



DINNER MENU

APPETISERS

Homemade breads, pesto, tapenade, vinaigrette...£5.50
Nacho's with salsa, cheese, jalapeno & crème fraiche...£5
Garlic focaccia...£5

STARTERS

Salt & chilli prawns, charred lettuce, satay sauce...£8.50
Smoked haddock arancini, pea puree, crisp pancetta...£7.50
Flat iron, asparagus, tarragon butter dressing...£8.25
"Laksa" fragrant Malaysian broth with noodles & chicken...£7.25

MAIN COURSE

Dry aged rump of lamb, pea puree, guanciale, mint jus, champ...£17
Fresh cod fillet, broccoli, merguez, prawn & saffron beurre blanc, baby potato...£15
Cherry Valley duck fillet, shitake, Asian BBQ, smoked potato...£17
"Surf n turf" marinated flat iron steak, vegetables, chilli & garlic prawns, fries...£21
"Signature" smoked fillet steak, braised cheek, burnt onion puree, roast shallot, truffle jus, potato dauphanois...£21
Roast chicken fillet, roast smoked garlic veloute, asparagus, champ...£15

STEAKS

All steaks served with vegetables, onion rings, sauce & side order

Salt aged rib eye...£27 Salt aged sirloin...£27 Irish fillet steak...£29.50
Pepper paradise- pepper sauce
Signature bistro- red cabbage & blue cheese sauce
Forest- Portobello mushroom, mushroom & truffle sauce
Plain Jayne- let the steak speak for itself

Always inform us of any allergies.

Local suppliers- Walter Ewing seafood, Peter Hannan meat, Alison Abernethy butter, Fred Murphy potatoes, Draynes Farm, Cavanagh Eggs.