

Tipplles & Nibbles

Pre-Dinner Snacks:

Mixed olives & barrel aged feta	£3.50
Pork crackling & sage dust	£3.00
Smoked Cumberland sausage & maple syrup	£3.50
Smoked mackerel & beer bread wafer	£4.00
Fennel & chilli sauerkraut, sourdough crisp	£3.50

Ciabatta, olive oil & balsamic	£3.50
Sourdough loaf & smoked Butter	£4.00

Beer:

Cubanisto Rum Beer, Flavoured Beer, 5.9% - £5
Morena Celtica, Stout, 6.8% - £5
Hop House 13, Pale Lager, 5.0% - £5

White Wine:

Duas Quintas, PT - £8.50 - £26.00
Gavi de Gavi, IT - £9.50 - £28.00
Sauvignon Blanc, NZ - £9.50 - £28.00

Red Wine:

Berton Shiraz, AU - £9.50 - £28.00
Santa Ema Merlot, CL- £9.50 - £28.00
Tempranillo Rioja, ES - £8.50 - £26.00

Rose Wine:

32 – Chateau Mirambeau, FR - £8.50 - £26.00

*All red/white/rose available in 175ml
or 500ml measures.*

Bubbles: 125ml

201 – Joseph Perrier, NV, FR - £12.50
211 – Prosecco Vetriano, IT - £9.00

Softs:

Syrups & Soda - £3.50

Hibiscus Elderflower Mango Peach Blood Orange

Fever Tree Tonics - £3.20

Original Light Elderflower Light

If you have something a little more specific in mind, please ask to see our full drinks menu.

Cocktails:

Not So Different £9.50
Sangria Blanco
Margarita
Cuba Libre
Damson Gin Sling

Something Different £10.00
Basil Gimlet
Rum Africano
So Co Punch

Something Very Different £11.00
Lavender Mojito
Wild Nettle Fizz
Blood Orange & Elderflower Ginster

Tapas

£29 per person (for 3 small plates)

Tapas is meant to be shared, therefore 6 small plates between 2 people will be ideal. You are of course, more than welcome to add any additional dishes at any time throughout the course of the evening.

English asparagus, potato rosti, truffle hollandaise sauce
Parsnip croquettes, pear puree, curried parsnip crisps
Sherry vinegar glazed beetroot, Ragstone cheese, watercress
Wood pigeon, hispi cabbage, dukkah, blackberry & sloe gin
Jamaican lamb curry, Caribbean spiced rice & beans
Sesame seed pork belly, apple caramel, harissa dressing
Smoked mackerel, chilli, lime and soy dressing, pancetta
Salt and pepper calamari, spring onion mayo, coriander oil
Celeriac custard, date, hazelnut, marigold cress
Tandoori chargrilled cod, coconut, jasmine tea rice
Smoked burrata, baby plum tomato, fresh oregano
Pan con tomato, roasted red peppers, Iberico ham
Thai cured salmon, yuzu dressing, pink ginger, sushi rice

Ideal for 2 to share – cooked on our Green Egg Chargrill

Galloway Beef Fillet Chateau £80

Rack of Herdwick Lamb £60

Galloway Beef Sirloin Chateau £70

All above main courses served with watercress, mushrooms, tomato and chips or new potatoes.

Desserts

Knickerbocker glory £9

Warm almond & pear tart £8

Sticky toffee pudding £8

Tiramisu £9

Selection of cheese £12

To Share

Roasted apple tart tatin & vanilla ice cream £16

Please inform us of any allergy or dietary requirement so we may assist you