

Main Menu

Let us Begin

Moules 7

Chilli & Guinness Mussels with charred sourdough

Pulled Ham Hock with Crispy Hens Egg 7

Slow n Low Ham Hock, Breaded Poached egg & Pea Puree

Pan fried Scallops 10

King Scallops with Mussel Curry, Mussel Fritters and Mango

Tempura Greens with Masala Dipping Sauce 7

Tender Stem & Asparagus in Tempura Batter with Masala Dipping Sauce

Crab & Ricotta Ravioli 8.50

Hand Made Ravioli with Prosecco & Tarragon Butter Sauce

Beetroot & Goats cheese 7

Candied Beetroot, Crispy Goats Cheese & Caramelised Walnuts

Chicken Liver on Toast 8

Pan - fried Chicken Liver with Grapes, Spinach, Toasted Pine Nuts & Madeira

Mains Event

Bavette Steak 12.50

Skirt Steak Cooked Medium Rare with Chimichurri Salsa & Hand-cut Fries

“Steak N Cheese” 21

8 Oz Dry-aged Ribeye with Smoked Cheese Dipping Sauce

Sticky Pork Belly 18

Asian Spiced Slow Cooked Belly of Pork with Wasabi Mash

Slow & Low Shredded Lamb 18

Braised Lamb Shoulder, Dauphinoise Potato and Anise Carrots

Wild Mushroom & Truffle Gnocchi 15

Creamy Mushroom with Sun blush Tomatoes, Truffle Salsa and Red Pesto

Coconut Fried Cauliflower Steak with Butternut Squash puree & Rocket 12.00

Flamed Grilled Cauliflower in Coconut Oil with Rocket

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Lunch

Tacos or Bao Bun

Crispy fish 4

Beer Batter Cod Pico De Gallo & Iceberg

Slow & Low Pork 4

Slow Cooked Pork Belly with Roasted Pineapple Salsa

Cheeseburger 4

Beef Patty with Grilled Halloumi, Soused Red Onion & Siracha Mayo

King Prawn 4.50

Charred King Prawns with Lime & Mint Sauce

Lamb 4.50

Slow & Low Lamb with Beetroot Salsa & Goats Cheese

In a Bun

(all served with hand-cut chips)

Cheeseburger 11.50

6 Oz Beef Patty, Mature cheddar, Burger Sauce, & Frenchie's Mustard

'Posh' Burger 13.50

Caramelised Onion Jam, Apple Sauce & Brie

Buttermilk Chicken Burger 12

Crispy Chicken Breast with Iceberg Lettuce and Tangy Mayo

Fish Finger Sandwich 11

Homemade Chunky Fish Fingers with Iceberg & Lemon Caper Mayo

Pork & Black Pudding Scotch Egg 7

Home Made Scotch Egg with Piccalilli Sauce

Salmon on Toast 9

Beetroot Cured Salmon with Pickled Cucumber & Poached Egg

Chicken Liver on Toast 8

Pan fried Chicken Liver with Grapes, Spinach, Toasted Pine nuts & Madeira

Mac n Cheese 5

Macaroni, Smoked Cheese Sauce and Bacon Bits

Mushroom on Toast 7

Creamy Pan-Fried Mushroom with Truffle and Fried Egg

Day Boat Fish N Chips 12

Beer Battered Haddock with Minted Mushy Peas & Tartare Sauce

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Sides

Truffle & Parmesan Hand Cut Chips 4

Baby Onions & Chorizo peas 4

Garlic Bread 3

Chilli & lime olives 3.50

House Salad 3.50

Halloumi fries 4

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