



## APPETIZERS

**MARINATED OLIVES** - £4 *GF,SD*

**HAGGIS BON BONS MUSTARD MAYO** - £4.50 *G,SD,D,E*

**CHILLI CRACKERS** - £4 *G,SD*

**BREAD BASKET** *per person* - £1.50 *G,SD*

## LIGHT & HEALTHY

**CHICKEN CAESAR SALAD** - £15 *F,G,SD,D*

**WINTER SUPERFOOD SALAD** - £10 *VE*

*with pomegranate, squash, quinoa, walnuts, mixed seeds, watercress, kale, dressed with balsamic and olive oil*

**CLASSIC CHICKEN & BACON CARBONARA** - £17 *D,G,SD*

*finished with parmesan*

**SCAMPI & CHIPS** - £12 *F,G,C,SD,E*

*with garden peas, lemon and tartare sauce*

## SIDES

**SKIN ON FRIES** - £4 *GF*

**SKIN ON HAND CUT CHIPS** - £4 *GF*

**MILLIONAIRE FRIES** - £5 *GF,D,SD*

*with truffle & parmesan*

**COLESLAW** - £4 *GF,E,SD*

**TENDERSTEM BROCCOLI** - £4.50 *GF,D*

**MAC & CHEESE** - £4.50 *D,G,SD*

**ONION RINGS** - £4.50 *G,SD*

**CREAMY MASH POTATOES** - £4 *GF,D*

**PAPRIKA SALT CORN ON COB** - £4.50 *GF,D*

**BUTTERED NEW POTATOES** - £4.50 *GF,D*

**GARDEN SALAD** - £4 *GF,SD,MU*

**BBQ PULLED PORK FRIES** - £6 *G,SD,D,F,CE,MU*

## EXTRAS

*feeling extra hungry?*

**ADD CHICKEN / 5OZ RUMP STEAK** - £5 *GF*

**ADD GOATS CHEESE** - £3

## STARTERS & LIGHT BITES

**SOUP OF THE SEASON** - £6.50 *Please ask for allergens*

*with warm ciabatta*

**GAME TERRINE** - £7.50 *G,SD,D*

*with caramelised shallot, a red onion marmalade, mixed leaf salad, gherkin & onion salsa and a cherry purée*

**CAJUN STYLE PANKO BREADCRUMB BUTTERMILK CHICKEN**

**STRIPS** - £7 *G,SD,E,D*

*with chef's homemade BBQ sauce*

**GRAVALAX & BEETROOT CURED SALMON** - £7.50 *SD,D,F*

*with horseradish cream, gherkin, pickled beetroot and rocket salad*

**PAN SEARED PIGEON BREAST\*** - £8.50 *SD,D,F*

*with celeriac purée, roasted winter squash and cherry jus*

**BREADED BRIE BITES** - £6.50 *G,SD,E,D*

*with cranberry sauce*

**CLASSIC PRAWN COCKTAIL** - £7.00 *G,SD,E,D,C*

*with Marie Rose sauce, mixed salad, paprika and brown bread & butter*

**PAPRIKA SMOKED CAULIFLOWER STEAK** - £7.00 *VE,SD*

*with pomegranate seeds, smoked garlic ketchup, toasted pine nuts and rocket*

## SEASONAL MAINS

**LAMBS LIVER** - £18 *G,SD,D*

*served with creamed mash, runner beans and rich onion gravy*

**VENISON STEAK** - £19 *G,SD,D*

*with diced celeriac, roasted carrots, buttered kale, dauphinoise potatoes and red wine jus*

**SLOW BRAISED OX CHEEK BEEF BOURGUIGNON RAGU** - £19

*G,SD,D,CE*

*with baby mushrooms, bacon lardons in a rich red wine sauce, creamy mash potatoes, buttered kale and runner beans*

