



While you wait

Soda bread & butter £5 / Olives £4

Starters

Carrot Soup, ginger, sourdough, (v)	6
Cured salmon, cucumber, crème fraiche, dill (gf)	9
Salt & pepper squid, spring onion, mint, lime mayonnaise	7
Roasted prawns, garlic, chilli (gf)	9
Braised chicken croquette, beetroot, mustard	8

Main

Crab claw linguini, ginger, chili & spring onion	17
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	15
Welsh rib eye steak, herb butter, mushrooms, fries (gf)	22
Polenta, summer vegetables, olive & parmesan (v) (gf)	14

Sides

Garden new potatoes, herb butter	3
Bistro fries	3
Seasonal garden vegetables	3
Gem lettuce, mint, spring onion, house dressing	3

(gf) gluten free (v) vegetarian (n) nuts

Please ask staff for any allergen or intolerance information before you order.

Head Chef Aaron Broster / Restaurant manager Levi Carlisle