

**Aperitifs**

Coconut & mango daquiri – long, sweet & sour	9.75
Singapore Sling - long & refreshing Portobello gin cocktail	9.75
Bloody Mary	9.75
Negroni – Portobello Road Gin & El Bandarra Rojo vermouth in this Italian classic	9.75

**Nibbles**

House Breads, <i>extra virgin rape seed oil, balsamic</i>	4.5
Deville Whitebait, <i>tartare sauce</i>	6.5
Pork, Fennel & Garlic Scotch Egg, Bloody Mary ketchup	7.5

**Starters**

Summer Vegetable with Hummus and Tzatziki	7.5
<i>Scottish Smoked Salmon, pickled cucumber, herb crème fraiche, dill oil and watercress</i>	9
Calamari with black garlic mayonnaise	8
Chicken Liver Parfait, onion jam, sourdough toast	8.5

**Roast**

*Served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy.*

Rare Roasted Beef	23
Slow Roasted Pork belly, apple sauce	19.5
Roasted Chicken Breast, sage and onions stuffing	19.5

**Pub**

Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	17
Roasted River Trout Fillet, Greek salad, crumble feta, lemon dressing	19
British Brisket Burger, cheese, ruby slaw, baby gem, fries, onion relish	16.5
Sea Bass, <i>avocado, cherry tomatoes salad, tattie scone, lime and coriander</i>	18
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, almond yoghurt, flat bread (vg)</i>	14

**A bit on the side**

Rocket and Parmesan	Cauliflower cheese	Crispy Onion Rings	4.5
French Fries	Aspen Fries	Chunky Chips	



**Puddings**

British Cheese Plate, *oat cakes, crackers, grapes, chutney* 12

- *Today's selection: Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth & Golden Cross*

7

Passionfruit Crème Brulee

7

Pineapple Tart Tatin, *coconut sorbet/rum & raisin ice cream*

8

Mint Honey Panna Cotta with chocolate crumble and English berries

7

Selection of Dairy Ice Creams & Sorbets – *three scoops*

6

Add a scoop of ice cream

2

**Late Cocktails**

Espresso Martini - *Belvedere Vodka, FAIR Café Liqueur, cold brew espresso*

11

Side Car - *Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon*

11

Old Fashioned – *vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar*

9.5

**Stickies**

100ml

Sauternes, Chateau Delmond, France

9.25

Taylors 20yrs Port, Portugal

13.5

**Digestifs**

Armagnac, Sigognac VSOP 40%

4.5

Cognac, Hennessy VSOP, 40%

5.25

Rum, Diplomatico reserve, 40%

6.25

Tequila, Casamigos Añejo, 40%

6.25

Speyside Whisky, Balvenie 12yrs, 40%

5.25

Islay Whisky, Ardbeg 10yrs, 46%

5.5

Lowland Whisky, Auchentoshan Three Wood, 43%

6