

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 £5.00

Tempura fried mussels with a sweet chilli dip and green leaf £7.50

Ham Hock terrine served with seasonal leaves and piccalilli (GF) £7.50

Piri Piri Jumbo king prawns with chorizo and toasted garlic bread (GF) £9.00

Chargrilled lamb cutlet with a chickpea puree, harissa yoghurt, watercress and mint oil (GF) £8.50

Heritage tomatoes with baby mozzarella, herb oil and balsamic (GF) (add parma ham £1.50) £7.50

Mains

Chargrilled lamb cutlet with a chickpea puree, harissa yoghurt, watercress & mint oil plus a choice of any side order (GF) £19.00

Pan fried chicken wrapped in pancetta served with baby ratatouille, roast vine tomatoes, basil pesto and sea salt potatoes (GF) £18.00

Slow cooked pork belly wrapped around Stornoway black pudding, served with celeriac puree, apple mash and a wholegrain mustard cream sauce £17.00

Wild mushroom and leek suet pudding served with roast carrot, colcannon mash & vegetarian gravy (V) £15.00

Pan fried fillet of coley served with deep fried leeks and a pea, courgette and spring onion risotto £17.50

Piri Piri jumbo king prawns with chorizo & toasted garlic bread plus a choice of any side order (GF) £20.00

Homemade steak & ale pie, in a shortcrust pastry served with chips, gravy & a choice of mushy or garden peas (available as a half portion) £14.75

Beer battered cod fillet served with chips & a choice of mushy or garden peas (also available as a half portion) £14.75

28 day matured 10oz Sirloin steak served with field mushrooms, water cress, cherry vine tomatoes, chips and a peppercorn sauce (GF) £26.50

Extra Side Orders

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

Creamed mash potato £2.50 | Chunky Chips £2.50 | House salad £2.50 | Onion rings £2 | Rice £2.50

Garden or mushy peas £1.50 | Peppercorn sauce £2

EARLY BIRD SPECIAL - 2x Curries for £19.50 (Available Mon to Fri 17:30 and 19:00)

Choose from Katsu or Chinese Chicken, Beef or Vegetable served with Rice or Chips and Prawn Crackers

Please inform your waiter of any food allergies you have when placing your order, as not all ingredients can be listed. Prices inclusive of 12.5% VAT. Menu subject to change

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



Desserts

Billionaire Brownie served with honeycomb and chocolate orange ice cream	£8.00
Baked white chocolate crème brulee served with a pink peppercorn shortbread (GF)	£7.50
Key Lime Pie with Italian meringue served with a gingerbread crumb and a scoop of raspberry sorbet	£7.50
Sticky Toffee Pudding served with toffee sauce and a scoop of vanilla ice cream	£7.50
Vegan Rice Pudding with Baked Plums in Cinnamon, Vanilla Stock and Coconut (GF)	£7.50
Selection of local cheeses, savoury biscuits, homemade fruit cake & chutney	£10.00

Port

Quady winery starboard batch 88 -California port style wine -50ml -£3
Barros Port - 50ml - £4

Dessert wines

Elysium black muscat – quady winery, California - 100ml - £6
Elysium orange muscat – quady winery, California -100ml -£6

Beckleberrys' handmade ice cream with Rossini wafers £2.70 per scoop

Create your own with a choice of:

- Chocolate
- Vanilla
- Salted Caramel
- Strawberry
- Raspberry Sorbet
- Licorice with Blackcurrant

Ice cream toppers £2 per shot (20ml)

Shot of espresso (£1.90), Tia Maria (Coffee liqueur), Disaronno or Baileys Irish cream liqueur

Coffees

Espresso £1.90 | Double Espresso £2.80 | Cappuccino £2.70 | Latte £2.70 | Americano 2.50
Flat white £2.80 | Hot chocolate topped with whipped cream £3.20
Decaffeinated coffee £2.50 | Pot of tea £2.70 | Pot of decaffeinated tea £2.70