

# ~ Menu ~

## Starters

### **House Focaccia and butter 5**

*add home-made hummus + 3*

### **Burrata and heritage tomatoes 10**

*Balsamic and basil oil, salsa verde, focaccia*

### **Pork belly bites 11**

*spiced Asian glaze, slaw*

### **Hand-made Scotch egg 9**

*with honey mustard sauce*

## Mains

### **10oz rump steak 25**

*crispy onions, mushroom, grilled tomato, salad, chips and peppercorn sauce*

### **Baby Back Ribs 25**

*house BBQ sauce, chips, slaw*

### **Harissa Chicken Kebab 19**

*hand made flatbread, chargrilled mediterranean salad, garlic herb dressing*

### **Chalk stream trout 20**

*roasted balsamic heritage tomatoes, new potatoes, basil oil, salsa verde*

### **Smoked mackerel salad 16**

*sesame, avocado, grapefruit, ponzu dressing*

### **Spiced Roast Cauliflower 18**

*spiced green lentils, cauliflower and tahini puree, pickled cauliflower and red onions*

### **Fish & chips 19**

*beer-battered haddock, chips, peas, home-made tartare sauce*

### **Bacon cheeseburger 18**

*cheddar, bacon, chipotle mayo, onion chutney, chips and slaw*

### **Moving mountain burger 18**

*vegan cheese, chipotle mayo, onion chutney, chips and slaw*

*Please let us know if you have a food allergy before ordering. Some dishes can be made gluten/dairy free. Please ask a member of staff when ordering. While every care is taken, it is not always possible to guarantee our busy kitchen is 100% allergen free. Further information is available upon request.*