

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

Duck and plum pie £15.50

Slow cooked duck pulled off the bone served with a homemade plum, ginger & port
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

Sunday Lunch Specials Menu

For this menu, a booking needs to be made at least 24 hours before

(The full menu is also available during Sundays)

Our Sunday lunch specials are served in addition to our main menu

between 12:00 and 16:00. Book to ensure availability.

Roasted Sirloin of beef £15.50

with homemade fresh herb, red onion and red wine gravy

6-Hour Braised Lamb Shank £18.50

cooked 6 hours prior to your arrival and served with homemade mint & red wine gravy

Homemade Vegan Mushroom Bourguignonne Pie £15.50

with homemade vegan red wine and red onion gravy

(Please ask a member of staff if you would like the entire dish to be vegan)

Our Sunday specials are served with:

A homemade sage Yorkshire pudding

Maple roasted root vegetables

Roasted Maris Piper potatoes

Freshly cooked seasonal vegetables

Children's Options

Small Roast beef sirloin £7.50
with homemade gravy

Roast chicken strips £7.50
with homemade chicken gravy

Please ask a member of staff for the dessert menu

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