



SANDWICHES

Available 12pm - 5pm

Cheddar & Apple Chutney £8
(V)

Classic Chicken Club £11

Rump Steak & Gravy £9

Goats Cheese, Beetroot & Fig £10
(V)

Fish Finger & Tartar Sauce £9
(GFO)

*All served with triple cooked chips & salad garnish
-Gluten free bread available upon request-*

OWSTON FAVOURTIES

BATTERED HADDOCK & CHIPS £17
pea puree, tartar sauce

CHICKEN CAESAR SALAD £15
Romaine lettuce, anchovies, dijon, parmesan cheese (GFO, VEO)

HOT SMOKED SALMON £16
*baby gem lettuce, avocado, goats cheese, roasted tomato,
orange dressing (GF)*

DRY AGED BEEF CHEESEBURGER £17
*brioche bun, garlic mayonnaise, tomato, dill pickle,
skinny fries*

PORK BELLY £16.50
roasted apple, buttery mash, hispi cabbage, cider gravy (GFO)

FISH PIE £16.50
side of seasonal vegetables

SIDES

Triple Cooked Chips/Skinny fries £4

House Salad £4

Seasonal Vegetables £4

Crispy Onions £3

Creamy Garlic Spinach £4

Truffle Mac & Cheese £5

Roasted Mediterranean Vegetables £4

Key: GF - Gluten free, GFO - Gluten free option, V - vegetarian, VE - Vegan, VEO - Vegan option
All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.



STARTERS

BRAISED PIG CHEEK £8.50
celeriac rosti, pork popcorn

BROWN CRAB £10.50
avocado, clementine dressing (GF)

PIGEON BREAST £9.50
blackberry gel, roast chicory (GF)

WILD MUSHROOM £9
horseradish labneh, toast (V, VNO)

SPICED SQUASH £7.50
artichoke, bell pepper terrine. (V, VN)

HAM HOCK £9.50
Piperade, cheese tuile, confit egg yolk (GF)

MUSSELS & CLAMS £9.50
mustard, wedge of bread (GFO)

SOUP OF THE DAY £7
artisan bread & butter (VE, GFO)

MAINS

DAUBE OF BEEF CHEEK £25.50
mushrooms, onions, bacon, parsnip puree (GF)

CHURCHHILL FARM CHICKEN SUPREME £24
black pudding, wilted cavolo nero, potato, garlic puree, honey whisky sauce

TRANCHE OF SALMON £27.50
tomato fondue, mushroom duxelles, herb crust, sabayon of cep, grain mustard, potato fondant, wilted greens.(GFO)

COD LOIN £26
cheese scones, velouté of peas, sweet potato puree, crispy kale

DUCK BREAST TAPENADE £26.50
confit of leg, Madira jui, potato gratin, sticky red cabbage.(GF)

HARISSA CARROTS £22
Orange glazed Salsify, fennel, puy lentils (GF, VN)

CRISPY SATAY TOFU £24
panko Portabella mushroom, chocolate roasted beetroot (GF, VN)

GRILL

8-ounce dry aged ribeye £27

8-ounce dry aged fillet £32

8-ounce dry aged sirloin £24

10-ounce dry aged rump £23

All steaks served with watercress salad

STEAK SAUCES £3.50
*Pink Peppercorn | Whiskey & Honey |
Blue Cheese & Port | Red Wine Reduction*

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