



STARTERS

Ham Hock and Parsley Terrine 8⁹⁵
Carrot Chutney, Bitter Leaves, Sourdough Crouton

Sea Trout and Coriander Spring Roll 10⁹⁵
Ponzu Gel, Spring Onions, Crispy Rice Noodles

Tandoori Spiced King Prawns 10⁹⁵
Banana and Coconut Curry, Greens, Poppadom, Coriander

Goat's Cheese Mousse V 8⁹⁵
Beetroot Carpaccio, Hazelnut, Endive, Raspberry Vinaigrette

"Duck Au Vin" Croquette 8⁹⁵
Red Wine, Mushroom

Scallop Ceviche 10⁹⁵
Dill Ash, Cucumber, Scallop Mayo, Watercress

Marinated Rainbow Carrots VE 8⁹⁵
Cashew Labneh, Coriander Oil, Dukkah, Mint

V: Vegetarian VE: Vegan

PUB CLASSICS

Blackbird Beef Burger 13⁹⁵
Bacon Jam, Red Onion Relish, Lettuce, Tomato, Cheese Sauce, Brioche Bun, Onion Rings, Served with a choice of Triple Cooked Chips or Skinny Fries

Chicken Katsu Burger 13⁹⁵
Miso Mayo, Katsu Sauce, Bok Choi, Brioche Bun, Onion Rings, Served with a choice of Triple Cooked Chips or Skinny Fries

Beer Battered North Sea Haddock
Regular: 12⁹⁵
Large: 15⁹⁵
House Mushy Peas, Tartare Sauce, Lemon, Triple Cooked Chips

Future Farms Vegan Burger VE 13⁹⁵
Lettuce, Tomato, Kimchi, Miso Mayo, Coriander, Vegan Bun, Onion Rings, Rainbow Slaw, Served with a choice of Triple Cooked Chips or Skinny Fries

Baked by K&R **Pie of the Day** 13⁹⁵
New Potatoes, Seasonal Veg, Gravy

Steaks - 28 day locally sourced beef
Served with Roast Garlic Butter, Grilled Tomato, Flat Cap Mushroom, Triple Cooked Chips, Watercress & Rocket, Battered Onion Rings

8oz	8oz	10oz	Peppercorn
Ribeye	Fillet	Sirloin	sauce
21 ⁹⁵	32 ⁰⁰	23 ⁹⁵	+3 ⁰⁰

MAINS

Chicken Supreme 17⁹⁵
Ham Hock, Buttered Spring Cabbage, Confit Carrot, Fondant Potatoes, Puff Pastry, Chicken Jus

Duck Breast 18⁹⁵
Pancetta, Onion, Chestnut Mushroom, Olive Oil Mash, Bourguignon Sauce

Lamb Rack Cutlets 18⁹⁵
Confit Shoulder Shepherds Pie, Spinach, Baby Vegetables, Lamb Jus

North Sea Monkfish 17⁹⁵
Fennel, Asparagus, Dill, Brown Shrimp, Shallot Fish Cream

Asian Beef Salad 15⁹⁵
Pak Choi, Carrot, Red Onion, Chilli, Crispy Noodles, Pickled Ginger, Sesame, Coriander, Soy Dressing

Smoked Aubergine VE 15⁹⁵
Butternut Squash, Sprout Leaves, Black Garlic Mash, Dukkah, Coriander Oil

Saffron and Jerusalem Artichoke Risotto V 13⁹⁵
Parmesan, Artichoke Crisps, Herbs

SIDES V 3⁵⁰ each
Triple-cooked Chips · Skinny Fries
Seasonal Veg · Onion Rings
Buttered Mash · Mixed Salad

DESSERTS

Sticky Toffee Pudding V 7⁵⁰
Butterscotch Sauce, Honeycomb, Vanilla Ice Cream

Warm Chocolate Brownie V 7⁵⁰
Chocolate Sauce, Biscuit Crumb, Mint Chocolate Ice Cream

Passion Fruit Cheesecake 7⁵⁰
Apricot Gel, Biscuit Crumb, Apricot Sorbet, Lemon Balm

Warm Almond Cake V 7⁵⁰
Berries, Raspberry Gel, Tuille, Crème Brûlée Ice Cream

Rich Dark Chocolate Tart V 7⁵⁰
Caramel Sauce, Whisky Truffles, Brownie Crumb, Salted Caramel Ice Cream

Carrot Cake 7⁵⁰
Cream Cheese Mousse, Orange Gel, Candied Walnuts, Oat Crumble

Mixed Ice Creams V 5⁵⁰
Tuille Wafer

Vegan Ice Creams Available