

SMALL PLATES

SOUP OF THE DAY
whatever's fresh, sourdough
5.5

WHITEBAIT
aioli
7.0

PAN FRIED HALLOUMI
crudités salad, sun-dried tomato & spring onion salsa
6.5

SALMON & HADDOCK FISHCAKE
aioli, dressed leaves
7.5

14 (main size w straw fries)

PORK, DUCK & JUNIPER RILLETTES
cornichons, crostini
6.5

GARLIC PRAWNS
parsley, sourdough
8.5

SOURDOUGH
Served with olive oil & balsamic.
4.50



STEAKS

Cooked on our charcoal grill. Served with straw fries or chunky chips & your choice of sauce.

16.OZ RIB ON THE BONE
28.0

8.OZ FILLET
26.0

10.OZ RIBEYE
21.0

8.OZ SIRLOIN
18.0

SAUCES & BUTTERS

red wine jus, peppercorn, blue cheese
garlic butter

SIDES

steamed veg	3.5
mixed salad	3.5
beetroot & feta salad	4.5
herb mash	3.5
chunky chips	3.5
straw fries	3.5

THE CLASSICS

BEER BATTERED COD 14.0
minted pea puree, chunky chips & tartare

GAME POT PIE 14.0
chunky chips, mixed greens

MAINS

KELMSCOTT PORK TENDERLOIN
herb mustard crust, fondant potato, savoy cabbage,
crispy bacon, cider jus
16.0

WILD MUSHROOM RISOTTO
gran padano
15.0

CONFIT DUCK LEG
autumn veg cassoulet, chorizo
15.0

FILLET OF SEABASS
minted crushed new potatoes, rocket, courgette
shavings, pernod & lemon sauce
17.0

STUFFED CHICKEN SUPREME
sun-dried tomato & mozzarella stuffing,
potato dauphinoise, wild mushroom sauce
16.0

LAMB SHANK
cannellini bean & courgette stew, coriander, sun-dried
tomato & spring onion salsa
16.0

BUTTERNUT SQUASH & RED ONION TART
roasted med veg, mash, rocket, balsamic glaze
14.0

*Please notify your waiter of any food allergies or intolerances when ordering//
10% service charge on all tables of 8+*



PUB & DINING

PUDDINGS

ORANGE CRÈME BRÛLÉE

5.5

WARM CHOCOLATE BROWNIE

vanilla-bean ice cream

5.5

LOTUS BISCOFF CHEESECAKE

cold set, biscuit base

5.5

LEMON POSSET

lemon cream, shortbread biscuit

5.5

GINGERBREAD PUDDING

vanilla ice cream, butterscotch

5.5

ROCKY ROAD AMARETTI BITES

(Contains nuts)

Fancy something sweet but can't manage a pudding?

A couple of mouthfuls of sweet, gooey goodness...

3.5

BEECHDEAN FARMHOUSE ICE CREAM

salted caramel, honey & ginger, coffee, pistachio, strawberry,
Belgian chocolate truffle, vanilla bean, coconut, lemon or mango sorbet

2 scoops - 4.5 3 scoops - 5.5

CHEESE PLATE

selection of European cheeses. Served with crackers

8.0

DESSERT IN A GLASS

ESPRESSO MARTINI

Freshly poured espresso shaken with vodka &
Kahlua - sure to perk you up!

7.0

CHOCOLATE ORANGE

Baileys, Kahlua & Cointreau shaken with fresh
cream & topped with freshly shaved Lindt 90%

7.0

BOOZEY COFFEE

IRISH COFFEE

Freshly brewed coffee topped with cream and your
favourite tippie - Jamesons, Tia Maria, Baileys,
Grand Marnier, Disaronno?

6.5

AFTER DINNER

SINGLE MALTS

Glenmorangie 10yr	4.5
Glenkinchie 12yr	4.5
Loch Lomond	4
Glenfiddich 12yr	4
Talisker Skye 10yr	4.5
Ardberg 10yr	5
Laphroaig 10 yr	4.5

BRANDY

Courvoisier VS	3
Remy Martin VSOP	4
Armagnac Baron de Pichon Longueville VSOP	5.5

LIQUEURS

Baileys (50ml)	4.5
Tia Maria	3
Grand Marnier	3.5
Drambuie	3.5
Disaronno	3.5

COFFEE

Espresso - 2.4

Cappuccino/Flat White/Latte/Long Black - 2.9

Mocha/Hot Chocolate - 3.2

TEA

English Breakfast, Earl Grey, Assam, Green,
Peppermint, Chamomile

2.5