



COCKTAILS & STEAKS

CHOOSE A STARTER & MAIN OR MAIN & DESSERT

STARTERS

CHEF'S SOUP OF THE DAY {V}
Crusty bread with parsley and sea salt butter

WILD MUSHROOM & GARLIC BRUSCHETTA {V}
Toasted brioche, balsamic glaze

CHICKEN & SMOKED BACON TERRINE
Soda bread, chilli jam

HAM HOCK
Wholegrain mustard and parsley croquette,
apple and plum chutney

MAIN COURSE

230G JOSPER GRILLED D-RUMP STEAK£6 SUPPLEMENT
Choice of potatoes and a sauce

CHICKEN SUPREME
Mashed potato, buttered vegetables, red wine jus

OPEN BUTTERNUT SQUASH, FETA & SPINACH FILO PARCEL{V}
Rocket salad, herb oil

PARSNIP & HERB CRUSTED COD
Lyonnais potatoes, confit cherry tomatoes,
white wine and garlic sauce

THE BUTCHER'S HANDMADE BURGER
Cheese and bacon, skinny fries, coleslaw

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RUMP STEAK SANDWICH
Red onion marmalade, skinny fries

FLAT MUSHROOM & HALLOUMI BURGER {V}
Skinny fries, coleslaw

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Skinny fries, coleslaw

SWEETS

STICKY TOFFEE PUDDING
Salted caramel sauce, vanilla ice cream, honeycomb

DECONSTRUCTED CHEESECAKE
Strawberry, chocolate, amaretto

PORRELLI'S ICE CREAM
Please ask your server what flavours are available

SPICED PEAR CRUMBLE
Crème Anglaise

SIDES

SPINACH & GARLIC	3.5
MASHED POTATO	3.5
CORN ON THE COB	3.5
HAND CUT CHIPS	4
SEASONAL VEGETABLES	3.5
SKINNY FRIES	3.5
HOUSE COLESLAW	3.5
BEER BATTERED ONION RINGS ..	3.5
TRUFFLE & PARMESAN FRIES ...	3.5
TRUFFLE MAC & CHEESE	4.5
CORN ON THE COB	3.5
HONEY GLAZED CARROTS	4
SHELL ON PRAWNS	6.5
SAUTEED GARLIC MUSHROOMS	4
SCOTTISH SCALLOPS	8

SAUCES

PEPPER SAUCE	2.5
RED WINE JUS	2.5
DIANE	2.5
COPPER DOG WHISKY	2.5
GARLIC BUTTER	2.5
CHIPOTLE CHILLI BUTTER	2.5