

### Starters & Light bites

#### **Fresh shell on wild tiger prawns** £9.50

Cooked to order, then chilled in ice, served with a homemade brandy Marie rose yoghurt

#### **Homemade duck liver paté** £8.50

Served with toasted bread, butter, red onion marmalade, salad and grapes

#### **Creamy garlic mushrooms (v) (gf\*)** £7.50

Fresh mushrooms, cooked with garlic, herbs and cream, served on local farmhouse toast

#### **Homemade to order tomato soup (vegan) (gf\*)** £7.50

Served with vegan bread and vegetable spread

#### **John Ross Jr. Smoked Aberdeenshire salmon salad (gf\*)** £8.50

Cooked in herbs, with a lemon, honey and mustard dressing

#### **Seared wild on-roe Scottish king Scallops (gf\*)** £9.50

Pan-fried scallops served with salad, and an orange and cranberry dressing

#### **Salt and Pepper Jack Sprats** £7.50

Breaded sprats tossed with lemon and fresh herbs, with a homemade tartar yoghurt & salad

#### **Homemade Fresh Herb Hummus (v)** £8.50

Served with a warm pitta bread, topped with pine nuts, sesame seeds, mixed leaves, fresh herbs and a drizzle of olive oil

### Mains

#### **Pauls' sugar pit bacon wrapped creamy chicken breast (gf\*)** £17.50

Served with herby mash, vegetables and a creamy mushroom sauce

#### **Homemade sage, thyme & parsley sausage toad in the tole** £17.50

Homemade sage Yorkshire, mustard mash & vegetables with red wine and onion gravy

#### **Thick cut smoked gammon steak (gf\*)** £17.50

Grilled with honey, served with a fried duck egg, pineapple, garden peas & homemade chips

#### **Wild North Sea salmon (gf\*)** £17.50

cooked with lemon and dill, and served with butter and herb new potatoes, wilted

spinach & fresh vegetables

**Naturally smoked Scottish haddock (gf\*)** £17.50

Baked wild North Sea fillet cooked with garlic and fresh herbs, new potatoes & vegetables

*Chophouse*

served with either homemade chips, mashed potato or new potatoes and a honey and mustard dressed salad or freshly cooked vegetables

**14oz Sirloin (gf\*)** £24.95

Prized for its fine texture and buttery flavour, with a generous marbling

**12oz Ribeye (gf\*)** £22.95

Loads of flavour with a great marbling of fat

**8oz Fillet (gf\*)** £22.95

The most tender of cuts and a wonderful texture

**20oz T-Bone (gf\*)** £26.95

On the one side tender fillet, on the other flavoursome sirloin

**36oz Tomahawk (gf\*)** £60.00

Ideal for sharing, or a big appetite, ribeye served on the rib bone (Pre-order to ensure availability)

*Homemade Sauces made to order* - £2.55

**Port and stilton**

**Dianne**

**Tellicherry Peppercorn**

**Red wine gravy**

*Cannonball Burgers*

With homemade chunky chips & salad

£1.50)

(Add homemade tomato haricot beans for

**Cannonball burger** £14.50

Homemade beef burger, topped with smoked bacon, and melted stilton cheese

**Black and blue Cannonball burger** £15.50

Homemade beef burger, topped with smoked bacon, melted stilton & cracked black pepper

**Mighty meaty Cannonball burger** £17.50

Homemade beef burger, smoked bacon, a chicken burger, sausage & melted cheddar

**Southern fried Chicken burger** £15.50

Homemade chicken burger, hash browns, smoked bacon, melted cheddar and

mayonnaise

**Fish fingers in a bun** £15.50

Lemony Fish fingers, hash browns, homemade tartar yoghurt and salad

**Jerk haloumi burger (v)** £15.50

Spicy haloumi, in a toasted bun, tomato, onions, salad and mint yoghurt

**Spicy bean burger (vegan)** £15.50  
in a toasted bun, tomato, onions & salad

**Homemade individual shortcrust pastry Cavalier pies**  
(contains seeds / nuts)

With homemade twice cooked chips or Maris Piper mashed potato

And freshly cooked seasonal vegetables

**Braised lamb and mint pie** £15.50

Slow cooked lamb, in a homemade minted gravy & served with extra mint & red wine  
gravy

