

Specials

Starters & Sharers & Bar Snacks

🍷 **Baked Camembert** 8.5

served with crusty bread caramelised onion chutney

Mozzarella Sticks 5.5

breaded mozzarella sticks with salsa dip

VEGAN **Veggie Spring Rolls** 5.5

with a sweet chilli dip

Brussels Pâté 6.5

with onion chutney and warm crusty bread

Crispy Seafood Sharer 12

Breaded Butterfly Prawns, Crispy Whitebait, Calamari and cod in breadcrumbs - with lemon mayo and sweet chilli dips

Salt & Pepper Squid 6.25

deep fried battered squid pieces with a lemon mayo dip

Burger Specials

The 'Matador' Burger 15.5

*Double Aberdeen Angus burgers - topped with chorizo, bacon, cheddar, salsa mayo, sliced tomatoes & lettuce - with chips or fries and salad garnish
+ gluten free available +*

New Yorker Burger 15.5

*Two Aberdeen Angus Burgers topped with cheddar, beef pastrami, lettuce, tomatoes and coleslaw - served with chips or fries and salad garnish
+ gluten free available +*

Carolina Burger 15

Two Aberdeen angus burgers with cheddar cheese, BBQ pulled pork, lettuce, tomato and mustard mayo sauce - with chips or fries and salad garnish

Stilton & Olive Burger 12

*Aberdeen Angus Burger with melted stilton cheese, sliced olives, tomato and rocket - with chips or fries
+ gluten free available +*

Mains

Fish & Chips 15

large haddock with crispy beer batter - served with garden or mushy peas

Chicken Fajita 13

seasoned chicken breast with red onion and peppers, in a tortilla wrap with chopped iceberg lettuce, salsa & grated cheese - served with a salad and portion of chips

Tagliatelle Carbonara 13.5

creamy carbonara sauce with smoked pancetta, topped with parmesan

🍷 **Pan Seared Sea Bass Fillet** 16.5

*with garlic butter, lemon and a garden salad, served on sautéed potatoes
+ gluten free available +*

Lamb Cutlets 16.5

*served with mustard mash, with grilled asparagus and broccoli - served with minted gravy
+ gluten free available +*

Chicken Rigatoni with Pine Nuts 12.5

sliced chicken breast with toasted pine nuts & spinach in a cream, garlic and chestnut mushroom sauce with rigatoni pasta

Maple & Sea Salt Pork Belly 14.5

two pork belly strips cooked in maple syrup with sea salt - served with garlic and butter fried spring greens and wholegrain mustard mash

10 oz Rump Steak 17.5

*served with chips, salad, onion rings and sautéed mushrooms - can be GF
+ can be dairy and soya free +*

Poached Smoked Haddock 15.5

Smoked haddock fillet poached in butter and milk on a bed of creamy mash potato, served with tender stem broccoli and pan fried garlic samphire