**SLOW ROASTED BELLY OF PORK** - £18 *G,SD,CE,MU*

*with mustard mash potato, baby carrots, savoy cabbage, haggis Bon Bon, apple purée and a pork and apple jus*

**PAN FRIED SEA BASS** - £18 *SD,D,F,C*

*with roasted new potatoes, green beans and peas finished with a prawn cream sauce*

**WILD MUSHROOM & TARRAGON RISOTTO** - £16 *VG,SD,D*

*finished with parmesan and truffle oil*

*\*may contain shot, subject to availability - please ask your server.*

*Please turnover for allergen key.*



## FROM THE GRILL

### BURGERS

**JOHNSON'S STEAK** - £15 *G, SD, D, MU*

**JOHNSON'S BUFFALO** - £15 *G, SD, D, MU*

**JOHNSON'S VENISON BURGER** - £15 *G, SD, D, MU*

**CAJUN BUTTERMILK CHICKEN** - £16 *G, SD, D, CE, MU*

**MIXED BEAN BURGER** - £13 *V, G, SD, E, CE, MU*

**ADD CHEESE** - £1.50

**ADD BACON** - £2.00

All served in a brioche bun with hand cut fries, dill pickles, beef tomato, baby gem lettuce, mustard mayonnaise & chef's homemade coleslaw.

### BBQ PORK

**BABY BACK RIBS** *G, SD, D,F, CE, MU, L*

our baby back ribs are braised overnight before being cooked with our own mop sauce

**HALF RACK** - £16

**WHOLE RACK** - £22

**PULLED PORK IN BRIOCHE BUN** - £18

All served with corn on the cob, hand cut fries & chef's homemade coleslaw

### COMBOS

**STEAK & RIBS** - £23 *GF*

5oz rump & half rack of ribs

**CHICKEN & RIBS** - £22 *GF*

grilled chicken breast & half rack of ribs

**STEAK & CHICKEN** - £23 *GF*

5 oz rump & grilled chicken breast

**STEAK, CHICKEN & RIBS** - £29 *GF*

5 oz rump, grilled chicken breast & half rack of ribs

All served with corn on the cob, hand cut fries & chef's homemade coleslaw

**SURF & TURF** - £29 *F,G,C,SD,E*

10oz sirloin & scampi

served with tomato, mushroom and hand cut chips

### MIXED GRILLS

**REGULAR MIXED GRILL** - £24 *G*

5oz rump steak, smoked gammon steak, sausage, lamb cutlet & lambs liver, served with chips, field mushroom & roasted tomato

**MEGA MIXED GRILL** - £40 *G/E/SD/D/F/CE/MU/L*

5oz rump steak, smoked gammon steak, sausage, lamb cutlet & lambs liver, Chicken breast, half rack of ribs and an egg, served with chips, field mushroom and roasted tomato

### STEAKS

**FILLET 8oz** - £32 *GF*

**SIRLOIN 10oz** - £25 *GF*

**RIBEYE 12oz** - £29 *GF*

**GAMMON 14oz** - £17 *GF*

with pineapple or duck egg

All served with roasted tomato & field mushroom

**Choose from...**

chips, buttered new potatoes or creamy mash

**Choose from...**

port, peppercorn, blue cheese or chimichurri sauce, garlic butter  
ask for allergens

**TOMAHAWK STEAK** - £65

**perfect for sharing**

ask for allergens

served with chips, tenderstem broccoli, onion rings, mushrooms and a choice of port, peppercorn, blue cheese or chimichurri sauce

**ADD GARLIC KING PRAWNS TO YOUR STEAK**

£4.50 for 3

All the venison, beef and pork on the menu was reared here on our farm at Johnsons. The Johnsons family have farmed here using traditional methods for over 120 years. Our high health status beef and venison herds, are grass fed on our permanent pasture land. We take pride in maintaining our permanent pasture, woodland and hedgerows which is what makes us a carbon neutral business!

Allergen Key: V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds