



## Small Plates

<b>Smoked Nuts &amp; Marinated Olives</b> (V, VG)	<b>5.00</b>
<b>Homemade Bread Plate</b> , Olive Oil & Balsamic, Smoked Garlic Butter (GFA, V)	<b>7.00</b>
<b>Soup of the Day</b> , Homemade Bread (V, VE, GFA)	<b>7.00</b>
<b>Beef Brisket &amp; Mozzarella Croquettes</b> , Jalapeno Jam	<b>8.00</b>
<b>Smoked Trout Pate</b> , Baby Beetroot Salad, Preserved Lime Aioli, Sourdough (GFA)	<b>8.00</b>
<b>Arundel Honey &amp; Rosemary Baked Camembert</b> , Onion Jam, Confit Garlic, Warm Bread (GFA, V)	<b>14.00</b>

## Mains

<b>Seafood Platter</b> – Smoked Trout Pate, Tempura King Prawns, Crayfish & Samphire Salad, Smoked Salmon, Warm Bread, Seaweed Butter (GFA)	<b>20.00</b>
<b>Beer Battered Haddock</b> & Chips, Crushed Peas, Tartar Sauce, Lemon (DF)	<b>18.00</b>
<b>Smokehouse Burger</b> - Beef Patty, Smoked Brisket, Bacon Jam, Smoked Cheddar, Chilli Mayo, Slaw, Onion Rings, Fries (GFA)	<b>19.00</b>
<b>Chickpea &amp; Smoked Beetroot Burger</b> , Chipotle Aioli, Baby Gem, Cucumber, Pickled Slaw, Fries (V, VOA, GFA)	<b>18.00</b>
<b>Homemade Pie Of The Day</b> , Mash, Tenderstem Broccoli, Heritage Carrots, Gravy	<b>19.00</b>
<b>Seafood Risotto</b> - Pan Fried Catch Of The Day, Tomato & King Prawn Risotto, Rocket (GF)	<b>22.00</b>
<b>Celeriac &amp; Spinach Wellington</b> , Broccoli, Roasted Root Vegetables, Mash, Truffle Wild Mushroom Sauce (V)	<b>19.00</b>
<b>Autumn Vegetable Salad</b> – Roast Celeriac, Heritage Carrots, Baby Beetroots, Kale, Spiced Carrot Hummus, Dukkah (V, VE, GF)	<b>18.00</b>

**Sides - Hand cut chips 3.50 Fries 3.50 Buttermilk Onion Rings 4.00 Garlic Bread 4.00  
Tenderstem Broccoli 3.50 Baby Beetroot Salad 3.50**

(V – Vegetarian) (VG – Vegan) (VOA – Vegan Option Available) (GF – Gluten Free) (D – Dairy) (GFA – Gluten Free Available)

Please notify any other Dietary Requirements