

Starters

Soup of the day £4.45

Chef's homemade soup served with crusty bread

Cornish sardines £5.95

Whole grilled sardines served on char grilled ciabatta and a rocket salad, finished with tomato chutney

Herb crusted goat's cheese £5.45 V

Oven baked Goat's cheese served on a crouton with dressed leaves and balsamic reduction

Greek salad £5.45 V

Greek salad Feta cheese, peppers, cherry tomato, cucumber and olives finished mint dressing

Served with grilled ciabatta

Homemade fishcakes £5.25

Fishcakes layered on dressed leaves served with a lemon and dill mayonnaise

Baked camembert £9.95 V

Whole baked camembert infused with garlic and rosemary served with red onion marmalade and warmed crusty baguette (Ideal to share)

Charcuterie £5.95

A selection of authentic Italian meats served with olives, dressed leaves and house tomato chutney

Fresh fried calamari £5.95 - £10.95

Crispy fried calamari served on dressed leaves with a choice of dip

(Aioli, House tomato chutney or homemade tartar)

Also available as a main with all three dips and a side of chips

See side orders for bread and olives

Main Course

Chefs homemade pie £8.95

A traditional individual short crust pastry pie served with a choice of Creamy mash or chips finished with buttered green beans

Dressed Crab £10.95

Fresh Scottish crab dressed in house with apple, shallots, wholegrain mustard and mayonnaise served with a cherry tomato and cucumber salad

Crayfish Risotto £9.95

A creamy risotto of crayfish, red onion marmalade, herbs, sweet chilli and spring onions finished with parmesan cheese and balsamic reduction

Goat cheese & spinach risotto £8.95 V

A risotto of goat's cheese and spinach finished with red onion marmalade

Thai green chicken curry £9.25

A fragrant Thai curry flavoured with chilli, ginger, lemon grass, lime leaves and fish sauce served with lemon grass infused rice

Fish and chips £9.25

A deep fried beer battered haddock fillet served with chips and a choice of homemade mushy peas or Petits pois with a side of homemade tarter sauce

Gammon steak £8.25

Pan-fried 8oz gammon steak topped with a free range runny fried egg, chips and pineapple chutney

Bangers and mash £8.95

Pork and apple sausages served on whole grain mustard and blossom honey mash finished with fried leeks and red wine jus

Kiln roasted smoked salmon £9.95

Served with pan-fried new potatoes and red onion tossed through balsamic dressed leaves topped with a poached free range egg

Gnocchi £8.25 V

Potato dumplings served with a gratinated three cheese sauce finished with a rocket garnish

Pan Griddled 8oz Rump Steak £11.95

Served with chips, vine tomatoes, flat mushroom finished with a dressed rocket salad

Butters for steak (Garlic and herb) (Port and shallot)

Pan Griddled 8oz Sirloin Steak £14.95

Served with chips, vine tomatoes, flat mushroom finished with a dressed rocket salad

Butters for steak (Garlic and herb) (Port and shallot)

Barleycorn Mix grill £14.95

4oz griddled rump steak, half chicken breast, 4oz gammon joint, sausage and black pudding with vine tomatoes, flat mushroom, rocket garnish and a side of chips

Oven Roasted Rump of lamb £13.95

Served with sweet potato mash, pea puree finished with a rosemary jus

Side orders

New potatoes, house salad with a Dijon dressing, twice fried chips, French beans & flaked almonds

£2.50

Bread basket of three Italian breads with olive oil and balsamic dip £3.25

Garlic and thyme marinated Olives 2.25

Desserts

Classic summer pudding £4.75

Served with double cream and strawberry coulis

Hand made bakewell tart £4.75

Warm strawberry bake well tart served with fresh Chantilly and strawberry garnish

Chocolate brioche pudding £4.75

Served warm with a chocolate crème anglaise

panacotta of the day £4.75

(please ask)

Movenpick ice cream £4.50

A choice of three, vanilla dream, strawberry with strawberry chunks, crème banana or mint chocolate served in a wafer basket with chocolate sauce

Movenpick sorbet £5.50

A choice of grapefruit & orange, green apple or mango & passion fruit served in a wafer basket with a fruit couli

Cheese selection £6.50

Cheddar, stilton and brie Served with house chutney, grapes, celery and biscuits

Coffees freshly ground £2

Filter, cappuccino, latte, espresso

Milky hot chocolate £2

Teas £1.50

Breakfast, peppermint, green, camomile or fruit infusions

Floater Coffee £4.50

Filter coffee with freshly layered double cream with a choice of liquors

Irish (whisky), calypso (tia maria), French (brandy) or Hawaiian (cointreau)