

BAR MENU

SOUP OF THE DAY

6.00

HADDOCK FISHCAKES

Spinach, hollandaise & chips

6.00 / 13.00

SMOKED SALMON SALAD

Horseradish dressing

7.00 / 14.00

EGGS

Benedict / Florentine

Cheese & ham omelette

(all served with thin cut chips)

10.00

RIGATONI

Beef ragu

8.00 / 14.00

8oz HOUSE HAMBURGER DELUXE

Chopped steak on
a brioche bun, Emmental cheese,
tomato, salad & hand cut chips

17.00

FISH, CHIPS, MUSHY PEAS & TARTAR SAUCE

Traditional / breaded

15.00

STEAK FRITES (8oz)

16.00

Peppercorn sauce 2.00

DAKOTA CLUB ROLL

Grilled chicken, bacon, vine tomato,
egg mayonnaise & thin cut chips

10.00

FINGER SANDWICHES

A choice from: Smoked salmon & dill cream / Ham & mustard / Chicken & bacon

6.00

WINES BY THE GLASS

CARAFES / 175ml / 375ml

RED

RIOJA CRIANZA

Bodegas Altanza, Spain, 2012

8.50 / 17.00

MALBEC

Amalaya, Salta, Argentina, 2014

8.00 / 16.00

CÔTES DU RHÔNE

Domaine Ferraton, France, 2013

6.50 / 13.00

FLEURIE

Chateau de Raousset, Beaujolais, 2013

7.50 / 15.00

WHITE

DRY RIESLING,

Rheingau, Bernhard Mehrlein, 2013

10.00 / 19.00

SAUVIGNON BLANC

Yealands, "Landmade", New Zealand, 2014

8.00 / 16.00

PINOT GRIGIO

Sartori, Arcole, Veneto, Italy, 2014

7.00 / 14.00

UNOAKED CHARDONNAY

Dom. Talmard, Burgundy, France, 2013

6.00 / 13.00

ROSE

DOMAINE MONTROSE

Côtes du Thongue, France, 2014

6.00 / 12.00

SPARKLING 125ml

BILLECART-SALMON

Brut Souverain NV, Champagne, France

10.50

PROSECCO

Valdese,

Terre di Sant'Alberto, Italy

7.00



If you have an allergy or dietary requirement please keep us informed