



## APERITIF

**Aperol Spritz - 10**  
Aperol | Prosecco | Soda

**Negroni - 10**  
Gin | Campari | Vermouth | Orange

**Champagne – 13**  
Laurent Perrier Cuvee Brut – 125ml

**Prosecco – 7**  
Bottega Poeti Brut – 125ml

**Prosecco Rose – 7.25**  
Bottega Poeti Rosé – 125ml

## TO SHARE

**Olives – 3.5**  
Italian Herb Marinated (V)

**Bread & Oil – 6.5**  
Rosemary Focaccia | Oil & Balsamic (V)

**Rosemary & Garlic Camembert- 16.5**  
Sea Salt Focaccia | Spiced Apple Chutney (GFO) (V)

## 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**

## 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

## TO START

**Soup of The Day – 6.5**  
Bloomer (GFO) (V)

**Smoked Mackerel Pate – 8.5**  
Grilled Sourdough | Cornichons | Lemon (GFO)

**Local Mixed Game Terrine – 9**  
Spiced Apple Chutney | Grilled Sourdough (GFO)

**Scottish Steamed Mussels - 8**  
Guinness Cream | Bloomer

**Individual Baked Camembert - 9**  
Sea Salt Focaccia | Spiced Apple Chutney (GFO) (V)

**Honey Glazed Goats Cheese Bon Bons – 7.5**  
Beetroot Carpaccio | Crushed Walnuts | Balsamic (V) (GF)

## MAINS

**Roasted Duck Leg – 22.5**  
Fondant Potato | Roasted Root Veg Melody | Cavolo Nero | Mulled Wine & Blackberry Jus (GF)

**Lemon & Herb Roasted Cod - 28**  
Crushed Baby Potatoes | Buttered Kale | Poached Egg | Shellfish Beurre Blanc (GF)

**Chicken Kyiv – 19**  
Skin on Fries or Mash | Roasted Vine Tomatoes

**Homemade Pie of the Day - 22**  
Shortcrust Pastry | Mash | Seasonal Vegetables | Gravy  
Vegetarian option available

**Hawkstone Battered Haddock & Chips - 19**  
Chunky Chips | Minted Mushy Peas | Tartare

**Wild Mushroom & Spinach Risotto - 17**  
Poached Egg | Parmesan Crisp | Truffle Oil | Rocket (GF) (V) (VEO)

**Traditional Seafood Pie – 18.5**  
Potato Gratin | Seasonal Vegetables

## FROM THE GRILL

**6oz Venison Steak - 28**  
Skin on Fries | Whiskey & Peppercorn Sauce (GF)

**Wagyu Burger – 19**  
Wagyu Patty | Smoked Bacon | Worcester Gold Cheddar | Tomato Relish  
Gherkins | Pretzel Bun | Skin on Fries | Purple Slaw (GFO)  
Vegetarian option available

**8oz 28 Day Dry Aged Sirloin Steak - 28**  
Chunky Chips | Roasted Vine Tomato | Field Mushroom | Watercress (GF)

**8oz 28 Day Dry Aged Fillet Steak - 40**  
Chunky Chips | Roasted Vine Tomato | Field Mushroom | Watercress (GF)