

Lunch & Dinner.

Monday to Friday - midday to 3pm and 6pm to 9pm,

Saturday and Sunday - midday to 4pm, 6pm to 9pm

Prosecco 125ml £7 | Charles Vercy Champagne 125ml £10 | Rathfinny Classic Cuvée 125ml £11

Local Sourdough & Abernethy Butter £3 | Antipasti Olive Mix £4 | Nuts £4

starters.

Soup of the Day *veg vo*
sourdough & butter
£7

Meatballs
beef & pork meatballs in rich tomato sauce
£9

Prawn & Crayfish Cocktail
iceberg lettuce, marie rose sauce
£8

Parma Ham
trio of melon, rocket, balsamic
£8

Baked Golden Cross Goat's Cheese *veg vo*
rocket salad, toasted pumpkin seeds,
balsamic dressing
£8

Smoked Salmon
gribiche, barley bread
£9

mains.

Pea & Mint Falafel Burger *veg*
roasted peppers, tomato,
sweet potato fries, chipotle dressing,
£14

**Butternut Squash
& Pumpkin Risotto** *vgn*
toasted pumpkin seeds
Starter | £8
Main | £14

Spinach & Coconut Dhal *vgn*
red lentils, coconut milk, flatbread,
mango chutney, lime pickle
£14

Fish & Chips
Harvey's beer battered haddock,
thick cut chips,
mushy peas, tartare sauce
£18

Sausage & Mash
local pork sausages, creamy mash,
red wine & shallot gravy
£16

Daily Specials
ask a member of the team or
see today's board for our fish and
market grill specials
£ Market Price

Chicken Caesar Salad
salad of fresh leaves,
free range chicken breast,
parmesan flakes, croutons, anchovies
£15

Bacon Cheese Burger
streaky bacon, monterey jack cheese,
onion chutney, french fries
£15

Confit Duck Leg
slow basted duck leg,
Gruyere mash, spinach
£19

Chateaubriand to Share
500g Bodiam Fillet,
choice of two potatoes,
green beans, bordelaise sauce
£60

Grilled Whole Dover Sole
baby new potatoes, spinach
£30

Side Dishes all £4

thick cut chips | skinny fries | sweet potato fries | baby new potatoes | creamy mash | onion rings
green beans | wilted spinach | honey carrots | green salad

veg - vegetarian *vgn* - vegan *vo* - vegan option

A discretionary service charge of 10% will be added to your bill.

All gratuities and service charges go to the staff. If for any reason you wish to remove this from your bill, just ask.

Please make staff aware of any dietary requirements and allergies. Weights are uncooked

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desserts.

Sticky Toffee Pudding *veg*
butterscotch sauce, vanilla custard
£8

Bitter Chocolate Cremeux *veg*
honey **anglaise**, raspberries
£8

Apple Crumble *veg*
vanilla Custard
£8

Lemon & Lavender Posset
white chocolate soil
£8

Ice Creams & Sorbets *veg vo*
vanilla, strawberry, chocolate,
salted caramel ice creams
mango and lemon sorbet
£2.50 per scoop

Fruit Salad *vo*
with lemon mascarpone
or greek yoghurt
£6

Tasting of English Cheese *veg*
quince paste, onion chutney, crackers
3 Cheese £9
5 Cheese £12

Coffee & Petit Fours £5.50

Coffee : americano | espresso | double espresso | flat white | latte | cappuccino | machiato

Twinings Tea : english breakfast (decaf available) | earl grey | redbush | lapsang souchong

Teapigs : darjeeling | chai | jasmine pearls | lemon & ginger | super fruit | mao feng green tea | peppermint
fresh mint tea from the garden when available

oat, almond and soya milks are available

Liquor Coffees £9.50;

Irish Jameson, French Grand Marnier, Calypso Tia Maria, Cafe Royale Courvoisier VS, Carribbean Havana Club 7

Port 50ml;

Taylors LBV £5, Grahams LBV £5, Fonseca 1997 £10, Taylors 2003 £14, Fonseca 1994 £20

Cognac 25ml;

Courvoisier VS £5.50, Janneau £5.50, Calvados £5.50, Courvoisier VS £6.50

Remy Martin VSOP £6.50, Remy Martin 1738 £6.50, Courvoisier XO £11

Dessert Wine 50ml;

Essensia Orange Muscat 2016 £6.50, Elysium Black Muscat 2016 £6.50, Tokaji 5 Puttonyos £8.50

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