

Starters

Soup of the Day 5.5 Served with bread and butter.

Duo of Arancini 8

Italian rice balls stuffed with chestnut mushrooms, truffle, peas, and mint, served with chilli jam and salad garnish. ♣

Farmhouse Pâté 8

Pork-based pâté served with malted toast, Marmite, Guinness butter, caramelised onions, and shallots.

Cranberry, Brie & Garlic Baguette 9

Served with hot honey. ♠

Add a pot of chorizo jam 4

Crispy Pork Belly Slices 9
Served with Stornoway black pudding, poached eggs, and paprika Hollandaise. *

Mains

Sharing Mixed Platter 18

A selection of charcuterie including East Coast Cured meats, cheeses, and olives, served with chutney and bread.

Mezze Platter 17

Sweet potato and spinach chickpea fritters, beetroot hummus, baba ganoush, roasted veg, tzatziki, and pitta bread. \spadesuit

Pan-Seared Cod 16

Served with tenderstem broccoli, buttered baby potatoes, and a hazelnut vinaigrette. ♠◆

Treacle-Smoked Pavé Beef Steak 16

Served with triple-cooked chips, chimichurri, and dressed salad. ◆

Wild Mushroom Gnocchi 14

Italian potato dumplings cooked with wild mushrooms and sage. ♣
Please ask your server to add Parmesan. ♠

Bijou Fish and Chips 15

Battered haddock, served with homemade tartar sauce. ♠
Prefer a smaller portion? Opt for our half fish and chips 9

Please ask your server about our selection of desserts.

♦ Vegetarian | ♦ Vegan | ♦ Gluten Free

