



For the table

Warm Bread with Dipping Oil & Balsamic 1.00pp/ Olives 3.85
Breaded Whitebait with Tartar Sauce 5.50

Starters

French Onion Soup, Gruyere Croute 5.95
Ham Hock & Foie Gras Terrine, Pear Puree, Pickled Kumquat, Charred Sour Dough 8.75
Scottish smoked Salmon, Cream Cheese & Horseradish Tartare, Cucumber & Watercress 9.25
Wild Mushroom Arancini, Mushroom & Truffle Velouté, Rocket 7.95 (v)
Cornish Crab, Chilli, Shallot, Garlic, Ginger & Coriander Linguine 8.50/14.95
Twice Baked Goats Cheese Soufflé, Picked Walnut, Granny Smith apple, Sauce Mornay 7.50
Soft Duck Scotch Egg with Tomato Chutney 6.25

Mains

Smoked Haddock, Pea & Spring Onion Risotto, Poached Quails Egg 16.95
Roast Corn-Fed Chicken Supreme, Leek & Potato Dauphinoise, Green Beans, Tarragon Jus 16.95
9oz* Grass Fed Rib Eye Steak, Flat Mushroom, Tomato, Triple Cooked Chips & Mushroom Ketchup Sauce 25.95
Seared Calves Liver, Bubble 'n' Squeak, Grilled Smoked Bacon, Confit Onion Jus 16.50
Shallot & Chestnut Tartan, Roast Salsify, Beetroot Puree & Kale 13.95 (v)
Balmoral Venison Bourginonon, Horseradish Mashed Potato, Wilted Spinach 19.95
16oz* Braised Shoulder of Lamb, Mash Potato, Roasted Root Vegetables & Red Wine Jus 17.95

Side orders

Triple Cooked Chips 3.50 Braised Red Cabbage 3.50 Roast Root Vegetables 3.50
French Fries 3.50 Buttered Spinach 4.50 Mixed Salad 4.00 Green Beans 3.50 Mashed Potato 3.50

If you have an allergy to any food products, please inform us before ordering.

(Please inform a member of staff if you are blocking another car in. Thank you)

*Pre-cooked weight