

## STARTERS

ROASTED PARTRIDGE BREAST, CRISPY BACON & ROOT VEGETABLE ROSTI  
sprouts & toasted almonds, pan jus **8.00**

PEPPERED BEEF CARPACCIO, WATERCRESS & LIME DRESSING  
roasted pepper & mustard jam **8.50**

SMOKED HADDOCK SCOTCH EGG & KATSU CURRY SAUCE  
carrot, cucumber & fennel pickle, coriander oil **8.00**

COCONUT BRAISED CELERIAC VEGAN 'SCALLOPS' & LENTIL CASSOULET  
celeriac crisps, salsa verde **7.00**

CURRIED SWEET POTATO, CHICKPEA & SPINACH FILO BASKET  
dressed leaf garnish **7.50**

VEGAN TAPAS PLATE: roasted vegetable arancini, patatas bravas,  
herb flatbread, marinated olives, aioli **8.50**

TODAY'S HOME-MADE SOUP crusty bread **6.00**

BREADS & BALSAMIC OIL **4.00**

GARLIC FOCACCIA **4.00**

## MAINS

DUO OF PORK: SWEET & SOUR SPARE RIB, PAN-ROASTED LOIN & RIB SAUCE  
spiced potato terrine, Chinese cabbage, seaweed, sesame **17.50**

BRAISED BEEF SHIN, SMOKED GARLIC & TOMATO RAGU WITH TAGLIATELLE  
Parmesan & pine nut tuile **14.50**

8oz SIRLOIN STEAK, HERB ROASTED BEEF TOMATO & SKIN-ON FAT CHIPS  
field mushroom, truffle butter **22.00**

6oz SMOKEY CHEESE BURGER, SKINNY FRIES & SMOKEY SAUCE POT  
made with chuck steak, brisket & a hint of smoked paprika.  
Served in a brioche bun with salad & pickles **13.00**  
-SWAP TO BLUE CHEESE OR ADD BACON FOR £1-

PAN-FRIED BREAM FILLET, PARSNIP PURÉE & HERB ROASTED NEW POTATOES  
sauteed kale, red onion & hazelnuts **14.50**

BATTERED HADDOCK, SKIN-ON FAT CHIPS & CRUSHED PEAS  
charred lemon wedge, home-made tartare sauce **13.50**

BUTTERNUT SQUASH, ONION & SAGE RISOTTO  
squash puree, toasted pistachios **13.00**

FALAFEL BURGER, SKINNY FRIES & TOMATO SALSA DIP  
in a brioche bun with salad & cucumber raita **13.00**

## DESSERTS

DARK CHOCOLATE ORANGE CHEESECAKE  
blood orange gel, chocolate sauce **6.50**

APPLE & HONEY BRIOCHE BREAD PUDDING brandy custard **6.50**

DOUBLE CHOCOLATE BROWNIE  
honeycombe ice cream, chocolate sauce **6.50**

SPICED PINEAPPLE VEGAN TARTTATIN bitter chocolate sorbet, pineapple crisp **6.50**

ICE-CREAM & SORBETS 3 scoops **5.00**/ 1 scoop **2.00**  
ice-creams: vanilla, vegan vanilla, chocolate, strawberry  
sorbets: lemon, raspberry

TRIO OF CHEESE & ASSORTED BISCUITS: CHEDDAR, BLUE & GUEST CHEESES  
with quince jelly, grapes & mini-walnut loaf **9.00**



## EVENING MENU

### SNACKS & SIDES

SKIN ON FAT CHIPS **3.60**

SKINNY FRIES **3.25**

SWEET POTATO FRIES **4.00**

ONION RINGS **3.00**

HOUSE SALAD **4.00**

CAULIFLOWER CHEESE **4.50**

SELECTION OF VEGETABLES **4.00**

BATTERED HALLOUMI STICKS **7.75**

PORK & APPLE SAUSAGE ROLL **5.50**

BUTTERMILK CHICKEN STRIPS **6.00**

### INKA OVEN

*Our steaks & burgers are cooked in a charcoal oven which cooks food like a "closed barbeque" resulting in a seared outer layer & smokey flavours.*

*Game dishes may contain shot & even filleted items may contain bones. We don't list all ingredients so please inform us of allergies/ dislikes before ordering. If your allergy is severe, please bear in mind that allergens are used extensively in our kitchen & we cannot guarantee against cross contamination. Desserts may contain gelatin.*