

APÉRITIF COCKTAILS

PRETTY & PINK
Sparkling Pink Concoction
of Rhubarb Gin & Prosecco

APEROL SPRITZ
Aperol topped up with
Prosecco, Soda Water &
Fresh Orange

SNACKS

**FRESH BREAD &
MARINATED OLIVES**
With Extra Virgin Olive Oil &
Balsamic Vinegar

**MARINATED
MIXED OLIVES**
Herb Marinated Mixed
Olives

STARTERS

CHEF'S SOUP OF THE DAY
Served with Warm Bread

TOMATO & MOZZARELLA SALAD
with Aged Balsamic, Rocket Pesto,
Crispy Capers & Basil

**SLOW COOKED CRISPY BELLY
PORK**
with Apple, Black pudding, Fennel
and Honey & Mustard Dressing

**PAN ROASTED GARLIC KING
PRAWNS**
with fennel & coriander
slaw, Saffron Aioli &
Rosemary Focaccia

**LOCAL SLOW COOKED
BEETROOT SALAD**
with Creamy Goats Cheese, Crispy
Filo Pastry, Cane Syrup and Apple

**PRESSED HAM HOCK TERRINE &
PINEAPPLE**
with pineapple & mustard jam,
sour dough croutons and young
shoots

BRANCHES PRAWN COCKTAIL
with Caviar, Crispy Lettuce
and Buttered Sour Dough

NORTH SEA FISHCAKE
with Pea & Shallot Salsa, with Lemon
Mayonnaise

STEAMED SHETLAND MUSSELS
with wine, Garlic, Parsley & Crusty
Bread

MAINS

BRANCHES FISH AND CHIPS
with Mushy Peas, Tartar Sauce and Lemon

PAN ROASTED SALMON
with Parsley, Lemon & Mussel
Cream Sauce, Baby Spinach &
Buttered New Potatoes

MARKET SEAFOOD FRESH LINGUINI
with White Wine, Garlic and Parsley Cream Sauce

**OVEN ROASTED FREE RANGE CHICKEN
BREAST**
with Spiced Chorizo Croquette, Sweet corn
salsa, garlic and herb potato press, chicken
cream

**CONFIT WELSH BLACK
BELLY PORK**
with peas and pancetta, black
pudding fritter, apple & sautéed
potatoes

TAGLIATELLE CARBONARA
with Crispy Egg, Wild Mushrooms and
Pancetta

SEARED BASS FILLET
with a rich tomato fondue, Slow
Cooked Peppers in Olive Oil,
Tapenade & Herb Oil

SUMMER VEGETABLE RISOTTO
with Marinated Cherry Tomatoes,
Goat Cheese & Black Olive Crumb

**ROSEMARY AND GARLIC MARINATED
LAMB RUMP**
with a Duck Fat Fondant Potato, Crispy
Lamb Shoulder, Minted sour cream &
Baby Gem Lettuce

**FRESH BUTTERED LINGUINE & ROASTED
MEDETERENIAN VEGETABLES**
with tomato & basil sauce, chargrilled
vegetables, herb oil and crispy parmesan

SIDES

Bread and Whipped Butter
House Salad
Hand Cut Chips
Sweet Potato Fries
French Fries
Summer Greens
Peas & Pancetta
Tomato & Red Onion Salad
Fennel & coriander Slaw

Beer Battered Onion Rings
Truffle & Parmesan Fries

FROM THE GRILL

*Locally Sourced 21 Day Dry Aged Beef Served with Garlic & Thyme
Roasted Tomato, Mushroom, Watercress & Radish Salad.*

Upgrade any steak to a Surf and Turf only £5.25 Supplement

100Z SIRLOIN STEAK

100Z RIBEYE STEAK

80Z FILLET STEAK

SAUCES

Peppercorn
Diane

Garlic Butter
Beef Jus