

LUNCH MENU

AVAILABLE MONDAY-SATURDAY 12PM-5PM

1 COURSE 13.95 | 2 COURSE 20.95 | 3 COURSE 26.95

STARTERS

SCOTTISH SMOKED SALMON

Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

ROAST HERITAGE BEETROOT v/n

Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

CHICKEN LIVER PARFAIT

Pickled girolles, French onion puree, 6 day fermented sourdough

BRUSCHETTA vE

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

KING SCALLOPS sf

Cauliflower puree, black pudding croquette, compressed endive (7.00 Supplement)

MAINS

BEEF BURGER & FRIES

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frickle

PORK BELLY

Braised belly, black pudding fritter, sauteed green beans, roast butternut duchess

FISH & CHIPS

Haddock fillet, triple cooked chips, crushed peas, tartare sauce, charred lemon

CHICKEN SCHNITZEL

Sauerkraut, sautéed green beans, mustard & chipotle sauce, fries

TOMATO & MOZZARELLA PIZZA

Shallots, oregano

EXTRA TOPPINGS

2.00

SUNDRIED TOMATOES
ROCKET PEPPERS
MUSHROOMS
BLACK OLIVES

3.00

CHICKEN BREAST
PARMA HAM
ANCHOVIES
TIGER PRAWNS
PEPPERONI

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus.
All served with triple cooked chips or fries

ADD SAUCE 3.50

PEPPERCORN
CHIMICHURRI
SALSA VERDE

BERNAISE
SALSA ROSSA
GARLIC BUTTER

YORKSHIRE BLUE CHEESE
RED WINE JUS
CAFE DE PARIS

8oz FLAT IRON STEAK

(5.00 Supplement)

8oz FILLET STEAK

(20.00 Supplement)

8oz RIBEYE STEAK

(15.00 Supplement)

6oz YELLOWFIN

TUNA STEAK
(15.00 Supplement)

6oz SCOTTISH

SALMON STEAK
(6.00 Supplement)

SALADS & PASTA

SUPER FOOD SALAD vE

Quinoa & buckwheat sauerkraut garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & brocolli rav, lemon chicory, avocado purée, citrus dressing

RISOTTO MILANESE v

Acquerello rice, saffron, Amalfi lemon gremolata

CHICKEN CAESAR

Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

PAPPARDELLE POMODORO v

Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

ADD 4.50

CHICKEN BREAST
SEARED SALMON
AGED PARMA HAM

TIGER PRAWNS
GRILLED HALLOUMI
CANTABRIAN ANCHOVIES

SIDES

4.50

GARLIC MASHED POTATOES v

Confit garlic

HOUSE SALAD v

Buttermilk dressing

CHIPS OR FRIES vE

Rosemary sea salt

GARLIC GREENS v

Garlic butter, citrus crumb

SAUTEED FOREST MUSHROOMS v

Spinach, garlic butter

ROCKET SALAD v

Cherry tomatoes, aged Parmesan, balsamic dressing

DESSERT

DARK CHOCOLATE BROWNIE v

Toffee popcorn, dulce de leche, salted caramel ice cream

TROPICAL CHEESECAKE

Tropical jelly, mango & passionfruit sorbet

ICE CREAM/SORBET v/vE

Please ask your server for today's selection

VANILLA CREME BRULEE v

Madagascan vanilla, shortbread

CHEESEBOARD v/n

Please ask your server for today's selection (€5.00 Supplement)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V - VEGETARIAN | VE - VEGAN | N - CONTAINS NUTS | Sf - CONTAINS SHELLFISH