

FRIDAYS

STARTERS

SCALLOPS

Black Pudding Sweetcorn Puree £13

DEEP FRIED WHITEBAIT

Wasabi Ketchup (GF) £6

BLOODY MARY

TARTARE

Herb Crumb Toast (VG, GA) £7

CHICKEN WINGS

Mango Buffalo Sour Apple Sesame Seeds (GF) £6

POTTED PORK RILLETTE

Horseradish Cream Crackling Farmhouse Bread (GA) £7

MUSSELS

500g Cornish Mussels, Choice of Sauce, Homemade Bread & Fries

CLASSIC MARINIERE

White Wine, Shallots, Garlic, Cream, Parsley (GF)

SKIN ON FRIES

Sea Salt (GF)

THAI GREEN

Coconut, Cream, Spring Onions, Lime (GF)

£20

Per Person

CHORIZO

Garlic, Shallots, Cream, Mustard (GF)

HOMEMADE BREAD

Black Olive Focaccia

Recommended WHITE WINE - ALBARINO - ALBA MARTIN

125ml - £6 // 175ml - £8 // 250ml - £11 // Bottle - £31.00

PUB CLASSICS

SALMON & HADDOCK FISHCAKE

Lobster Sauce Wilted Spinach £18 (GF)

BEEF BURGER

Bacon, Cheese, Baby Gem, Tomato, Pickles, Fries £16 (GA)

SCAMPI

Garden Peas, Skin on Fries, Tartare Sauce & Lemon £15

BUTTERNUT SQUASH CURRY

Sweet potato, Chickpea, Coriander, Basmati Rice, Flat Bread £14 (VG)



PUDDINGS

STICKY TOFFEE
PUDDING
Salted Caramel Sauce,
Vanilla Ice Cream
£8
(V. GF)

SALTED FLAPJACK CHOCOLATE BROWNIE TART Vanilla Ice Cream £8 (V, GF)

HOPE'S STRAWBERRY PARFAIT

Fresh Strawberries, Meringue, Chantilly, Coconut Ice Cream £7 (V, GF)

AFTERS

STRAWBERRY & RASPBERRY CHEESECAKE

£7

(V)

AFROGATO Moon Roast Espresso, Vanilla Ice Cream, **Shortbread Biscuit** Summer Berry Compote £7

(V, GF)

MOON ROAST COFFEE

Locally Sourced Coffee Roaster. We Use Their Moon Shot Coffee Blend Giving A Well Rounded & Smooth Espresso

		TEA		LIQUOR COFFEE 50ml	
Americano	£3.50	English Breakfast	£2.50	Irish – Irish Whiskey	£8
Espresso	£2.50	Earl Grey	£2.50	French - Cognac	£8
Double Espresso	£3.50	Camomile	£2.50	English - Gin	£8
Cappuccino	£3.50	Raspberry & Lemon	£2.50	Calypso - Cointreau	£8
Café Latte	£3.50	Peppermint	£2.50	Caribbean - Rum	£8
Flat White	£3.50	Green Tea	£2.50	Scottish – Single Malt	£8