

Served from 12-9pm Monday to Saturday (Sunday 8.30pm)

Sharing/Nibbles

Crusty Bread Rolls, Balsamic & Olive Oil - £6.75

Marinated Olives - £4.00

Charcuterie - Selection of Sliced Salami's & Ham, Duck Pâté, Onion Chutney, Marinated Olives, Crusty Bread Rolls - **£18.00**

Nelson Fish Board - Prawns, Smoked Salmon, Haddock & Spring Onion Fishcakes, Peppered Mackerel, Marie Rose Sauce, Lemon, Baby Leaf Salad, Sourdough - **£18.00**

Vegetable Charcuterie - Baked Camembert, Stuffed Peppers, Marinated Olives, Vegetable Gyoza, Onion Chutney, Bread Rolls & Sourdough - **£16.50**

Starters / Small Plates

Soup of the Day - £7.00

Fresh Homemade Soup, Crusty Bread Roll (V)

Moules Marinière - £9.00

Mussels in White Wine Sauce, Crusty Bread Roll

Duck Liver Pâté - £8.50

Homemade Onion Chutney, Brown Bread Croûtes, Watercress

Ham Hock & Leek Terrine - £8.50

Golden Beetroot Piccalilli, Mustard Mayo, Crispy Leeks

Smoked Salmon - £9.50

Lemon & Dill Crème Fraîche, Cucumber, Pickled Shallot

Grilled Mackerel Fillet - £9.00

Fennel & Roquitto Pepper Salad, Mixed Herb Dressing

Smoked Trout Salad - £9.50

Flaked Smoked Trout, Cucumber, Pea & Watercress Salad, Samphire, Herb Oil

Shakshuka - £8.00

Tomato & Roquitto Pepper Sauce, Baked Egg, Pickled Shallots, Beurre Noisette Crumb, Sourdough (V)

Garlic & Rosemary Baked Camembert - £9.50

Toasted Sourdough, Onion Chutney (V)

Bruschetta Toasted Sourdough - £7.50

Topped with Fresh Tomato, Garlic & Herbs, Roquette, Balsamic Reduction (VG)

Vegetable Spring Roll
Korean Hot Sauce (V)
£8.00

Salt & Pepper Chicken
Chilli & Spring Onion, Spicy Mayo
£8.50

Duck Spring Roll
Hoisin Sauce
£8.00

Salad

Caesar Salad - £14.95

Gem Lettuce, Croutons, Parmesan, Anchovies, Caesar Dressing

Add Feta - £16.95 | Add Chicken - £18.25 | Add Smoked Salmon - £19.50

Ripley Salad - £14.95

Baby Leaf, Roquette, Baby Gem, Peppers, Tomato, Shallot, Pumpkin Seeds, Fennel, Mixed Herb Dressing

Add Feta - £16.95 | Add Chicken - £18.25 | Add Smoked Salmon - £19.50

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Mains / Big Plates

8oz Rib Eye - £34.00

Grilled Tomato, Mushroom, Peppercorn Sauce, Selection of Chips

8oz Bavette Steak - £28.00

Dressed with a Tomato & Chilli Salsa, Herb Salsa, Baby Leaf Salad, Chips

Chargrilled Pork Fillet - £19.00

Rosti Potato, Braised Hispi Cabbage, Bacon & Onion Jam/Chutney, Dijon & Chive Sauce

Roast Chicken Breast - £19.50

Chorizo & Sweetcorn Orzo, Grilled Onion, Jus

Marinated Lemon Peri Boneless Chicken Thigh - £18.00

Charred Gem & Shallot Salad, Green Goddess Dressing, Chips

Grilled Seabass Fillet - £20.00

Roasted Beetroot & Feta, Beetroot Tzatziki, Herb Salsa, Shaved Fennel

Herb Crusted Cod Loin - £21.50

Grilled Baby Gem, Samphire, New Potato, Cucumber & Dill Beurre Blanc

Spinach & Ricotta Tortellini - £17.00

Medley of Summer Greens, Herb Salsa, Fresh Ricotta, Toasted Pumpkin Seeds (V)

Miso Risotto - £16.50

Sautéed Wild Mushroom, Celeriac, Truffle Oil, Crispy Leek (VG)

Sweet Potato & Chickpea Curry - £16.50

Basmati Rice, Garlic & Coriander Naan (VG)

Chicken Katsu Curry - £18.00

Rice, Coriander & Chilli

Talbot Beef Burger - £17.00

House Sauce, Streaky Bacon & Cheese, Selection of Chips

BBQ Louisiana Chicken Thigh Burger - £17.00

Hot Honey, BBQ Coleslaw, Chips

Beetroot & Quinoa Burger - £16.50

Flat Mushroom, House Sauce, Cheddar Cheese, Selection of Chips (V)

Beer Battered Haddock - £18.50

Chunky Chips, Mushy Peas, Tartar Sauce

Sides

£4.50 each | 2 sides for £8.00

Seasonal Summer Greens

Garlic & Herb Butter

Oven Roasted Carrots

Honey & Chives

Mix Leaf Baby Leaf & Roquette Salad

Balsamic & Olive Oil Dressing

Wedge Salad Iceberg Lettuce

Pickled Shallot, Pumpkin Seeds, Parmesan, Green Goddess Dressing

Marinated Tomatoes

Pickled Shallots, Roquette, Mixed Herb Dressing

Sautéed New Potatoes in a

Garlic & Herb Butter

Buttery Mash Potatoes

**Selection of Chips - Skinny Fries,
Chunky Chips or Sweet Potato Fries**

V = Vegetarian | VG = Vegan

All our prices include VAT. A discretionary service charge of 10% will be added to your bill. For special dietary requirements please speak to a member of the team. Please be aware the menu items may contain or have come into contact with the 14 allergen groups. For more information, please speak with a manager.