

Nibbles

NOCELLARA OLIVES (v, ve, gf)	4.5
CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH (gf)	7
CRAB, PRAWN & CHIPOTLE SOFT SHELL TACO, MANGO, LIME & CORIANDER DRESSING	7.5
BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v)	7

Starters & small plates

KING OYSTER MUSHROOM SCALLOPS Celeriac puree, asparagus, sweet potato foam, red onion crumb & micro cress (v, ve, gf)	8.5
PARMESAN CHEESE DEMI-SOUFFLE Parmesan mousse, tomato dusting & crispy garlic croutons	9.5
CHICKEN LIVER PATE & PEAR CHUTNEY Toasted sourdough & garden vegetable salad	9.5
WARM PRAWN COCKTAIL WITH GRILLED RED SNAPPER Baked tomato compote, braised gem & avocado, savoury cracker and cocktail sauce (gf)	10.5
GIN CURED SALMON Watermelon, pickled cucumber, dragon fruit, yuzu, & peach dressing (gf)	10.5
BURRATA & HERITAGE TOMATO SALAD Compressed cucumber, green herb oil & balsamic pearls (v, gf)	8.5
SMOKY CUMBERLAND SAUSAGE, PAPRIKA & BLACK- EYE BEAN BROTH Tomato, tarragon, crusty bread, butter	7
SCALLOPS SAUTEED IN CHILLI, LIME & PARSLEY BUTTER Glazed streaky bacon, sweet potato puree & kale (gf)	10.5
TOASTED SOURDOUGH BREAD Oils (v, ve)	4

(v) Vegetarian (gf) Gluten Free (ve) Vegan

From the grill

FLAT IRON STEAK 8oz	16.5
SIRLOIN STEAK 10oz	27
FILLET STEAK 8oz	30
STEAK SAUCES Add sauce -Peppercorn Garlic butter Port & red wine Three cheese sauce Chorizo & bean cassoulet	3.5
All served with triple cooked chips or mixed salad, grilled tomato & beer battered pickled onion rings	
CHATEAUBRIAND STEAK (Serves 2)	70
Served with port & red wine reduction, grilled asparagus, butter glazed mushrooms, triple cooked chips & bearnaise tomato (gf)	

Salads

CAESAR SALAD Romaine lettuce, black pepper croutons, parmesan cheese, Dijon mustard & garlic dressing	11
HERITAGE GARDEN SALAD WITH FETA CHEESE Roasted vegetables, cauliflower, carrot, courgette, fennel and beet tossed in a dill & orange French dressing finished with pomegranate (v)	12
SALAD ADDITIONS Breaded chicken 3.50 King prawns 4.00 Flat iron steak 4.50	

Sides

Shredded greens with cheese sauce (v)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Buttered Charlotte potatoes with chervil (v)	4
Sweet potato fries (v, ve, gf)	4
Triple cooked chips (v, ve, gf)	
SAUCES Garlic mayo Blue cheese mayo Parmesan and truffle oil	1.5 each

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Mains

CHICKEN WRAPPED IN AIR DRIED HAM Boulangère potatoes, asparagus, pak choi & roast cauliflower (gf)	19
Choose sauce -Peppercorn Garlic butter Port & red wine Three cheese sauce Chorizo & bean cassoulet	
KATSU CHICKEN CURRY White and wild rice, fried egg, katsu sauce, pickled red onions, sliced shallots	16.5
SALMON GLAZED WITH LEMON, HONEY & TAHINI King prawns, blackened garlic, aubergine, lemon verbena oil, asparagus, cherry tomatoes & charlotte potatoes (gf)	19
PAN FRIED SEA BREAM Lemon charred hispi cabbage & wilted greens, giant cous cous, harissa hummus & lemon broad bean cream	18.5
BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS Pea mayo, tartare sauce	16.5
LAMB TWO WAYS Sweet potato puree, mint glaze, apricot, lemon and thyme stuffed cabbage, braised potatoes & peas (gf)	22
DOUBLE CHEESEBURGER WITH MAPLE CURED BACON Beef tomato, crispy onion, cheddar, gherkins, lettuce, spiced ketchup & Dijon mustard mayonnaise, triple cooked chips	16.5
GRILLED HALLOUMI & PINEAPPLE BURGER Carrot, chilli, lime & red cabbage slaw, chipotle mayo & tomato compote, toasted brioche roll, triple cooked chips (v)	14.5
SPICED MEJADRA RISOTTO WITH CHILLI, TOMATO & ROAST AUBERGINE Chanterelle mushrooms, artichoke & crispy onions (v, ve)	14.5

Please advise our team of any food allergies

Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, lupin, mustard, sulphites and soyabeans.

Dessert

CHOCOLATE CRÈME BRULEE Almond & fudge cookies (v)	7.5
STRAWBERRY & VANILLA TRIFLE Toasted macadamia nuts, strawberry coulis, lime zest (v)	7.5
SHORTBREAD & RASPBERRY WITH LEMON MERINGUE CHEESECAKE Raspberry sorbet, mint syrup (v)	7.5
PEANUT BUTTER CHOCOLATE BROWNIE Chocolate ganache, vanilla ice-cream (v, ve, gf)	7.5
WARM BUTTERMILK PUDDING Double jersey ice-cream, lemon & berry compote, butterscotch sauce (v)	7.5
CHEESE Local cheeses, celery, biscuits, medjool dates	10



Coffee & Tea

CAPPUCCINO	3.5
AMERICANO	2.9
LATTE	3.5
FLAT WHITE	3.4
ESPRESSO	2.0
DOUBLE ESPRESSO	2.4
ADD SYRUP	0.5
ENGLISH LAKELAND TEA	2.6
PEPPERMINT TEA	2.5
EARL GREY	2.5
LEMON AND GINGER	2.5
GREEN TEA	2.5
DE-CAFFEINATED TEA	2.65
CHAI LATTE	3.9
LUXURY HOT CHOCOLATE	3.9
ADD SOYA OR OAT MILK	0.5

Decaffeinated coffee available

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