

MENU

To Start

- Seasonal soup of the day** *V/Vegan/GF* **5.95**
Homemade creamy soup complete with rustic bread & butter.
- Tempura seafood melody** **8.95**
Fresh seabass, king prawns' and calamari. Served with sweet chilli sauce.
- Crispy shredded beef** **7.25**
In sticky sauce.
- Smoked John Ross Salmon** *GF* **7.25**
Garnished with pickled cucumber, horseradish mayonnaise and finished with granary bread.
- Chilli roasted tomatoes** *V/Vegan*/GF* **6.95**
Cherry tomatoes tossed with feta cheese, yogurt, dill, mint and pistachio.
- Roasted asparagus** *V/Vegan*/GF* **6.95**
Complete with ricotta and parmesan cheese.

V Vegetarian
Vegan* Vegan option available on request
GF Gluten Free

Main Course

- Roasted Derbyshire Duck** *GF* **17.95**
Duck breast seared and roasted. Served with Asian flavoured plums and stir-fried greens.
Pairing Wine: Calusari Pinot Noir, Romania, 12.5%
- Chorizo Cod** *GF* **15.95**
Breaded cod sitting on a bed of aged chorizo, mixed tomatoes, olives & sherry. Served with new potatoes and greens.
pairing wine: The Accomplice Second Heist Chardonnay, Australia, 13%
- Lemon Chicken** *GF* **15.95**
Chicken breast tenderly cooked in lemon. Complete with capers, thyme and new potatoes.
Pairing Wine: GPG Garganega Pinot Grigio Italy, 12.5%
- Creamy Lentil Dahl** *V/Vegan/GF* **13.95**
Slow cooked red lentils, coconut milk & secret spices served with flat bread.
Pairing Wine: Rag & Bone Riesling, Smalltown Vineyards, Australia, 12.5%
- Fillet Steak** *GF* **24.95**
A fillet of local steak cooked in melted soy-ginger butter, finished with skin on chips & watercress.
Pairing Wine: The Accomplice Second Heist Shiraz Australia, 13%
- Lamb Chop** *GF* **16.95**
Local roasted lamb chops served with sweet potatoes, pepper & Mojo Verde.
Pairing Wine: The Pugilist Cabernet Sauvignon Australia, 14.5%
- Moroccan roasted vegetables** *V/Vegan/GF* **13.95**
complete with labneh and couscous.
Pairing wine: The Big Top, White Zinfandel California, 11%
- Buttered Salmon** *GF* **16.95**
Fresh salmon roasted in butter and served with beetroot & horseradish puree and new potatoes.
Pairing Wine: Bella Modella Pinot Grigio Rosé Italy, 12%