



## SMALL PLATES & STARTERS

Trio of rock oysters 7.50  
*fresh lemon & japanese vinaigrette*

Pan seared scallops 8.50  
*Butternut squash purée, pine nuts, butternut crisps*

French onion soup 6.50  
*Gruyère crouton*

Haggis scotch egg 6.50  
*Whisky mustard mayonaise*

Salt & Pepper squid 7  
*Chilli jam and baby gem*

Wild mushroom arancini 6.50 (v)  
*Truffle mayonaise*

Duck liver parfait 7  
*Home-baked bread, white wine jelly, brioche*

Beetroot pakoras 6 (vg)  
*black lentil dhal, chilli & coriander salad*

Artisan bread board 3.50 (v)  
*Olive tapenade*

## OYSTERS

FRESH ROCK OYSTERS  
AVAILABLE DAILY

## SPECIALS

SEE OUR BLACKBOARDS  
FOR DAILY SEASONAL SPECIALS

## MAINS

Whole lemon sole 18.95  
*Caper butter sauce, spinach, thyme & parsley  
mashed potato*

Chef's pie of the day 14.50  
*Mashed potato, seasonal vegetables*

Roast venison loin 18.95.  
*Fondant potatoes, braised red cabbage, juniper jus*

Chargrilled pork loin 16.50  
*Rocket pesto, hasselback potatoes, pickled girolles,  
jus*

Short rib beef bourguignon 16.95  
*Mashed potato, pearl onions, button mushrooms*

Beer-battered fish & chips 13.95  
*Badger Ale-battered atlantic cod, triple cooked  
hand-cut chips, peas & tartare sauce*

8oz Sirloin steak 21.95  
*Hand-cut chips, roasted bone marrow, cherry  
tomatoes, bordelaise sauce*

Cauliflower & chickpea curry (vg) 13.95  
*Naan, basmati rice*

House beef burger 13.95  
*Seasoned 8oz beef burger, crispy bacon, mild  
cheddar, gem lettuce, beefsteak tomato &  
homemade burger sauce, served in a brioche bun  
with french fries or salad*

Butternut squash risotto (v) 14.50  
*Sage & lyburn gold*

## SIDES

Truffle & parmesan fries 5.50 (v)

Skinny fries 3.50 (vg)

Creamed spinach 4.50 (v)

Truffle mac 'n' cheese 5.50 (v)

House salad 3.50 (vg)

Garlic green beans 3.50 (vg)