



## Starters

<b>Smoked duck breast</b> Fresh blackberry, red amaranth puree, polenta, crispy kale <b>MK, SD, GF</b>	<b>£8.50</b>
<b>Cauliflower textures</b> Puree, tempura, raisin, sherry reduction, red vein sorrel, toasted almonds <b>V, N, SD, MK</b>	<b>£7.50</b>
<b>Citrus cured salmon</b> Avocado, orange, pink grapefruit, caviar <b>F, MK, SD, GF</b>	<b>£8</b>
<b>Seafood cocktail</b> Gem, cucumber, avocado, bloody marie rose, seared lemon, granary bread <b>E, MK, SD, C, CR</b>	<b>£8</b>
<b>Vegetable salad</b> Peas, broad beans, courgettes, baby gem, quinoa, sweet potato and squash, lemon dressing <b>VG, GF, SD, MU, S</b>	<b>£7.50 / £11.50</b>
<b>Anti pasti sharing board</b> Parma ham, salami, Milano, olives, mozzarella, sun-blushed tomatoes, roast artichokes, roast peppers, croutons <b>MK, SD</b>	<b>£12.50</b>
<b>Vegetarian anti pasti sharing board</b> Mozzarella, olives, hummus, sun blushed tomatoes, charred Mediterranean vegetables, artichokes, olive oil, balsamic, croutons <b>SD, MK</b>	<b>£11.50</b>

## Mains

<b>Baked hake fillet</b> Jerusalem artichoke, braised fennel, crushed dill new potatoes, herb oil <b>MK, F, SD, GF</b>	<b>£16.50</b>
<b>Roast chicken breast</b> Potato terrine, roast baby vegetables, carrot puree, bacon sauce <b>MK</b>	<b>£16.50</b>
<b>Roast venison</b> Spiced lentils, celeriac, parsnip crisps, spinach, jus <b>MK, SD, C, GF</b>	<b>£22.50</b>
<b>Wild mushroom orzo</b> Parsley, truffle oil, vegetarian parmesan <b>MK, V, E</b>	<b>£12.50</b>
<b>Caley beer battered cod</b> Chunky chips, minted mushy peas, lime tartare sauce <b>F, E, SD</b>	<b>£14.95</b>
<b>Wholetail scampi</b> Chunky chips, minted mushy peas, lime tartare sauce <b>E, SD, CR</b>	<b>£14.50</b>
<b>Steak &amp; ale pie</b> Creamy mash, seasonal greens, puff pastry <b>MK, S, F</b>	<b>£18.50</b>
<b>Tikka masala curry</b> Basmati rice, riata, naan bread <b>MK, CR, S</b> Add Chicken <b>£2</b> Add Prawns <b>£3</b>	<b>£14.50</b>
<b>Char-grilled rib-eye steak</b> Grilled cherry on the vine tomatoes, mushrooms, truffle mayonnaise, chunky chips, roquette & parmesan salad <b>E, MK, SD, GF</b>	<b>£27.50</b>
<b>Buttermilk fried chicken burger</b> Bacon, mature cheddar, BBQ sauce, coleslaw, fries <b>MK, SD, E</b>	<b>£15.50</b>
<b>The Caley burger</b> Gem, beef tomato, mature cheddar, crispy onions, truffle mayo, gherkins, coleslaw, fries <b>MK, SD, E</b>	<b>£15.50</b>
<b>Vegetarian Burger</b> Vegetarian mozzarella, slaw, fries, red pepper ketchup <b>VG, SD, SS, S</b>	<b>£13.50</b>

## Sides

<b>House chopped salad</b> <b>SD, V, VG, MU</b>	<b>£3.50</b>
<b>Marinated olives</b> <b>SD, V, VG</b>	<b>£3.50</b>
<b>Buttered new potatoes</b> <b>MK</b>	<b>£3</b>
<b>Chunky chips or skinny fries</b> <b>GF, VG, S</b>	<b>£3</b>
<b>Naked slaw</b> <b>SD, V, VG, SS, S</b>	<b>£3</b>
<b>Green vegetables</b> <b>MK, VG</b>	<b>£3</b>

## Desserts

<b>Lemon posset</b> Shortbread, white chocolate, blackberry <b>MK, V</b>	<b>£7</b>
<b>Sticky toffee pudding</b> Toffee sauce, vanilla ice cream <b>MK, E, V</b>	<b>£7</b>
<b>Black forest</b> Chocolate cake, cherry kirsch <b>MK, V, E</b>	<b>£7</b>
<b>Coconut panna cotta</b> Mango, orange, granola <b>VG</b>	<b>£7</b>
<b>Warm dark chocolate brownie</b> Chocolate sauce, vanilla ice cream <b>MK, E, GF, V</b>	<b>£7</b>
<b>Selection of British cheese</b> Please ask for details, crackers, grapes, chutney <b>MK, SD, V</b>	<b>£8.50</b>
<b>Selection of ice cream</b> Vanilla, strawberry, mint choc chip, chocolate <b>MK, V, E</b>	<b>1 scoop £2.50</b> <b>Extra scoop £2</b>
<b>Selection of sorbet</b> Lemon, raspberry <b>V</b>	<b>1 scoop £2.50</b> <b>Extra scoop £2</b>