



## APERITIF

### Aperol Spritz - 10

Aperol | Prosecco | Soda

### Negroni - 10

Gin | Campari | Vermouth | Orange

### Champagne – 12.5

Laurent Perrier Cuvee Brut – 125ml

### Prosecco – 7

Bottega Poeti Brut – 125ml

### Prosecco Rose – 7.25

Bottega Poeti Rosé – 125ml

## TO START

### Roasted Squash & Sweet Potato Soup - 6

Paprika Croutons | Sage Oil (GFO) (V)

### Scottish Steamed Mussels - 8

Guinness Cream | Crusty Bloomer

### Smoked Mackerel Pate – 8.5

Grilled Sourdough | Cornichons | Lemon (GFO)

### Local Mixed Game Croquettes – 9

Roasted Parsnip Puree | Wild Blackberry Jus

### Warm Goat Cheese & Caramelised Onion Tart – 8.5

Dressed Rocket | Balsamic (V)

### Duck Liver, Orange & Cognac Parfait – 8.5

Caramelized Red Onion Chutney | Dressed Rocket | Grilled Sourdough (GFO)

## TO SHARE

### Bread & Olives – 8.5

Rosemary Focaccia | Olives | Oil & Balsamic (V)

### Honey & Walnut Camembert- 16.5

Grilled Sourdough | Spiced Apple Chutney (GFO)(V)

## MAINS

### Homemade Pie of the Day - 22

Shortcrust Pastry | Mash | Seasonal Vegetables | Gravy  
*Vegetarian option available*

### Sausage & Mash – 17.5

Wholegrain Mustard Mash | Seasonal Vegetables | Onion Gravy -  
*Vegetarian option available*

### Hawkstone Battered Haddock & Chips - 19

Chunky Chips | Minted Mushy Peas | Tartare

### Winter Root Vegetable Balti - 17

Basmati Rice | Coriander Naan | Homemade Bhaji (VE)

### Traditional Seafood Pie – 18.5

Potato Gratin | Seasonal Vegetables

### Slow Braised Belly Pork - 23

Bubble & Squeak Mash | Roasted Root Vegetables | Hawkstone Cider Gravy | Apple Chutney

### Scottish Steamed Mussels & Frites - 18

Guinness Cream | Skin on Fries | Bloomer

## SIDES

### Chunky Chips - 4

### Skin on Fries - 4

### Truffle & Parmesan Fries -5.5

### Hawkstone Battered Onion Rings - 5

### Seasonal Vegetables - 4

## SAUCES

### Peppercorn Sauce - 3

### Chimichurri - 3

### Worcester Blue Cheese Sauce – 3

### Chip Shop Curry – 1.5

## FROM THE GRILL

### Lamb Frites - 25

8oz Chargrilled Lamb Steak | Skin on Fries | Chimichurri

### Jockey Burger – 18.5

Wagyu Patty | Worcester Hop Cheddar | Bacon Jam | Tomato | Dill Pickle | Gem Lettuce  
BBQ Sauce | Pretzel Bun | Skin on Fries | House Slaw

### Blackened Cajun Chicken Breast 16.5

Aioli | Skin on Fries | House Slaw

### 8oz 28 Day Dry Aged Sirloin Steak - 28

Chunky Chips, Roasted Vine Tomato, Field Mushroom, Watercress (GF)

### 10oz 28 Day Dry Aged Ribeye Steak - 35

Chunky Chips, Roasted Vine Tomato, Field Mushroom, Watercress (GF)

## Dishes Marked With:

GF = Gluten Free | GFO = Gluten Free Option

V = Vegetarian

VE = Vegan | VEO = Vegan Option

Please inform us of any food allergies you may have prior to ordering

Having a small kitchen, we sadly cannot guarantee against unintentional cross-contamination of allergens