RESTAURANT

menu



GRILL & FISH HOUSE

SHARERS

HOUSE MARINATED OLIVES (vg) £4.00 A mix of olives marinated in lemon & chilli BEETROOT HUMMUS (vg) £4.75 Warmed flatbread strips, beetroot hummus dip ARTISAN SOURDOUGH £6.95 BREAD BASKET (v)

Sea salt butter, olive oil & balsamic

OVEN BAKED CAMEMBERT (v) £14.95 Oven baked camembert with garlic & rosemary, locally baked bread, oil and balsamic

CHARCUTERIE PLATTER £17.95 A selection of sliced cold meats, pickles, chutney, house marinated olives, farmhouse bread

MEZZE PLATTER (v) £17.95 Marinated olives, beetroot hummus, falafels, burrata, crushed avocado, flatbread strips & vegetable sticks

SALADS

SUPERFOOD	SALAD (vg)
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£16.50

Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts & seeds Add chicken £5.00 / Add halloumi (v) £3.50

CHAR-GRILLED CHICKEN CAESAR £16.50

Gem lettuce, Parmesan, anchovies, pancetta & sourdough croutons





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STARTERS

SMOKED SALMON PARFAIT Beetroot piccalilli, sourdough toast, lemon	£11.50
TEMPURA PRAWNS & CALAMARI Tempura prawns & salt and pepper squid, wasabi mayonnaise, citrus ponzu, burnt lime	£12.50
PEA & MINT SOUP ^(v) Freshly prepared soup, crusty bread & sea salt butter	£7.95
MOULES Steamed mussels in a garlic & cream sauce, crusty bread & sea salt butter	£9.95
BURRATA ^(v) Creamy burrata, smoked aubergine puree, h dressing, focaccia crisps	£9.95 hazelnut

MAIN COURSES

RAINBOW CHARD & KALAMATA OLIVE RAVIOLI (vg) Tomato puttanesca sauce, chilli and caper	£15.95 's
HAND BATTERED FISH & CHIPS	£20.50
Local beer battered haddock,	
hand cut chips, mushy peas	
ROAST CHICKEN	£19.95
Roast chicken breast, fondant potato,	
roasted carrot and parsnips, sage and oni	on puree,
red wine jus	
BEEF BOURGUIGNON	£20.95
BEEF BOURGUIGNON Slow braised blade of beef in red wine,	£20.95
Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onior	
Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onion and mushrooms	£19.95
Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onion and mushrooms CHAR-GRILLED BURGER	£19.95 brioche
Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onion and mushrooms CHAR-GRILLED BURGER Double patty beef burger with cheese in a bun, burger relish, baby gem lettuce, tom French fries	£19.95 brioche
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S cheddar and parmesan mash, fine beans

SMOKED HADDOCK SOUFFLE	£11.95
Baked with smoked haddock cream,	
parmesan & herbs	
CHICKEN YAKITORI	£8.95
Japanese-style spiced chicken skewers,	
chilli & coriander jam, Asian slaw	
CHICKEN LIVER PATE	£8.50
Chicken liver pate, caramelised red onion	chutney,
focaccia crisp breads	
BAKED FALAFEL (vg)	£8.50
Lightly spiced falafels, grilled zucchini,	
beetroot hummus & rocket	
KING PRAWN COCKTAIL	£12.95
Bloody Marie Rose, pickled celery,	
bread & butter	

PAN ROASTED SEA BASS Roast fillet of sea bass, crushed new potatoes, seasonal vegetables, basil pesto

& red pepper essence

GOATS CHEESE TORTELLONI (v) £15.95 Goats cheese and beetroot tortelloni, garlic oil, rocket & parmesan

£22.00

£23.50

GRILLED SALMON

Grilled salmon with smoked anchovy crumb, chermoula gnocchi, wilted spinach & edamame beans

SLOW ROAST PORK BELLY £21.00

Slow roast pork belly, black pudding & chorizo mash, apple & tarragon sauce, cider gravy

228G FLAT IRON STEAK / £24.00 £36.00 **284G RIBEYE STEAK** Dressed rocket, béarnaise sauce & French fries

 \times (vg) Vegan \times (v) Vegetarian

X (vg**) Vegan Alternative Available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.

SIDES

STEAK GARNI ^(v) Garlic flat mushroom, roasted tomato and 2 onion rings	£4.50
HOUSE SALAD (v)	£3.95
Mixed salad, French dressing	
HAND CUT CHIPS / FRENCH FRIES ^(vg) Smoked sea salt & rosemary	£4.50
CRUSHED NEW POTATOES (v)	£4.50
Truffle dressing, parmesan	
BEER BATTERED ONION RINGS (v)	£4.50
FINE BEANS $^{(v)}$	£4.50
Tomato, shallots & garlic	
SAUCES	
Peppercorn	£2.95
Chip Shop Curry ^(vg)	£2.95
Béarnaise Sauce ^(v)	£2.95

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CHOCOLATE BOMB (v)	£9.95
Honeycomb & vanilla parfait,	
brownie pieces, hot caramel sauce	
GLAZED PINEAPPLE (vg)	£9.000
Caramelised pineapple tarte tatin,	
mango sorbet, chilli & lime syrup	
WINTER ETON MESS SUNDAE (V)	£8.95
Mixed berry compote, meringue,	
Chantilly cream, strawberry coulis,	
vanilla pod ice cream	
ST CLEMENTS CHEESECAKE (V)	£8.95
Orange gel & steeped berries	
WHITE CHOCOLATE MOUSSE (v)	£9.50
Black cherry & pistachio	
STICKY TOFFEE PUDDING (V)	£9.50
Yorkshire Tea, butterscotch sauce,	
vanilla ice cream	
SELECTION OF ICE CREAMS	£3.00
& SORBETS (V) / SCOOP	
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