

SNACKS

- Mixed Olives | 3
Selection of Breads, sundried tomato butter | 3
Maple & chilli roasted Nuts and Seeds | 3.50

STARTERS

- 9 | Poached Salmon Burrata | 9.00
Beetroot Roayle, Apple, Fennel Crispy Skin Fig, Chicory, Fermented Chilli, Candied Walnut Vinaigrette
- 8 | Beef & Wasabi Spring Roll Shetland King Scallops | 11
Pickled Radish, Cucumber, Seaweed, Jalapeno Ponzu Cauliflower and Roasted Yeast Puree, Pancetta, Pickled Shallots
- 9 | Barbecued Lamb Breast Chilli King Prawns | 10
KTorched Gem, Plum Ketchup, Sunflower Seeds, mint Garlic & Chilli Butter, Parsley, Sourdough

STEAKS

*Dry aged Native Breed Beef, with Bloody Mary Tomato, field mushrooms, land cress & choice of side.
Served on a Lava Rock Stone with Himalayan sea salt OR cooked to your preference.*

- 10oz Sirloin | 25. 10oz Ribeye | 27. 8oz Fillet. | 29. 16oz T-Bone | 32.

Chateaubriand for 2 | 60
Hand Cut Triple Cooked Chips, Choice of 2 Sides.

SAUCES | 3 - Peppercorn | Bordelaise

BUTTERS | 2 - Roasted Garlic Butter | Gentleman's Relish

ATLANTIC SURF & TURF

Dry aged Beef Steak, Atlantic King Prawns, Hand Cut Triple Cooked Chips, Choice of Butter
10oz Sirloin Steak | 35 10oz Ribeye Steak | 37, 8oz Fillet Steak | 39, 16oz T-Bone Steak | 42

BURGERS

- Classic Cheeseburger | 10
Cheeseburger house Burger Sauce. Beef Tomato, Crispy Onion, Gherkin
- Buttermilk Chicken Burger | 12
Siracha Mayonaise, Beef Tomato, Crispy Onion, Gherkin
- Beer Battered Cod Burger | 12
Tartare Sauce, baby Gem Lettuce, Gherkin, Pickled Shallots
- Moving Mountains Vegan Burger | 14
Meat Free Vegan Burger, Vegan Brioche, Vegan Burger Sauce, Gherkin, Tomato, Crispy Onions



FROM THE LAND

- 8oz Home cured Bacon Chop | 15
Skinny fries, fried free range egg, walnut ketchup, watercress
- Baby Back Ribs | 18
Pulled pork, Mac and Cheese, Parmesan Fries, Coleslaw
- Caribbean Jerk Spiced Half Chicken | 16
Triple cooked Chips, Pineapple, Avocado and Pepper Salad
- Water Cress Risotto | 15
Ticklemore Goats Cheese, Hazelnuts, King Oyster Mushroom

FROM THE SEA

- Whole Grilled Lobster | POA
Garlic butter & Choice of 2 sides
- Beer Battered Cod | 15
Triple cooked Chips, Crushed minted peas, Tartare Sauce, Lemon
- Seabass | 18
Sicilian style Fish Stew, Saffron potatoes, Capers & Olives
- Parma Ham Wrapped Hake | 19
potato Terrine, leek, Cockle, Red Wine Jus

SALADS | 12

- Caesar | 12 *Baby Gem Lettuce, Parmesan, Anchovies, Crispy Bacon, Caesar Dressing.*
- Crispy Beef Salad | 16 *cucumber, Radish, Pineapple, Carrot, Crisp Leaves
add Chicken breast +4*

SIDES | 3.50

*Hand Cut Triple Cooked Chips / Skinny Fries / Sweet Potato Fries / Parmesan Fries
Coleslaw/ Tenderstem Broccoli with Anchovy butter / Creamed spinach / Garlic Mushrooms / Caesar salad.*

DESSERTS |

Ask your waiter(ress) for todays dessert specials

KIDS 2 COURSE MENU | 10.

Kids under 12 years. Please ask the server. Available 12pm to 6pm.

Disclaimer - Please note this is a seasonal menu and we may choose to add remove dishes due to seasonal availability

All our food is cooked from fresh ingredients which are sourced locally and may be dependent upon seasonal availability.



ALLERGIES : Customers with specific dietary needs must inform staff of their requirements, before ordering, to minimise the risk of cross-contamination.
Ingredients and specifications can change; so, even if you have dined with us before. It is important to review this information **before ordering**.