

SNACKS & NIBBLES

Knockanore Cheddar & Chive Croquettes,

Marinated Olives (v)

Wagyu Beef Carpaccio,

Aged Parmesan (v)

£5

Yakiniku Dressing

£6

£6

Prawn Pil-Pil

Garlic & Chilli Butter £6

French Baguette,

Confit Garlic & Parsley Butter

£5

STARTERS

Pan Fried Portavogie King Scallops, Roasted Butternut Squash, Lobster Bisque	£14.50
Sugar Pit Pork Belly, Glazed with Honey & Soy, Mango Salsa, Devil's Hair Chilli, Sesame	£11
Crispy Duck Wontons, Ginger, Soy & Sesame Dressing	£11
Salt & Chilli Squid, Black Chilli & Yuzu Mayo, Asian Slaw	£12.50
Mushroom Tart, Mushroom Duxelle, Pickled Enoki, Shaved & Roasted Mushrooms, Tarragon Aioli, Mushroom Powder (vg)	£10

MAINS

Duck Breast Pickled Blackberry Purée, Potato Fondant, Wilted Rainbow Chard, Spiced	£30 d Jus	
Pan Fried Trout Romesco Broccoli & Spinach Purée, Herb Crushed Potatoes	£26	
Venison Loin Bitter Chocolate, Jerusalem Artichoke Purée, Artichoke Crisps, Game Ju	£30 IS	
Plaice Stuffed with Scallop & Chive Mousse £28 Miso Butter, Pickled Mussels, Roasted Baby Potatoes with Lemon & Chilli		
Rockvale Chicken Supreme Knockanore Cheddar & Smoked Bacon Mash, Sautéed Leeks, Chicken	£26 Jus	
Agave & Soy Glazed Celeriac (vg) Crispy Tofu, Carrot & Star Anise Purée, Roasted Beetroot	£23	
SIDES		

Triple Cooked Chips	£5.50
Skinny Fries	£5.50
Truffle & Parmesan Fries	£6.50
House Salad	£5.50
Beer Battered Onion Rings	£5.50
Orange & Honey Glazed Heritage Carrots	£5.50
Garlic Field Mushrooms	£5.50
Confit Garlic & Thyme Mash	£5.50
Buttered Kale	£5.50

STEAKS

10oz Sirloin

£34

7oz Fillet

£36

500g Chateaubriand

£75 (To Share)

All served with Triple Cooked Chips, Watercress Salad & Choice of Sauce

Sauces

Peppercorn, Garlic Butter, Blue Cheese Butter

Make it Surf & Turf

By adding King Prawns, Scallops & Crayfish cooked in Garlic Butter £8

