

DINNER MENU

Served Monday – Saturday from 5pm

Starters

Lindisfarne Oysters (gf) £1.75 each
Fresh oysters with shallot vinegar and burnt lemon

Soup of the day (v) (gfo) £4.50
Seasonal homemade soup with toasted sourdough

Smoked haddock and cheese bake £5.50
Smoked haddock in creamy sauce, Pecorino crust and spinach

Ham hock terrine (gfo) £5.50
Truffled leeks, crispy poached egg and watercress

King prawn taco (gf) £8.00
King prawns in a crispy taco, sour cream dressing, tomato salsa, lime, avocado and shellfish mayo

Crispy squid with nduja sausage £6.00
Salt & pepper squid, spicy nduja sausage, basil, sun blushed tomatoes and squid ink cracker

Asparagus, prosciutto and mozzarella (gf) £6.00
Spring Asparagus, prosciutto, melted mozzarella and pesto

Crispy goats cheese (v) (gfo) £5.00
Bread crumbed goats cheese with honey and walnut dressing, tomato jam and rocket

Tandoori lamb kebabs (gf) £5.50
Homemade tandoori kebabs, mint sambol, mango chutney

French Black Pudding £6.00
French black pudding, creamed wild mushrooms, sour dough toast and crackling

Cheese Fondue (v) £4.00
Gooley cheese with crusty sourdough to dunk

Main Courses

Rump of Lamb (gf) £17.00
Lamb served pink with boulangère potatoes, wild garlic, courgettes, spinach and broad beans

Pork Belly and chorizo cassoulet (gf) £15.00
Crispy pork belly with chorizo and white bean cassoulet, green olive puree, padron peppers and saffron potatoes

Grilled sea bass fillets (gf) £15.00
Chargrilled seabass fillets with coriander rice, wilted pak choi, sprouting broccoli, ginger and lime dressing.

Beetroot and feta burger (v) (gfo) £9.00
Gem lettuce, avocado dressing and fries

Chargrilled jerk chicken (gfo) £11.00
Jerk marinated chicken breast and thigh, chargrilled with fries, black bean, mango & sweetcorn salad

Roast Aubergine (v) (gf) £10.00
Cumin roast aubergine with spiced cous cous, sweet potato, roast cauliflower and tahini sauce

King prawn Linguine £11.00
King prawns, linguine pasta, tomato, chilli, rocket and mozzarella

Home Comforts

Fish & Chips £11.00
Beer Battered Haddock, chunky chips, tartare and curry sauce

Chicken, & Mushroom Pie £10.00
homemade pie with jersey royal potatoes, baked leeks and chicken gravy

Beef Bourguignon (gf) £14.00
8 hour braised beef feather blade, creamy mash, smoked bacon, baby onions and red wine gravy

Finkle & Green Bangers and mash £10.00
Our own recipe sausages with spring onion mash, caramelised onions and gravy

Chargrill

All our steaks are matured for at least 28 days and served with chunky chips, roast vine tomatoes, crispy onions and herby steak butter

100z Dry Aged Sirloin (gf) £19.50

8oz Fillet (gf) £25.00

160z T-bone (gf) £27.00

Chargrilled Chicken Breast (gf) £11.00
With fries, salad and your choice of our grill sauces

Why not add a sauce? All £2.50
Peppercorn / Blue cheese / Mushroom and tarragon

8oz Beef Burger (gfo) £11.00
Homemade 8oz burger, F&G burger sauce, mature cheddar, smoked bacon and Fries

Sides

Chunky Chips (gf) £2.50

Fries (gf) £2.50

Fries with grated pecorino and herb salt (gf) £3.50

Spring greens in basil butter (gf) (v) £3.00

Dauphinoise potato (gf) (v) £3.50

House salad (gf) (v) £2.50

Jersey royal potatoes with balsamic onions (gf) (v) £3.00

Roast Carrots with thyme and orange (gf) (v) £2.50

(v) Vegetarian

(gf) Gluten Free

(gfo) This dish can be made Gluten Free on request

Please kindly make us aware of any dietary requirements when ordering. We have a full allergens menu, and a vegan menu available on request.

Please be aware that an optional 10% service charge will be added to the bill for groups of 6 or more