

Purus

Our dining concept serves great food without all the fuss. Sourcing the freshest ingredients, designing simple classic dishes, and cooking them fantastically well with a twist.

Starters

Button mushroom soup	4.00
Classic prawn cocktail salad	6.50
Spring smoked salmon with parmesan and artichoke salad	7.95
Goat's cheese and pine kernel salad with toasted rye bread	6.50

Main course

Fish and chips - cod and haddock, homemade batter, hand cut chips	15.95
Pan fried polenta with char grilled vegetables	12.95
Roasted chicken, sautéed potatoes	14.00
Steak and ale pie with creamed potatoes	13.50

Sides

.... 'would you like fries with that'	3.00
Braised red cabbage	Rocket and tomato salad
Ghyll salad	Carrot puree
Hand cut chips	Char grilled vegetable castle



Puddings

Apple and blackberry crumble with ice cream	5.00
Rum marinated berries with vanilla crème fraiche	5.50
Painters palate	5.00
Roquefort terrine	6.00

A selection of breads, with butter, olives, and balsamic vinegar	4.50
Button mushroom soup	4.00
Homemade beef burger, chips and side salad	12.00
Chicken Caesar salad	8.50
Ghyll club sandwich	11.50



Baguettes

Chicken Caesar salad	8.50
Coldwater prawns with rocket and mayonnaise	9.50
Mature cheddar, avocado and red onion	7.00

Sides

Hand cut chips
Char grilled Vegetables
Ghyll Salad

Sandwiches

sandwiches served on wholemeal or white bread, with a salad garnish

Mature cheddar and pickle	5.50
Tuna mayonnaise	6.00
Spring's smoked salmon with cracked pepper	7.00
Honey roasted ham with French mustard	6.50

