

BAR & BRASSERIE

Cocktails

Classic Mojito Bacardi rum muddled with fresh mint, lime, brown sugar, topped with soda	8.5
Porn Star Martini Ketel One vodka, passion fruit puree, shaken on ice with a Prosecco shot on the side	9
Signature G&T (Bartender's favourite) Tanqueray gin, cloudy apple juice, tonic, rosemary sprig, lime	9
Margarita Tequila, Cointreau, fresh lime juice	9
Cosmopolitan Ketel One vodka, Cointreau, cranberry juice, splash of lime, flamed orange peel	8.5
Bellini Galanti Prosecco, peach puree, Archers peach schnapps	8.5

Speciality Beer

Sharps Doombur (500ml)	5.1
Goose Island IPA (355ml)	4.8
Singha Beer (330ml)	4.4

Wine by the glass

175ml 250ml

White

Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit	7.5	10
Antonio Rubini Pinot Grigio, Italy, apple, pear, white peach, elderflower	6	8

Rose

Rare Vineyards Cinsault Vieilles Vignes Rosé, France, raspberry, cherry, summery fruit flavours	6.75	9
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Red

Lunaris by Callia Malbec, Argentina, cherry, plum, blueberry, warming spice	6.75	9
Nederburg The Manor Cabernet Sauvignon, South Africa, ripe berry, chocolate, delicate oak spice	6.5	8.75

While You Wait

Proper garlic bread (v)	3.5
Salted pork scratchings	3
PROPER BRITISH	
Mature Cheddar cheese straws (v)	3.5
'Pigs in Blankets' – Bacon wrapped, mini pork sausages, English mustard mayonnaise	4
Today's breads with salted butter (v)	2.5
Tortilla chips, melted cheddar, spring onion, guacamole, sour cream, tomato relish (v) (GF)	7

Starters

Freshly made soup, bread selection (v)	6
Prawn cocktail, king prawns, iceberg, avocado, toasted bread	7
PROPER BRITISH	
Scottish Cullen Skink – smoked haddock, potato & onion soup, oatcakes	7
Haggis & sausagemeat Scotch egg, watercress, brown sauce	6.5
Salt & pepper battered squid, charred lemon, lemon & dill mayonnaise	6.5
Pea & shallot tortellini, basil butter (v)	7

Salads

Classic Caesar salad, cos lettuce, anchovy, croutons, Italian cheese shavings, Caesar dressing	12
Classic Caesar salad with seared chicken breast or salmon fillet	15
Superfood salad, avocado, kale, pearl barley, beetroot, shaved fennel, broad beans, peas, pumpkin seeds, radishes, lemon & mint dressing (v) (V+)	12
Superfood salad with seared chicken breast or salmon fillet	15

Main Courses

Lamb rump, garlic & rosemary crust, rosti potato, asparagus, sugar snap peas, redcurrant jus	17
Beef & Doombur ale pie, potato wedges, spring greens & peas, pan gravy	15
Chicken tikka masala, rice (or chips or half & half), naan bread, mini poppadums, mango chutney	15
Thai red prawn curry, bean shoots, water chestnuts, baby corn, jasmine rice (GF)	15.5
PROPER BRITISH	
Grilled Scottish salmon fillet, light summer vegetable, tarragon & pearl barley broth, crispy greens	15
Roasted chicken breast, haggis stuffing, neeps & tatties, mustard whisky cream	15
Beer battered haddock, mushy peas, thick cut chips, tartare sauce	14
Pea & shallot tortellini, basil butter (v)	14
Black bean & sweet potato chilli, coriander rice (v) (V+)	13

Authentic Pizza

Hot & Spicy Pizza, pepperoni, jalapeno, chilli oil	13
Full Pork Pizza, salami, prosciutto, pepperoni, chorizo, pork sausage	13
Napoletana Pizza, chargrilled vegetables, mozzarella, fresh basil, pesto, garlic (v)	12.5
Margherita Pizza, tomato, mozzarella, herbs, rocket (v)	11

Sides

Thick cut chips (v)	3.5
Thick cut chips with blue cheese (v)	4.5
Thick cut chips with Cheddar cheese (v)	4.5
Thick cut chips with curry sauce (v)	4.5
Sweet potato fries (v) (GF)	3.5
Beer battered onion rings (v)	3.5
Mini Caesar salad – Cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing	3.5
House garden salad (v) (GF)	3.5

From the grill

Steak	24
English Sirloin Steak, 8oz, served with thick cut chips, grilled tomato, field mushroom, beer battered onion rings, parsley.	
Steak Sauces	
Black peppercorn sauce (v)	2.5
Blue cheese sauce (v)	2.5
Market Fish	17
Grilled fish of the day, capers, lemon, parsley, brown butter, new potatoes (GF)	
Gammon Steak	14
10oz presented with fried eggs, peas, thick cut chips	
Classic Burger	15
British beef burger, brioche bun, salad, mayo, tomato chutney, thick cut chips	
Blue Burger	16
British beef burger, brioche bun, crispy bacon, blue cheese, salad, mayo, thick cut chips	
Cheese Burger	16
British beef burger, brioche bun, Cheddar cheese, salad, mayo, thick cut chips	
Signature Ranch Burger	16
British beef burger, brioche bun, onion rings, crispy bacon, barbecue relish, thick cut chips	
Avocado, Bacon Burger	16
British beef burger, brioche bun, crispy bacon, avocado, mayo, tomato relish, thick cut chips	
Chicken, Avocado, Bacon	15
Seared chicken breast, brioche bun, crispy bacon, avocado, mayo, tomato relish, thick cut chips	
Spicy Bean Burger	14
Brioche bun, salad, lime yoghurt, tomato relish, thick cut chips (v)	

(v) are suitable for Vegetarians (V+) are suitable for Vegans (GF) Gluten free

It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

EU Food allergen information contained within menu items is available via QR code or from a team member.

