

## DINNER

### FOR THE TABLE

Nocellara olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Spicy chicken wings, tomato salsa 7.5

Sharing mezze ~ olives, feta, hummus, tabouleh, falafel, flatbread, grilled vegetables, cherry tomatoes (v) 15

### STARTERS

Grilled English asparagus, fried egg, shaved Parmesan (v) 10.5

Ham hock terrine, piccalilli, sourdough 9

Salt & pepper calamari, aioli 8.5

Garlic & chili king prawns, white wine butter, toasted sourdough 10.5

Classic Scotch egg, Coronation mayo 7

Mushroom & leek arancini, arrabbiata sauce (vg) 8.5

### MAINS

Smoked haddock, poached egg, spinach & mustard sauce 16

Pea & spinach risotto, basil pesto (v) (vg on request) 14.5

Roast stone bass, samphire, cherry tomato & green beans, caper butter (gf) 21

Braised lamb shank, flageolet beans, salsa verde 22

Chicken schnitzel, Aspen fries, apple slaw 17.5 Add a fried egg 1.5

Beer battered hake, hand cut chips, pea purée, tartare sauce 17

10oz Sirloin steak, hand cut chips, rocket & parmesan, peppercorn sauce 24.5

Double stacked beef burger, house relish, mayo, French fries 15.5

Redefine plant-based burger, house relish, vegan mayo, fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 1.5 each

### SIDES

Green beans 4.5

Rocket & Parmesan 5

French fries 4

Hand cut chips 4

Sweet potato fries 5

Aspen fries 5

### PUDDINGS

Flourless chocolate cake, salted caramel ice cream (gf) 7

Banoffee pie 7

Sticky toffee pudding, vanilla ice cream (gf) 7

Apple crumble, vegan vanilla ice cream (vg) 7

Selection of Jude's ice cream/sorbet 6.5

Hamish Johnston's cheese board