CELLAR BAR
DINNER MENU

NIBBLES

BREAD SELECTION £4.00
whipped butter, smoked sea salt **v**

MIXED OLIVES v £3.50

MOROCCAN INSPIRED HUMMUS £5.00
artisan bread **v**

GARLIC DOUGH BALLS v £4.00

CRISPY SQUID £7.00
black garlic aioli, fresh lime

STARTERS

CHEFS SOUP OF THE DAY £6.00
whipped butter, smoked sea salt **v**

HAM HOCK TERRINE £6.50
toasted brioche, piccalilli

PLUM TOMATO BRUSCHETTA £6.50
poached egg, basil pesto **v**

STORNOWAY BLACK PUDDING £7.50
poached egg, bubble & squeak

DEVILLED BREADED WHITEBAIT & SQUID £7.00
tartar sauce

SHARERS

SEAFOOD SELECTION BOARD £17.00
smoked mackerel, cod & pancetta fishcake, salt & pepper squid, breaded whitebait, taramasalata, garlic & aioli, artisan bread

MEAT SELECTION BOARD £18.00
pork ribs, buffalo chicken wings, ham hock terrine, tzatziki, black garlic aioli, artisan bread

PLOUGHMANS PLATTER £15.00
gala pie, mature cheddar cheese, roast beef, radish, gherkin, celery stick, piccalilli, crusty bread

MAINS

FISH & CHIPS £15.00
garden peas, tartar sauce, lemon

BUTTERMILK CHICKEN BURGER £15.00
guacamole, smoked bacon, tomatoes, jalapeños, iceburg lettuce, chunky chips

CHAR-GRILLED HALF CHICKEN £14.50
peri-peri or garlic & herb, served with chips and slaw

SLOW ROASTED PORK BELLY £15.00
dauphinoise potatoes, braised red cabbage, thyme jus

PAN ROASTED SALMON £17.00
sweet potato gratin, broccoli, saffron sauce

CRAB RISOTTO £15.00
crème fraîche, chives

BUTTERNUT SQUASH RISOTTO £11.00
pumpkin seeds, feta, micro herbs **v**

SUPERFOOD SALAD £10.00
giant cous cous, pomegranate, pumpkin seeds, edamame beans, avocado, spinach, citrus dressing **v**
add chicken *£5.00*
add salmon *£6.00*

PADRÓN PEPPER & PANEER SALAD £10.00
carrot, quinoa, teriyaki dressing **v**

SIDES

Triple-Cooked Chips £4.00
Seasonal Vegetables £4.00
Superfood Salad £4.00
Onion Rings £4.00

STEAKS

Served with hand-cut triple-cooked chips, Portobello mushrooms, crispy onion, rocket & Parmesan salad

Something lighter? Swap out your chips for a garden salad

8oz RIBEYE STEAK £27.00
A finely marbled cut
Best served medium

8oz SIRLOIN STEAK £25.00
A delicate flavour balanced with a finer texture
Best served medium-rare

10oz RUMP STEAK £22.00
A firm texture and rich flavour
Best served medium-rare

8oz HANDMADE CHOPPED STEAK BURGER £15.00
charcoal brioche bun, smoked bacon, brie, gherkin, salad, triple-cooked chips

Add a sauce... Peppercorn, Blue Cheese or Red Wine Jus £3.00

DESSERTS

STICKY TOFFEE PUDDING £6.50
clotted cream, rum sauce

COCONUT CRÈME BRÛLÉE £6.00
shortbread biscuits

COOKIES & CREAM CHEESECAKE £6.50
chocolate brownie ice cream

SELECTION OF ICE CREAMS & SORBETS £5.00

SELECTION OF BRITISH CHEESES £10.00
quince jelly, grapes, rustic crackers

All prices include VAT at the prevailing rate. Please note that all food is prepared in a kitchen where nuts and cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.