

# STARTERS

## CHEF'S SOUP OF THE DAY 6

Served with rustic bread and butter.

Contains: 1, 7, 9

## SMOKED SALMON 12.50

Guinness bread, lime ricotta cheese spread, red onion and crispy capers.

Contains: 1, 3, 4, 7, 8, 12

## BEETROOT & PLUM TOMATO SALAD 10

Rocket leaves, buffalo mozzarella and balsamic glaze. Contains: 7, 10, 12

## URBAN FOX SMOKED FISH CAKES 8

Smoked haddock, salmon and cod with rocket leaves, confit beetroot and dill tartar sauce. Contains: 1, 3, 4, 9, 10

## RASPBERRY GLAZED DUCK PÂTÉ 8

Caramelised onion chutney, grilled ciabatta and crispy bacon. Contains: 1, 3, 6, 7, 8, 12

## GRILLED PRAWNS 9.50

King prawn skewers on a warm mixed quinoa salad with grilled vegetables.

Contains: 2, 8, 9, 10, 11

## HAM HOCK RILLETTE 8

Slow braised ham hock with pickles, capers, herbs and tempura poached egg, served on grilled ciabatta. Contains: 1, 3, 4, 10

## QUINOA & MIXED BEAN SALAD 11

Rocket leaves, tomatoes, cucumber and red onion, tossed in house dressing.

Contains: 8, 9, 10, 11

## CAESAR SALAD 8 / 10 FOR MAIN ADD CHICKEN OR PRAWNS +3

Cos lettuce, crispy bacon, Grana Padano cheese, tossed in Caesar dressing.

Served with sun-dried tomato crackers.

Contains: 1, 3, 4, 7

# MAINS

## SIGNATURE DISH //

### STEAK FRITES 25

8 oz grilled rib eye with grilled mushroom and tomato served with chips and peppercorn sauce Contains: 1, 4, 7, 12

### STRIPLOIN STEAK 27

8 oz grilled Striploin, mushroom and onion fricassee with mashed potatoes and pickled red onion petals.

Contains: 7, 9, 10, 12

### GRILLED LAMB CHOPS 28

Organic quinoa ratatouille, grilled courgettes, confit cherry tomatoes, basil pesto and toasted almonds.

Contains: 8, 9, 10, 11

### GRILLED PORK BELLY 15.50

With mixed bean cassoulet and house light pickled vegetables. Contains: 9, 10

### GRILLED CHICKEN FILLET 16

Mashed potatoes and broccoli with red wine sauce.

Contains: 7, 12

### GRILLED SALMON 19

Crushed baby potatoes, grilled fennel wedges, roast pepper and tomato

sauce vierge. Contains: 4, 7, 9

### SEAFOOD BISQUE 18

Prawns, octopus, mussels, salmon and cod, cooked in a rich prawn bisque sauce, with cream and fresh dill.

Served with ciabatta bread. Contains: 1, 2, 4, 7, 9

## CHEF RECOMMENDS //

### PAN FRIED SEA BREAM 19

Warm niçoise salad and sea asparagus with caper butter sauce. Contains: 4, 7, 10

### WILD MUSHROOM PAPPARDELLE 15

Fresh wild mushrooms cooked in a tarragon truffle

cream sauce and Grana Padano cheese. Contains: 1, 3, 6, 7, 9

### PRAWN LINGUINE 18

Tiger prawns, cherry tomatoes in prawn bisque with rocket & capers. Contains: 1, 2, 3, 4, 6, 7, 9



CHIPS 3.50 Contains: 1, 3, 4 // SWEET POTATO CHIPS 4 Contains: 1, 3, 4 // STEAMED VEGETABLES 3.50 Contains: 7  
MASHED POTATOES 4 Contains: 7 // HOUSE SIDE SALAD 3.50 Contains: 10

**ALLERGEN LIST** We cannot guarantee completely allergen free meals. This is due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have intolerance or are allergic to a particular type of food. 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur dioxide & sulphites, 13. Lupin, 14. Molluscs, CF Coeliac Friendly, V Vegetarian

DINNER