

marinated mixed**olives**

(gf,v,vv,df)

4.50**traditional prawn cocktail**north atlantic prawn & marie rose salad (gf,df) **9.00****smoked salmon**

with honey, mustard & dill dressed salad leaves (gf,df)

9.50**nachos**

with grilled cheese, crème fraiche, salsa & jalapenos (v)

8.00**mushrooms**marsala wine creamy baked, porcini powder with thyme & toasted sourdough (v) **8.50****hummus**

with warm flatbread (v)

8.00**water melon, feta**& mint salad & pomegranate molasses (gf,df,vva) **7.50****soup**

served with granary bread

5.50**soy & ginger****chicken**

salad (df)

8.75**fish****grilled salmon fillet**

soy ginger & chilli stir fried noodles, shredded vegetables (df)

19.00**battered haddock**

with fries & peas

17.50**seafood trio**

fishcake, smoked salmon, prawns in marie rose sauce with mixed salad leaves

18.50**main courses****grilled chicken fillet**

Stornoway black pudding, pink peppercorn sauce, mash & steamed vegetables (gfa)

21.00**venison sausages**

redcurrant sauce, mash topped with crispy parsnip shavings

17.00**8oz sirloin steak**

with fries, onion rings & grilled cherry tomatoes

28.00peppercorn sauce **2.00**
garlic & herb butter **2.00****cajun chicken salad**

mixed salad, buttermilk dressing (gf)

16.50**grilled halloumi**

harissa roasted vegetables, potato wedges over hummus (v,gfa)

17.00**burgers**

served in a brioche bun with skinny fries & salad

beef**crispy cajun chicken****bean & roasted pepper****bbq pulled pork with smoked bacon & cheese**

cheese 1.75

bacon 1.75

bacon & cheese 3.25

jalapenos 0.50

16.00**thick cut chips****4.25****spicy wedges****4.25****fries****4.25****vegetables****4.25****mixed salad****4.25**(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)
Please make staff aware of any allergies.**Minimum food charge of £15 per person after 5pm.**