



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 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

Roasted Celeriac & Apple Soup – 6.5
Crushed Walnuts| Herb Oil | Bloomer (GFO) (VE)

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

Bacon Wrapped Chicken Breast- 23
Chicken Breast | Stuffing | Smoked Streaky Bacon | Roast Potatoes | Red Cabbage
Chantenay Carrots | Sautéed Sprouts in Chestnut Butter | Mulled Wine Gravy (GF)

Beetroot & Root Vegetable Wellington – 23
Roast Potatoes | Braised Red Cabbage | Chantenay Carrots | Sautéed Sprouts in Chestnut Butter | Mulled Wine Gravy (GF) (V) (VEO)

FROM THE GRILL

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

Festive Jockey Burger – 19
Wagyu Patty | Melted Brie | Smoked Bacon | Pickled Red Cabbage | Cranberry Sauce | 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)