



Dinner Menu

Morsels

- Marinated mixed olives (VG) £4.00**
- Salt & sage pork crackling, apple chutney (GF) £3.50**
- Warm table bread, garlic butter, salted butter, balsamic, olive oil (V) £6.50**
- Roasted red pepper & tomato houmous, flatbreads (VG) £4.50**

Starters

- Homemade soup of the day, salted butter, gluten free roll (V, GF) £5.50**
- Thai sesame chicken lollipops, light green curry sauce, bok choy (GF) £7.50**
- Whiskey & chicken liver parfait, brandy cherries, truffle butter, warm brioche £8.50**
- Potted hot smoked salmon, crème fraiche, capers, farmhouse soda bread £8.95**
- Halloumi chips, jalapeño ketchup (V) £7.25**
- Spicy sweet potato, chickpea & coriander cakes, sweetcorn salsa, harissa & lemon mayo (VG, GF) £6.95 / £13.95**

Sharing

- Whole-baked rustic Camembert studded with garlic & rosemary, tearing brioche, apple chutney (V) £14.95**
- Dry-aged grilled steak, steamed broccoli, sourdough crudités, dipping white wine & three cheese fondue £17.95**

Mains

- Ale-battered sustainable haddock, traditional chips, mushy peas £13.95**
- Dry-aged rib cap burger, Swiss cheese, crispy onions, skin-on fries, house slaw, tomato chutney, sesame bun £13.95**
- Moving Mountains 100% plant-based vegan burger, roasted flat mushroom, rocket, herb dressing, skin-on fries (VG) £13.50**
- (Switch out your Moving Mountains burger for halloumi at no extra charge)*
- King prawn & chorizo linguine, garlic, chilli, lemon, olive oil £16.50**
- Slow braised Barbary duck leg, chorizo, wild boar sausage & butter bean casseolet, broccoli £16.95**
- Sun blushed tomato fregola sarda, roasted squash, sprout tops, rocket & salsa verde (VG) £12.95**
- Pumpkin & pecorino tortelloni, squash purée, smoked almonds, sage, watercress (V) £14.50**
- Handmade pie of the day, roasted & glazed root vegetables, creamed potatoes £15.50**
- Roasted spatchcock ½ jerk seasoned chicken, skin-on fries, house slaw, watercress (GF) £14.50**
- Pan roasted gilthead bream, crushed garlic potatoes, spinach, lobster bisque cream (GF) £16.95**
- Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame & hoisin dressing £7.95 / £14.50**

Black Rock Grill

*Served on a 450c lava rock for you to cook yourself tableside to your liking.
Served with thick cut traditional chips, roasted mushroom, confit garlic & watercress*

- Rosemary & mint marinated boneless lamb leg steak £16.50**
- 10oz rump steak £19.00**
- 10oz sirloin £23.00**
- 8oz fillet steak £29.00**

Sides

- Crispy straw onions, ranch dressing (V) £4.00**
- Steamed green beans (V,GF) £4.00**
- Mac n' Jack cheese croquettes, spicy mayo dip (V) £4.50**
- Rocket, Parmesan & red onion salad (V,GF) £3.50**
- Caramelised onion mash potato (V,GF) £4.00**
- Skin-on fries or traditional chips (V,GF) £3.50**
- Add truffle & Parmesan topping £1.00**

Sauces £1.50

Peppercorn, Bearnaise, Gravy, Garlic mayonnaise

If you're a party of 8 or more, an optional 12.5% service charge will be added to your bill as a BIG thank you to all of our team, kind of like a hug but without the awkward body contact.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free

V - vegetarian VG - vegan GF - no gluten containing ingredients