

NIBBLES

NOCELLARA OLIVES (v, ve, gf)	4.5
CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH (gf)	7.5
PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE	7.5
BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v)	7



STARTERS & SMALL PLATES

MUSHROOM CROQUETTE Madeira wine sauce, spiced wild rice (v)	8.5
TWICE BAKED CHEESE SOUFFLE Parmesan custard, spiced tomato chutney, toasted sourdough crumb (v)	10.5
CHICKEN & HAM HOCK TERRINE Halston Piccalilli, dressed salad leaves	10
HAGGIS BON BONS Creamed potato, onion caramel, braised swede, whisky sauce	10.5
BEETROOT CURED SALMON Pickled cucumber, salt roast beetroot, yuzu & peach dressing (gf)	11
SWEET POTATO, RED PEPPER & COCONUT SOUP Topped with crispy greens, sourdough bread (ve, v)	7
GOATS CHEESE ESPUMA & HONEY GLAZED ROOT VEGETABLE SALAD Spiced redcurrant jelly & apple crisps (gf, v)	8.5
SCALLOPS SAUTEED IN CHILLI, LIME & PARSLEY BUTTER Glazed streaky bacon, sweet potato puree & kale (gf)	10.5
TOASTED SOURDOUGH BREAD Oils (v, ve)	4

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 soybeans.

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



FROM THE GRILL

FLAT IRON STEAK 8oz Grass fed beef	17
RIB EYE STEAK 10oz Salt aged, grass fed beef	29
FILLET STEAK 8oz Salt aged, grass fed beef	32
STEAK SAUCES Add sauce -Peppercom Garlic butter Port & red wine Three cheese sauce Chorizo ragu	3.5

All served with triple-cooked chips or mixed salad,
grilled tomato & beer-battered pickled onion rings

CHATEAUBRIAND STEAK (Serves 2)	74
Served with port & red wine reduction, grilled asparagus, butter-glazed mushrooms, triple- cooked chips & béarnaise tomato (gf)	



SALADS

CAESAR SALAD Romaine lettuce, black pepper croutons, Parmesan cheese, Dijon mustard & garlic dressing	11
POKE SALAD BOWL Roast beetroot, avocado, cucumber, lettuce mix, pumpkin seeds, quinoa with a mango, lime, honey, sesame, chilli dressing (v)	11

SALAD ADDITIONS

Breaded chicken 3.50 | King prawns 4.00 |
Flat iron steak 4.50 | Beetroot cured salmon 4.00



SIDES

Shredded greens with cheese sauce (v, gf)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Buttered Charlotte potatoes with chervil (v, gf)	4
Sweet potato fries (v, ve, gf)	5
Triple cooked chips (v, ve, gf)	4
SAUCES Garlic mayo Blue cheese mayo Parmesan and truffle oil	1 each

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MAINS

CHICKEN BREAST WRAPPED IN AIR DRIED HAM Boulangère potato, French beans, pak choi, roast cauliflower (gf) Add sauce -Peppercorn Garlic butter Port & red wine Three cheese sauce Chorizo ragu	22
KATSU CHICKEN CURRY White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions	18
LEMON & GINGER GLAZED SALMON Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)	21
PAN FRIED FILLET OF RED MULLET Saffron braised potato, spinach, golden pepper sauce, mango salsa (gf)	22
BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS Pea mayo, tartare sauce	17.5
PAN FRIED DUCK BREAST WITH ORANGE GLAZE Pomme Anna potato, thyme confit leg croquette, shredded greens, & parsnip crisps	25
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, chili, lime & red cabbage slaw, chipotle mayo & tomato compote, toasted brioche roll, triple-cooked chips (v)	15.5
THAI YELLOW ROAST VEGETABLE CURRY Toasted coconut & coriander rice, garlic toasted flatbread (v, ve)	16

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DESSERT

CLASSIC CRÈME BRULEE Lavender shortbread (v)	7.5
VANILLA & WHITE CHOCOLATE CHEESECAKE Biscoff crunch, lime glazed plums (v)	7.5
CHOCOLATE DELICE Chocolate sponge, dark chocolate mousse, ganache	7.5
PEANUT BUTTER CHOCOLATE BROWNIE Chocolate sauce, vanilla ice-cream (v, ve, gf)	7.5
APPLE, PEAR & BLACKBERRY CRUMBLE Custard (v)	7.5
CHEESE Local cheeses, celery, biscuits, medjool dates	10

DESSERT WINE

Petit Guiraud Sauternes 2020 37.5cl France	35
Tokaibor Tokaji Aszu 5 Puttonyos 50cl Hungary	35
Stanton & Killeen Rutherglen Muscat 37.5cl Australia	35
Grahams 10 Year Old Tawny Port 75cl Portugal	40

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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