

## STARTERS

**CHEFS SOUP OF THE DAY (GFO)** 6.50

Served with onion oil, black onion seed bread & whipped butter

**GIN CURED SALMON (GF)** 7.50

wasabi emulsion, cucumber, white radish, seaweed, avocado

**BRAISED BEEF CHEEK** 7.95

Sour onions, chive & horseradish crumb, mushroom & herb sauce

**RAGSTONE GOATS CHEESE (V)** 7.50

Served with beetroot puree, pickled beets, apple & roasted hazelnut

**SPICED CRISPY MUSSELS** 6.95

Flavours of garlic, chilli & coriander served with a spiced aioli

## SHARING BOARDS

**CAMEMBERT BREAD BOARD** 14.95

Whole baked Camembert served with toasted flatbread, olives, oils, red onion jam, onion bread & whipped butter

**SEAFOOD BOARD** 16.50

Smoked salmon, crispy mussels, prawns, smoked mackerel parfait, whitebait, spiced mayonnaise and granary bread

**GRILL BOARD** Locally sourced steak served with roasted vine tomatoes, salsa verde, a choice of chunky chips, creamed spinach or spring onion mash. Choose between peppercorn or Stilton sauce.

**8oz BAVETTE STEAK** 16.95

Can be medium/rare or well done only

**100z RIBEYE STEAK** 23.95

**8oz FILLET STEAK** 26.95

**100z GAMMON STEAK** 12.95

Served with Betty's free range eggs & garden peas

**160z SIRLOIN ON THE BONE** 26.95

## MAINS

**FILLET OF PLAICE** 17.95

Fennel, tomato, cumin, mussels & clams, saffron sauce, samphire, cous cous

**VENISON LOIN** 19.95

Served with black pudding, pear & parsnip puree, potato terrine, cavolo nero, elderberry sauce

**LAMB WELLINGTON** 18.95

Served with apricot, rosemary pomme anna, aubergine, slow cooked lamb breast & charred onion

**JERUSALEM ARTICHOKE RISOTTO** 12.95

Parmesan, parsley and peanut pesto, onion oil & sprouting broccoli

## SIDES & NIBBLES

**CREAMED SPINACH** 3.95

**MACARONI CHEESE** 3.95

**SWEET POTATO FRIES** 4.25

**PICKLED ONION RINGS** 2.95

**FRENCH FRIES OR CHUNKY CHIPS** 3.95

**GARLIC CIABATTA/ WITH CHEESE** 3.25/3.75

**HOUSE SALAD** 3.95

**GREENS BEANS** 3.95

**POT OF OLIVES** 2.95

**HOMEMADE BREADS** 3.50

**CARROTS, STAR ANISE, ORANGE** 4.50

**HALLOUMI FRIES WITH CHILLI DIP** 6.25

(v) Suitable for vegetarians (ve) suitable for vegans (gf) many of our dishes can be gluten free, please ask a member of staff

We regret that we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nut traces., If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt please select another dish from our menu.

## BURGERS

All burgers served with fries and coleslaw

### HARPUR'S BURGER 12.95

'Beef pattie, pulled pork & swiss cheese served in a brioche bun with smoked bacon mayo

Add bacon, jalapenos or mushroom for +1.50

### SPICED BUTTERMILK CHICKEN BURGER 12.95

served jalapenos,swiss cheese, brioche bun, spiced tomato chutney

Add bacon, jalapenos or mushroom for +1.50

### CHICK PEA AND CORIANDER BURGER (V) 10.95

Served with chilli houmous, sweet potato fries and coleslaw

## CLASSICS

### HOMEMADE SUET PIE 12.95

Homemade suet pie served with creamed potato, braised red cabbage and gravy

### HARPUR'S FISH & CHIPS 12.95

Boot beer battered haddock, tartare sauce, chunky chips, mushy peas & lemon

### SMOKED AUBERGINE RATATOUILLE 13.95

Onion bhaji, roasted red pepper, charred courgette, crispy shallot, onion crumb

### MUSHROOM STROGANOFF (V) 13.95

Creamy mushroom stroganoff served with basmati rice

Add Bavette steak for £5 extra

## DESSERTS

### A SELECTION OF FINE CHEESES 7.25

Served with cheese biscuits, celery & quince jelly

### LEMON MERINGUE 6.75

Lemon curd, jelly, biscuit, pine nut ice cream, mint puree

### CHOCOLATE MOUSSE GATEAUX 7.50

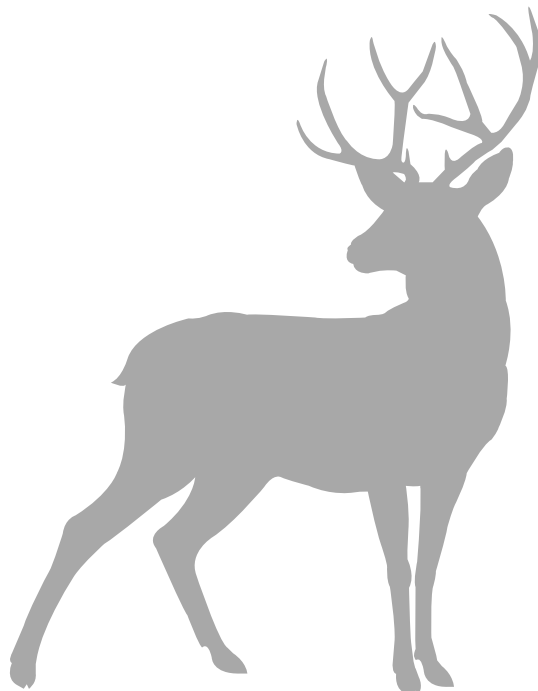
Honey cremeux, salted caramel, honey ice cream

### CARAMELISED APPLE PARFAIT 6.95

Granny smith apple sorbet, meringue, stem ginger crumble

### HOMEMADE ICE CREAMS 4.50

Served with chocolate & cumin fudge



## HOT DRINKS

AMERICANO 2.40

CAPPUCCINO 2.80

LATTE 2.80

ESPRESSO 1.60

DOUBLE ESPRESSO 2.40

ICED LATTE 3.50

HOT CHOCOLATE 2.80

LIQUEUR COFFEE 5.50

TEAPIGS HERBAL TEAS 2.30

choose from: Lemon & ginger, Peppermint, Mao feng Green tea, super fruit or camoline flowers

POT OF TEA 2.20

EARL GREY 2.30

FLAT WHITE 2.80

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