

To Start

Soup (GFA) (V)	£6
Seasonal soup with an artisan bread roll and herb butter	
Smoked Duck, Edamame & Asparagus (GFA)	£9
With a crispy duck egg and garden pesto dressing	
Black Bean Beef	£9
Roast beef, black bean sauce, sesame seed, spring onion, chillies and radish in a steamed bao bun	
Prosecco Macerated Strawberry & Watermelon (GFA) (V)	£7
British strawberries macerated in prosecco, fresh watermelon, topped basil sorbet	
Shetland Mussels (GFA)	£8
Coconut, chilli and lemongrass with artisan bread and herb butter	
Twice Baked Cheese Souffle (V)	£9
Home baked with cave aged cheddar served with sun-blushed tomatoes, rocket and balsamic	

Mains

Cider & Lemon Battered Fish & Chips	£15
North sea haddock in a golden cider batter, beef dripping triple cooked chips, house tartare sauce and mushy peas	
St Hilda's Steak & Guinness Pie	£15
Creamy horseradish mash, squash purée and charred hispi cabbage and honey roasted carrots	
"Big Apple" Beef Burger	£15
Two chargrilled beef patties, sliced burger cheese, mustard, ketchup, smoked streaky bacon, sliced gherkins Served in a brioche bun with duck fat french fries and jalapeno slaw	
Sweet Potato & Spinach Burger (GFA) (V)	£15
Golden crumbed sweet potato and spinach burger, pulled bbq style jackfruit, mustard, ketchup, sliced gherkins Served in a brioche bun with french fries and jalapeno slaw	
Herb Crusted Rack of Lamb	£22
Herb crusted rack of lamb, rich tomato ratatouille, olive tapenade, pomme puree and minted jus	
Trio of Rare Breed Pork (GFA)	£20
Braised cheek, pressed belly and pan seared fillet with smoked apple purée, crispy sage, sauerkraut, purple sprouting broccoli, fondant potato and a pork jus	
Pan Roasted Corn Fed Chicken (GFA)	£17
Pan roasted supreme of chicken, new potato and garlic presse, charred cauliflower, corn puree, kale and glazed with a chicken jus	

Pan Seared Fillet of Halibut (GFA)	£22
Thai mango and coconut bhel, puffed rice served with Thai curry sauce and prawn crackers	
Chargrilled 10oz Ribeye	£26
Chargrilled 10oz ribeye, blue cheese dressed iceberg wedge, chimichurri, mushroom parfait and beef dripping triple cooked chips	
Crispy Spiced Cauliflower (GFA) (V)	£17
Spring onion and miso marinated cauliflower, mixed quinoa. Served with roasted tomato and pepper coulis, toasted almonds and matcha infused papaya and golden sultanas	

Desserts

Mango & Passion Fruit Cheesecake (V)	£7
Mango sorbet	
Chocolate and Amaretto Torte (V)	£7
Hazelnut praline and clotted cream	
Lemon Meringue Sundae (GFA) (V)	£8
Lemon curd, crushed meringue, crushed shortbread, vanilla ice cream, lemon sorbet and chantilly cream	
Sticky Toffee Pudding (GFA) (V)	£7
Butterscotch sauce and Doddington Dairy vanilla ice cream	
Signature Apple Dessert (GFA) (V)	£9
White chocolate, apple mousse and chocolate and hazelnut crumb	
Cheeseboard (V)	£10
Doddington Dairy cheeses, crackers, fruit, celery and fruit chutney	
Ice Cream or Sorbet (GFA) (DFA) (V)	
Fresh fruit and wafer	
2 Scoops	£4
3 Scoops	£5

Meet Our Suppliers

Doddington Dairy • Delifresh • Hodgson Fish • Harvey & Brockless • Davidson Dairy • Shellfish
 Butterworth Butchers • Pioneer Food Service • Bidfood Food Service • R Carters & Sons • Rockpool Fish