**Slow cooked Venison pie** £15.50

Served with a homemade port, blackcurrant and blackberry sauce

**Rabbit & real ale pie** £15.50

Rabbit, slow cooked in real ale, with homemade mustard, mushroom and brandy sauce

**Pulled Partridge pie** £15.50

Slow cooked partridge, with a black forest fruit and red wine sauce

**Special Cavalier Pie– Please Ask for Todays pie of the day** £15.50

Vegetarian

**Mushroom and stilton pie (v)** £15.50

Filled with sautéed mushrooms & a creamy cheese and white wine sauce

**Goats cheese, spinach and sweet potato pie (v)** £15.50

Served with fresh spinach and a white wine cream sauce

**Pauls' fresh spinach and ricotta stuffed pasta (v)** £17.50

Fresh pasta, cooked with onions, peppers, mushrooms and spinach

**Pauls' fresh four cheese stuffed pasta (v)** £17.50

Fresh filled pasta in a homemade tomato & herb sauce, with peppers, mushrooms & onions

Vegan

**Maple syrup roasted root vegetable pie (vegan) £15.50**

A homemade shortcrust pastry pie served with vegan friendly vegetable & red wine gravy

**Vegetable sausages (vegan) £15.50**

Vegetable sausages served with herby mashed potato, fresh vegetables and onion gravy

**Vegan pasta in tomato sauce (gf\*) (vegan) £17.50**

Homemade tomato & herb sauce, with peppers, mushrooms and onions

Children's Menu £7.50

Sausage, mash, garden peas and gravy    Homemade chicken nuggets, beans & chips

Haloumi and pasta in a tomato sauce (v) (gf\*)    Veg sausage, mash & peas (vegan)

Desserts

**Warm desserts – Served with complimentary fresh double cream**

Luxury chocolate fudge cake, milk chocolate flakes and grated white chocolate £6.50

Bramley apple pie – Made with apples from Dave's orchard £6.50

Tate and Lyle's Treacle sponge pudding – Flavoured with a touch of vanilla £6.50

Lemon drizzle cake – Served with warm lemon curd £6.50

Rhubarb and port crumble – Made with our home-grown Rhubarb £6.50

'Irish cream liqueur' bread & butter pudding £6.50

Traditional spotted dick – topped with orange and whisky marmalade £6.50

Berries and cherries Jam Roly Poly – Paul's school favourite £6.50

**Why not treat yourself to our homemade egg and vanilla custard £1.50**

**or homemade ice cream for £2.00?**

**Vegan Desserts**

Coconut pancakes – served with sliced bananas & homemade vegan ice cream (vegan) £8.50

Homemade ice cream ask for selection – with a selection of fresh berries (gf\*) (vegan) £8.50

**Cold Desserts**

Homemade chocolate sundae with chocolate flakes & homemade salted caramel £6.50

Boozy Banana split made with clotted cream ice cream, drizzled with banana liquor £7.50

Clotted cream ice cream topped with Baileys or Strawberry Cream liquor £7.50

Selection of homemade ice cream – please ask for today’s choices, made by Paul & Sanni £7.50

### **Cheese and Biscuits**

Platter of cheeses for two – Selection of cheeses, chutneys, bread and water biscuits £10.00

### **Our produce**

Where possible we have purchased our ingredients locally. This includes bread from J Turner, fresh fish L B Quality seafood, loose tea, coffee and smoked bacon from Porters, fresh meat from F Doncaster

(gf\*) = Many of our dishes can be made Gluten free upon request but may need to be pre-ordered to ensure availability of ingredients. Please note that the food will still be prepared in the same kitchen, so we can NOT guarantee 100% free from gluten

(v) = vegetarian, (vegan)= on request. Fish may contain bones, food may contain nuts.

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INFO