HOME

BAR & GRILL

A LA CARTE

Seasonal dishes, cooked to order

NIBBLES

Gordal Olives £4.00

Hummus & Flatbread £6.00

STARTERS

Niçoise Salad £8.95
New potatoes, green beans, Gordal olives, roasted plum tomatoes, feta, soft-boiled egg and house dressing.

Pan-Seared Scallops £14.95
Stornoway black pudding, pancetta, caramelised apple purée and beurre blanc.

Smoked Chicken & Ham Hock Bonbons £10.95
Deep-fried smoked chicken and ham hock bonbons with sweet chilli jam.

Crispy Salt & Pepper Ribs £10.95
Lightly battered and deep-fried baby back ribs with Asian-style seasoning.

French Onion Soup £8.95
Slowly caramelised onions in a rich beef broth, served with Gruyère-topped sourdough toast.

SIDES

HOME Fries £4.50

Triple-Cooked Chips £5.50

Truffle Parmesan Fries £5.50

Beer-Battered Onion Rings £6.00

Dirty Mash £5.50

Buttered Greens £5.00

Mac & Cheese £6.00

OPTIONAL SAUCES

All sauces +£2.50 each

Peppercorn Sauce

Bordelaise Sauce

Café de Paris

Chimichurri

Chorizo Ketchup

MAINS

Chargrilled Beef Burger £19.95
Pulled barbecue beef, chilli cheddar, house sauce, Lollo Bionda lettuce and brioche bun, served with fries and onion rings.

Pie of the Day £21.95
Served with a choice of mash or chips and vegetable medley.

Pan-Roasted Chicken Breast £21.95
Pea, cabbage and pancetta fricassée, crushed new potatoes, seared oyster mushrooms and silky chicken jus.

Cod & Chips £22.95
Beer-battered cod loin, triple-cooked chips, homemade tartare sauce and a choice of garden or mushy peas.

Pan-Roasted Sea Bass £21.95
Pressed new potatoes, buttered greens and seafood velouté.

Slow-Braised Feather Blade £23.95
Creamy mashed potato, baby carrots and red wine jus.

Pan-Roasted Duck Breast £23.95
Served pink with creamy mashed potato, braised red cabbage, charred Tenderstem and cranberry jus.

Shepherdess Pie £19.95
Mashed potato, seasonal greens and caramelised onion gravy.

Rack of Lamb £27.95
Pulled lamb kromeski, Pomme Anna potatoes, buttered greens and Bordelaise sauce.

STEAKS

Cooked to your liking. Served with roasted tomato, chestnut mushrooms and onion rings.

Sirloin £25.95

Ribeye £27.95

Fillet £31.95

DESSERTS

Homemade Sticky Toffee Pudding £6.95
Butterscotch sauce with a choice of ice cream, custard or pouring cream.

Cheesecake of the Week £7.50

Homemade Brownie £6.95
Served with ice cream, chocolate sauce and caramel sauce.

Lemon Tart £7.50
Berry coulis, whipped cream and crushed meringue.

Mixed Berry Sundae £7.50

Chocolate Brownie Sundae £7.50

SEE SPECIALS BOARD

Please inform a member of our team of any allergies or dietary requirements. Shared fryers and preparation areas may present a cross-contamination risk.