetroot relish £8.00
- V N Brighton blue, pear, walnut and baby spinach salad, honey and mustard dressing £8.00

Mains

- Pan roast fillet of cod, mushroom purée, woodland mushrooms and salsify £19.00
- Pan roasted sea bass fillet, chorizo, olive, red pepper and cherry tomatoes £19.00
- Roast breast of duck, fondant potatoes, rainbow chard, port and rhubarb £19.00
- Herb and lemon roast breast of chicken, wild garlic leaves, celeriac and ceps £19.00
- Grilled calves liver and bacon, onion sauce, bubble and squeak £19.00
- V Risotto primavera, peas, broad beans, asparagus, spring onion, parmesan crisp £8.50/£16.00
- Guinness braised rare breed featherblade of beef, honey roast parsnips £20.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, home cut chips £25.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, home cut chips £22.50
- Steaks served with pepper sauce, garlic butter or béarnaise sauce

- V Vegetarian
- N May contain Nuts

4 April 2017

Manager: Trent Williams

Head chef: Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill

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Sides

- Mixed or green salad £5.00/£9.00
- Rocket and parmesan salad £4.00
- Plum tomato and red onion salad £4.00
- Mixed vegetables – buttered spinach, spring greens, chantenay carrots and peas £5.00/£8.50
- New potatoes, chips, creamed mash or an individual portion of vegetables £4.00

Desserts

- Baked chocolate mousse, candied fennel, orange marscapone £7.50
- Vanilla bean panacotta, roast ginger and rhubarb £7.50
- Soft fruit gratin with sorbet £7.50
- N Home-made ice cream – (please choose 3 scoops) £6.50
- Home-made sorbet – (please choose 3 scoops) £6.50

Cheese

- Black Bomber Cheddar, Innes Log, Devon Blue £9.50
- Served with pear, grapes and quince jelly, oat cakes and water biscuits
- A single portion of a cheese £6.75

Dairy Free Menu

- V Basket of bread, olive oil and balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted pita bread £7.50

Starters

- Homemade soup £7.00
- Yorkshire ham hock terrine, piccalilli, grilled sour dough £8.50
- BBQ chicken salad, roast tomato, crispy bacon and avocado mayonnaise £9.00
- Seared scallops, crispy pork belly, caramelised granny smiths £10.50/£18.00
- Salt fish cakes, warm tomato, chili relish, saffron aioli £9.00
- V N Pear, walnut and baby spinach salad, honey and mustard dressing £8.00

Mains

- Pan roasted sea bass fillet, chorizo, olive, red pepper and cherry tomatoes £19.00
- Grilled calves liver and bacon, onion sauce, bubble and squeak £19.00
- Guinness braised rare breed featherblade of beef, honey roast parsnips £20.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, home cut chips £25.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, home cut chips £22.50

Sides

- Mixed or green salad £5.00/£9.00
- Rocket and parmesan salad £4.00
- Plum tomato and red onion salad £4.00
- Mixed vegetables –
spinach, spring greens, chantenay carrots and peas £5.00/£8.50
- New potatoes, chips, creamed mash or an individual portion of vegetables £4.00

Desserts

- Soft fruit gratin with sorbet £7.50
- Home-made sorbet – (please choose 3 scoops) £6.50

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