

WITH YOUR DRINKS...while you wait

Olives £3 Mixed nuts selection £2.50 Breads & oils £2.50

**STARTER**

① Cauliflower Soup with a blue cheese curd £5.50

Pork and sage terrine, apple textures and crisp leaves £6.50

House smoked mackerel croquette, pea puree and sauce gribiche £6.00

Chicken and chorizo ravioli, rich tomato sauce, basil oil £6.50

① Chicory, blood orange, beetroot salad, walnut,  
Greek yogurt £6.00

**MAIN COURSE**

Pan seared chicken, lentils, celeriac, leek and jus £16.00

Gammon, pineapple relish, sweet potato fries, confit mushroom £16.50

8oz Sirloin or Ribeye steak, spinach puree, tomato, mushroom,  
chunky chips - *Sirloin £24 / Ribeye £28*

Seabass en papillote, dill, cherry tomato, new potatoes, broccoli £17.00

① Sweet potato, butternut squash and chickpea tagine, cous cous £15.00

**SIDE ORDERS**

All priced at £3.00 each

Chunky Chips

New potatoes

Green leaf salad

① Suitable for vegetarians

**DESSERT**

Banana tart tatin, clotted cream ice cream £6.00

Rhubarb and wild berry cheese cake, rhubarb, lemon sorbet, ginger crumb £6.00

Mango coconut mousse, passion fruit sorbet, tropical compote £5.00

Chocolate tart, white chocolate crumb, vanilla pod ice cream £6.00

British cheese board, quince jelly, biscuits £7.50



**Hot drinks**

Cappuccino	£3.20
Americano	£3.00
Café Latte	£3.20
Pot of tea (Herbal selection available)	£3.00
Espresso	£3.00

**Ghyll's Liqueur coffee menu** *all at £7.50*

Classic Irish Coffee *with Jameson whisky*

Baileys Coffee *with Baileys Irish cream*

Highlands Coffee *with Drambuie*

Italian Classico *with Amaretto*

Calypso Coffee *with Tia Maria*

**Whisky and Cognac**

Johnnie Walker red label	£5.80
Laphroaig 10yo	£7.00
Courvoisier vsop	£5.00
Hennessy XO	£15.20

Please ask for information on our dishes should you have any allergen requirements.  
Thank you for dining with us, a discretionary service charge will be added to your final bill.