



STARTERS

WHILE YOU WAIT

OLIVES	£3
BREAD AND OIL	£3
WASABI PEAS	£2
BAR MIX	£3
PITTA BREAD AND HUMMUS	£3
SCOTCH EGG WITH MUSTARD MAYO	£4
A SELECTION OF THE ABOVE	£12

PEA SOUP
Served with, Croque Monsieur

£6

SCOTCH DUCK EGG
Served with, asparagus, jersey
potatoes and meaux mustard

£7

HERITAGE TOMATO,
MOZZARELLA,
SOURDOUGH, BASIL
Have as a main- £12

£7

HARISSA CRAB
Served with, cucumber pickle
and toast

£8

SHETLAND MUSSELS
in a shallot, herb and cream
sauce. Have as a main (with
chips) for £16

£8

POTTED DUCK
Served with, pineapple
chutney and black treacle
toasts

£7

SALT AND PEPPER
SQUID
with chilli, coriander and
caramel. Have as a main for £14

£7.50

SHARING PLATTERS

MEAT PLATTER

£16

Scotch Duck egg, potted Duck,
wild Boar and apple sausage-
roll, cai sue Chicken brochette,
salad, and sour dough

FISH PLATTER

£16

Thai fishcake, salt and pepper
Squid, Crab and avocado toasts,
Prawn and Crayfish with bloody
Mary sauce, salad and sour
dough



MAINS

CORNFED CHICKEN with chorizo mash and king prawns	£15
MONKFISH SCAMPI Served with pub chips and aioli	£17
NEW SEASON LAMB Served with jersey potatoes, peas, mint and asparagus	£18
SEARED COD With brown shrimp, capers and crushed potatoes	£16
BREAST OF DUCK served with a potato terrine and a orange, carrot and butternut squash chutney	£18
BELLY OF PORK Served with mash and bacon jam	£16

SIDES

PUB CHIPS	£3
HERITAGE TOMATO AND FETA SALAD	£3
SWEET POTATO FRIES	£4
MASH	£3
GREENS	£3
BEER BATTERED ONION RINGS	£3
A SELECTION OF THE ABOVE	£13



SANDWICHES

PLOUGHMANS

Cheese

£10

Honey glazed ham

£10

Prawn and crayfish

£11

HOMEMADE SANDWICHES

all served with crisps, coleslaw and salad

Roast beef and horseradish

£6.50

Honey roast ham and mustard mayonaise

£6.50

Prawn and crayfish, with bloody Mary sauce

£8

Fish finger sandwich

£8

Club sandwich

£10

Toasted brie and bacon

£7

Toasted ham and cheese

£6.50



DESSERTS

ALL £6

MERINGUE
with lemon curd, strawberries
and vanilla cream

BROWNIE SUNDAE
with honeycomb and peanut-
butter ice-cream

STICKY TOFFEE
PUDDING
with salted caramel and,
malteser ice-cream

APPLE AND LOCAL
RHUBARB CRUMBLE
Served with honey ice-cream

BUTTERMILK PANNA
COTTA
with a blueberry compot