

SMALL PLATES & BOARDS

(SERVED 12:00 – 22:00)

Paprika spiced sausage
Smoked mackerel pate
Crispy shredded pork & pickles
Spiced lamb & olive meatballs
Sweet chilli & sesame chicken
Pork pate & chutney

£5 each

Saffron & honey belly pork
Garlic, lime & tomato confit prawns
Hot smoked salmon, dill yoghurt
Crab, celeriac & apple pancakes
Smoked haddock & prawn gratin
Scallops, apples & smoked bacon

£6 each

Crispy potatoes & paprika ketchup
Sweet peppers & rosemary cheese
Home baked flavoured breads
Dried tomatoes & chick pea chilli
Beetroot, tomato & carrot salad
Mixed marinated olives (£3)

£4 each

BOARDS & PLATES

(SERVED 12:00 – 22:00)

MEAT BOARD Dry cured ham, crispy shredded pork, smoked chicken breast & pork pate with bread & pickles **£12**

CHEESE BOARD Selection of British cheeses served with breads, selected biscuits, fruit, nuts & chutney **£10**

PRAWN & SAUSAGE Spicy sausage, garlic prawns & crispy potatoes with shredded lettuce & paprika ketchup **£10**

FISH BOARD Hot smoked salmon, mackerel pate, prawns in Marie rose, crab & apple coleslaw with bread & salad **£13**

BRUNCH

(SERVED 12:00 – 15:00)

Seasonal soup with a grilled cheese & sun-blushed tomato toastie **£5**

Smoked streaky bacon, fried egg bread & maple syrup **£7**

Baked duck eggs with spiced sausages, potatoes & sun-blushed tomatoes **£8**

Smoked chicken, apples, walnuts & mild Beauvale blue cheese salad **£7**

Roasted peppers, sun-blushed tomatoes, olives, monkey nut & rosemary cheese salad **£6**

Flaked hot smoked salmon, grilled asparagus, parmesan with lemon hollandaise **£8**

Pan fried sea bream with risotto of peas, prawns, soft herbs & parmesan **£15**

Dry-aged Longhorn sirloin steak with hand-cut chips, leaves & peppercorn sauce **£19**

Slow roast saffron & honey belly pork with scallops, seasonal greens & smoked bacon **£15**

Spinach & blue cheese cannelloni, sweet tomato relish, soft herb salad & toasted nuts (v) **£11**

TOASTED SANDWICHES

(served with chips, salad & coleslaw)

Smoked mackerel, grilled cheese & pickled cucumber **£8**

Beef tomato, sun-blush tomato & rosemary cheese **£7**

Smoked streaky bacon, crisp lettuce & beef tomato **£7**

Slow cooked pulled pork & grilled mature cheddar **£8**

DESSERTS

Warm oats & treacle tart with vanilla cream **£5.50**

Limoncello curd, baked meringue, honey & ginger crunch **£5.50**

Rich chocolate delice, sweet cherries, mascarpone & praline **£5.50**

Croissant bread & butter pudding with clotted cream & raspberry compote **£5.50**

Strawberry jelly, shortbread biscuit & strawberry mousse **£5.50**

Home-made ice-cream, berries sauce, meringue & biscuits **£4**

Selection of British cheeses **£6**

If you have any dietary requirements please speak to a member of staff who will be happy to help

All gratuities are shared equally amongst the staff on service.

All our meats and fish are responsibly sourced and locally sourced where possible

Monday Night Steak Night: Longhorn 28 day dry aged beef, hand cut chips, salad & peppercorn sauce £10 per person