

## APERITIVES

### Aperol Spritz £7.00

Aperol, prosecco and soda

### Peach Bellini £6.00

Prosecco and peach

### Negroni £7.00

Hepple sloe & hawthorn gin, campari and red vermouth

### Lindisfarne Oysters

Served with shallot vinaigrette

1 X £2.50, 3 X £7.00, 6 X £ 13.50

## STARTERS

### Soup £6.00

Selection of two seasonal soups.

### Soufflé £7.50

Twice baked cheese souffle with parmesan

### Waldorf £6 / £10.00

Blue cheese, walnuts, grapes, celery, pear & bitter leaves

### Salmon £7.50

Hot smoked salmon ,dill, crème fresh and cucumber

### Chicken £6.50

Confit chicken terrine, prune & Sourdough

### Caesar £7 / £12.00

Grilled chicken, parmesan, gem lettuce, Caesar dressing & anchovies

An optional 10% service charge will be added to your bill

If you have any allergies or food intolerances, please ask one of our members of staff for advise

## MAINS

### Chicory £14.00

Tea braised Chicory, black garlic, pickled shallot, getost cheese, beer and marmite

### Risotto £14.00

Beetroot risotto, pistachio & butterfly sorrel

### Hake £18.00

Fillet of Hake, pumpkin, gnocchi, gem lettuce & smoked mussels

### Fish and chips £15.00

Beer battered cod, hand cut chips, mushy peas & tartare sauce

### Chicken £16.00

Roasted chicken breast, navet, tenderstem broccoli, corn & spelt

### Steak £16.00

7oz rump & frites with café de paris butter & mixed leaves

### Burger £14.00

Beef patty, oglesheild, baby gem, sliced tomato, gherkin, homemade brioche & bone marrow fries