

## Starters...

Highland vegetable soup, ciabatta toasts & butter (v)	£8
Fried halloumi & micro herb salad, garlic buttermilk dressing (g,v)	£8
Roasted mackerel fillet, warm chorizo & tomato salsa (g)	£8
Lamb kofta, garden herb salad, feta cheese, yoghurt & mint dressing	£8
King prawns in garlic & chilli, crostini, cherry tomato & avocado	£9.5
Buffalo cauliflower, micro herb salad, garden pesto, sweet chilli dressing (ve)	£7
Whole baked Camembert, salted crostini, red onion & chilli chutney	£14

## Main Course...

Smoked ham hock & chicken terrine, fried new potatoes in parsley butter, pickled silver skin onions, red amaranth, balsamic pearls, mustard mayo (g)	£16
Pan roasted sea bass, Mediterranean vegetable, chorizo & pistachio risotto (g)	£19
Lamb koftas, baby leaf, garden herb & feta salad, yoghurt & mint dressing, house fries	£17
Duo of beef: Rare sliced fillet of beef, individual cheddar-crusting cottage pie, cinnamon & garlic roasted butternut squash, fine green beans, bordelaise	£24
Honey & soy glazed pork belly, stir-fry pak choi, noodles, baby corn, red pepper, mange tout, bean sprouts with garlic & chilli, sesame seeds	£19
Steak frites: 6oz prime rump, house fries, peppercorn sauce, baby leaf & garden herb salad (g)	£15
Beer-battered cod fillet, thick cut pub chips, tartare sauce, garden or mushy peas, lemon wedge	£16
Wholetail, seed & grain breaded scampi, thick cut pub chips, baby leaf & garden herb salad, garden pesto, tartare sauce	£15
Thai vegetable curry, wild basmati rice (ve,g)	£14
(available with king prawns or chicken)	£17

## Grill...

The King Carne (for 2 to share) - 8oz sirloin, 12oz rump, 6oz fillet, fries for 2, onion rings, grilled tomato & any 2 sides of your choice	£65
30oz Picanha (for 2 to share) - generously seasoned & cooked to your liking, fries for 2, onion rings, grilled tomato & any 2 sides of your choice	£55
12oz 21 day aged prime rump, house fries, grilled tomato, onion rings, baby leaf & garden herb salad, garden pesto	£22
8oz 28 day aged prime sirloin, house fries, grilled tomato, onion rings, baby leaf & garden herb salad, garden pesto	£23
12oz 28 day aged prime T-bone, house fries, grilled tomato, onion rings, baby leaf & garden herb salad, garden pesto	£25
6oz 28 day aged prime fillet, house fries, grilled tomato, onion rings, baby leaf & garden herb salad, garden pesto	£28
10oz 21 day aged picanha steak, house fries, grilled tomato, onion rings, baby leaf & garden herb salad, garden pesto	£22

## Burgers...

The Admiral Burger - our beef patty, melting cheddar, smoked streaky bacon, onion nest, tomato, baby gem lettuce, garlic & herb mayo, pretzel bread bun, house fries & coleslaw	£16
The Full Nelson Burger - Two of our beef patties, double smoked streaky bacon, double melting cheddar, onion nest, tomato, baby gem lettuce, garlic & herb mayo, pretzel bread bun, house fries & coleslaw	£22
The Blue Cheese & Bacon Burger - our beef patty, melting Long Clawson Stilton, smoked streaky bacon, red onion & chilli chutney, onion nest, baby gem lettuce, pretzel bread bun, house fries & coleslaw	£16
The Crispy Fried Chicken Burger - southern fried chicken breast, onion nest, tomato, baby gem lettuce, garlic & herb mayo, pretzel bread bun, house fries & coleslaw	£15
The Falafel & Halloumi Burger - fried falafel & spinach patty, fried halloumi slice, tomato, baby gem lettuce, garlic & herb mayo, pretzel bread bun, house fries & coleslaw (v)	£15

## Winter Evening Menu

2025

### Aperitif...

Espresso martini	£9.5
Aperol spritz	£7.5

### Sides & Sauces...

Thick cut pub chips (ve,g)	£4
Thick cut chips & cheese (v,g)	£4.5
House fries (ve,g)	£4
Nacho cheese fries (v,g)	£5
Sweet potato fries (ve,g)	£4.5
Onion rings (ve)	£4
Coleslaw (v,g)	£3
House salad (ve,g)	£4
Mac n cheese (v)	£4
Mac n cheese & bacon	£5
Fine green beans (ve,g)	£4
Peppercorn sauce	£3
Diane sauce	£3
Blue cheese sauce	£3
Skewered king prawns (g)	£6

*"All of our meat is sourced from farms & butchers within a thirty mile radius. We only use prime cuts of beef, aged for at least 21 days*

*Our steaks are seasoned with our own blend of sea salt, garlic & herbs, then cooked perfectly to your liking"*



*"Whilst our chefs take every care to ensure that your meal is prepared in a clean environment, we cannot guarantee against cross-contamination in our small, but very busy kitchen.*

*Please ask to see our full Allergen Menu which provides the allergen information for each dish.*

*If you have any other special or dietary requirements, or questions relating to this menu, please ask to speak to the Manager on duty.*

*Dishes marked (v) are suitable for vegetarians. Dishes marked (ve) can be suitable for vegans. Dishes marked (g) are free from ingredients containing gluten but are made in an environment where gluten is present.*

*All weights are approximate before cooking. Fish may contain bones & puddings may contain calories."*

Staff gratefully receive 100% of any tips

