

A la Carte

Served Monday - Saturday 12:00 - 14:00 & 17:30 - 21:00

Sunday (Including Roast Dinners) 12:00—18:00

The County Bread Board - Local artisan bread, butter, hummus and balsamic glaze (V) £4.00

Starters

Soup of the Day - Served with local artisan bread (V) (GF) £5.00

Tempura fried mussels with a sweet chilli dip and green leaf £8.00

Stornoway black pudding and haggis bonbons with pink peppercorn sauce and
crispy smoked bacon £8.00

Ham hock croquettes served with homemade tomato and apple chutney and bistro salad £8.00

Smoked haddock served with Welsh rarebit, beef tomato, banana shallots, frisee salad
and a tarragon dressing £8.00

Roast fig, goats cheese, pine nut and balsamic tart served with a chicory salad (V) £8.00

Mains

Trio of local sausages served with sweet potato mash, charred confit shallots
and pan gravy £18.00

Harissa marinated chicken, vegetable tagine with Moroccan cous cous £18.50

Strips of fillet beef in a classic stroganoff sauce served with basmati rice and chips (GF) £19.50

Aubergine and chickpea curry served alongside mushroom rice (V) (GF) £16.50

Pan seared salmon with creamed leeks and a pancetta and applewood potato terrine (GF) £18.50

Homemade steak & ale pie in a shortcrust pastry served with beef dripping chips,
gravy & a choice of mushy or garden peas (available as a half portion) £15.90

Beer battered cod fillet served with chunky chips & a choice of mushy or
garden peas (also available as a half portion) upgrade to beef dripping chips 50p £16.50

ASK ABOUT OUR IN HOUSE STEAKS AND SPECIALS BOARD

Extra Side Orders

Seasonal vegetables £3.00 | Sea salt baked new potatoes £2.50 | New potatoes £2.50

Creamed mash potato £2.50 | Chips £2.50 | Beef dripping chips £3.50 | House salad £2.50 | Onion rings £2

Rice £2.50 | Garden or mushy peas £1.50 | Peppercorn sauce £2

Please inform your waiter of any food allergies you have when placing your order,
as not all ingredients can be listed. Prices inclusive of 20% VAT. Menu subject to change

V - Suitable for Vegetarians **GF** - Gluten Free Alternative

Desserts

Blood orange posset with an orange gelee and a dark chocolate and hazelnut tuile	£7.95
Stem ginger and treacle tart with fresh dairy custard	£7.95
Roasted plum and fig pavlova with thyme infused cream and mulled wine syrup (GF)	£7.95
Pistachio, white chocolate and rose cheesecake with vanilla ice cream	£7.95
Duo of Mordon cheese, savoury biscuits, homemade fruit cake & chutney (add extra cheese £1.75 each) (GF)	£7.50

Port

Quady winery starboard batch 88 -California port style wine -50ml -£3.50

Barros Port - 50ml - £4.00

Dessert wines

Elysium black muscat – quady winery, California - 100ml - £6.00

Botrytis Semillon – Berton vineyard, Australia -100ml -£6.00

Beckleberrys' handmade ice cream with Rossini wafers £2.90 per scoop

Create your own with a choice of:

- Chocolate
- Vanilla
- Salted Caramel
- Strawberry
- Raspberry Sorbet
- Liquorice with Blackcurrant
- Honeycomb

Ice cream toppers £2.20 per shot (20ml)

Shot of espresso, Tia Maria (Coffee liqueur), Disaronno or Baileys Irish cream liqueur

Coffees

Espresso £2.20 | Double Espresso £3.00 | Cappuccino £3.10 | Latte £3.00

Americano £2.80 | Flat White £3.00 | Hot chocolate topped with whipped cream £3.60

Decaffeinated coffee £3.00 | Pot of Tea £3.00 | Pot of Decaffeinated Tea £3.00