

August Sample Menu

Gordal Reina Olives	£4.00
Spanish Boquerones	£4.60
Devils on horseback	£4.60
Josper roasted Chorizo	£4.60
Hummus with cracker bread	£4.60
Finocchiona Salami	£4.60
To share 3 nibbles (2-4 people)	£10.00

All our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere.

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:

Riserva dell'Acetaia 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread bowl for two £1.95

Gazpacho (chilled spicy tomato soup) £7.50

Salad of English peas with mint, Yellison goats curd, shallot & red wine vinegar dressing £7.50

Stevington organic beetroot, Plough hot smoked mackerel, sour cream & chives £7.95

Portland crab salad, rocket, pickled San Marzano tomatoes, avocado mayonnaise and coriander £9.50

Aberdeenshire beef tartare (shallot, Dijon mustard, cornichon, egg yolk & parsley) £8.25

Pan fried fillet of halibut, Josper grilled aubergine & red pepper, fresh borlotti beans, sauce vierge £27.50

Roast guinea fowl breast, slow cooked guinea fowl thigh, roast courgette, potato galette with shallot confit & madeira sauce £17.95

Pan fried calves liver, Josper roast celeriac, pancetta & onion bake, girolle mushrooms & aged sherry vinegar sauce £17.95

Josper roast red pepper, smoked aubergine puree, yellow courgette, caper, tahini & yoghurt dressing £16.95

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:

Fillet of Cod £17.95 Fillet of Plaice £18.95 Whole Lemon Sole £19.95 Whole Dover Sole £32.00

Steaks: - are specially selected from Aberdeenshire farms, aged and then butchered by our chefs and grilled in the Josper Oven. Choose two sides with your steak:

We recommend cooking rare or medium. Well done (with no pink) – can take 40 - 50 mins. To prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content, more flavour £27.50 (280g)

Sirloin - textured, lean meat, fat marbling, served with fat and chain £28.50 (280g)

Fillet - very lean, little or no fat Tournedos £29.95 (220g) (*Limited availability*)

Chateaubriand for sharing £66.00 (500g) (*Limited availability*)

Côte de Boeuf - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £58.00 (690g)

Sauces for steaks – Stilton Hollandaise, Peppercorn or Béarnaise £2.00

SIDES: Triple cooked chips £3.95 Creamed potato £3.95 Jersey Royal potatoes £3.95

Portobello mushrooms £3.95 Green beans with shallots £3.95

Roasted courgette, chilli and marjoram £3.95 Spinach – buttered or creamed £3.95

Heritage tomato & basil salad £3.95 Baby gem salad with Plough salad cream & chives £3.95

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.

Puddings & sweet wines (75ml); cheese & port

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.25 ('The Welder' Chenin Blanc £5.80)

Summer pudding, summerfruit sauce & Jersey double cream £7.25 (Moscato D'Asti £5.95-125ml)

Peach & lavender creme brulée, pistachio tuille £7.75 ('The Welder' Chenin Blanc £5.80)

Michel Cluizel hot chocolate fondant, chocolate sauce & vanilla ice cream £8.25 (Elysium Black Muscat £5.80)

Raspberry soufflé, vanilla ice cream, raspberry sauce £8.95 (Chateau Laville, Sauternes £8.95)

Homemade ice creams; vanilla, chocolate, liquorice, coconut £1.95 a scoop

Homemade sorbet: blueberry & lavender £1.95 a scoop

Mexican vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

Artisan Cheese Selections £8.95

British cheese from Neal's Yard Dairy, oatmeal biscuits and damson cheese:

Cardo - unpasteurised goat's milk, washed rind cheese from Timsbury, Somerset

Lincolnshire Poacher – unpasteurised cow's milk cheese from near Alford, Lincolnshire

Stichelton - traditional unpasteurised blue, cow's milk cheese, Welbeck Estate, Nottinghamshire

French cheese from Premier Cheese, water biscuits and Confit de Pinot Noir:

Valencay AOC – unpasteurised goat's milk cheese, from Centre

Marroilles AOC – unpasteurised cow's milk cheese, Nord-Pas-de-Calais

Fourme au Maury – unpasteurised, wash rind, blue, cow's milk cheese, Auvergne

Italian cheese from Filippo Volpe, water biscuits and chestnut honey:

Taleggio – traditional soft cow's milk cheese aged in caves, Valtaleggio, Lombardy

Pecorino Canestrato – traditional unpasteurised hard sheep's milk cheese, Palermo, Sicily

Toma Blu – pasteurised blue cow's milk cheese, Piedmont

Recommended wine to have with cheese

2013 Chateau Laville, Sauternes £8.95 (75ml)

For a light sweet refreshing end to a meal try:

2013 Moscato D'Asti, Contero Strevi, Piedmont, Italy 5.5% alc £5.95 (125ml)

Port by the glass (75ml)

Quinta do Crasto LBV 2011 £5.50

Krohn Colheita Tawny Port 2001 £6.50

Croft Quinta da Roeda Vintage Port 2002 £6.50

Coffee- Musetti Paradiso with chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.20

Homemade Doorly's Rum Truffle, Amaretto Macaron, Strawberry Jelly £3.00

Taylor's of Harrogate Teas with chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine £3.00