

APÉRITIF COCKTAILS

APEROL SPRITZ

Aperol, Topped with Soda & Prosecco, Finished with a Pink Grapefruit Wedge
£8.50

FLOWER BOMB

Transparent Aperitif, Hendricks Gin and Elderflower Liqueur with a floral elegance
£8.50

SNACKS

FRESH BREAD & MARINATED OLIVES

with Extra Virgin Olive Oil & Balsamic Vinegar
£6.50

MARINATED MIXED OLIVES

Herb Marinated Mixed Olives
£4.50

STARTERS

CHEF'S SOUP OF THE DAY

Served with Warm Bread
£6.50

LOCAL WALLED GARDEN BEETROOT SALAD

With Creamy Goats Cheese Fritter, Crispy Filo Pastry and Apple
£8.95

RICH CHICKEN LIVER AND MUSHROOM PATE

With Truffle Dressing, Toasted Brioche, Caramelized Onion Chutney and Young Shoots
£8.95

STEAMED SHETLAND MUSSELS

With a Sauce of your Choice: White Wine, Garlic and Parsley Cream or Roasted Tomato, Garlic and Parsley
Small £8.50 Large £12.95

PAN ROASTED GARLIC KING PRAWNS

With Cherry Tomato and Chorizo Jam, Focaccia and Roasted Garlic Aioli
£12.50

SLOW COOKED CRISPY HAM FRITTER AND HENS EGG

Braised Ham with Soft Boiled Hens Egg, Truffle Mayonnaise and House Pickles
£9.20

BRANCHES PRAWN COCKTAIL

With Caviar, Crispy Lettuce and Buttered Sourdough
£10.95

MARKET SEAFOOD FISHCAKE

With Pea & Shallot Salad and Lemon Mayonnaise
£8.50

TOMATO AND BUFFALO MOZZARELLA SALAD

With Aged Balsamic, Rocket Pesto, Crispy Capers and Basil
£8.75

MAINS

MARKET SEAFOOD FRESH LINGUINI

With White Wine, Garlic and Parsley Cream Sauce
£15.95

BRANCHES FISH AND CHIPS

With Mushy Peas, Tartare Sauce and Lemon
£14.50

TAGLIATELLE CARBONARA

With Crispy Egg, Wild Mushrooms and Pancetta
£14.20

KONRO GRILLED WATEREDGE LAMB RUMP

With Baby Gem, Garlic Emulsion, Fondant Potato, Slow Braised Crispy Lamb & Herb Mayonnaise
£23.50

PAN ROASTED SALMON

With Parsley, Lemon & Mussel Cream Sauce, Baby Spinach & Buttered New Potatoes
£18.50

PAN ROASTED BASS

With Heirloom Tomatoes, Courgette, Wild Garlic and Black Olive
£19.95

SUMMER VEGETABLE RISOTTO

With Confit Cherry Tomatoes, Golden Cross Goat Cheese & Black Olive Crumb
£15.95

POPCORN CHICKEN

With Charred Sweetcorn, Pancetta, Seasonal Greens, Garlic & Herb Potato Press and Chicken Cream
£18.95

PAN ROASTED WELSH BLACK PORK RIBEYE

With Peas & Broad Bean Fricassee, Sprouting Broccoli, Black Pudding and Sautéed Potatoes
£19.50

HAND MADE MEDITERRANEAN VEGETABLE & BASIL RAVIOLI

With Creamy Goat Cheese & Spicy Napoli Sauce. Served with Heritage Tomato & Red Onion Salad
£14.50

SIDES

Bread and Whipped Butter

House Salad

Hand Cut Chips

Skinny Fries

Sweet Potato Fries

Buttered Vegetables

Creamy Garlic Wild Mushrooms

Shredded Cabbage and Pancetta

Sprouting Broccoli in Beurre-

Noisette

Salt & Chilli Potatoes

Tomato & Red Onion Salad

Beetroot & Fennel Slaw

Onion Rings

£3.95 each

Truffle & Parmesan Fries

Mac 'n' Cheese

£4.50 each

FROM THE GRILL

Locally Sourced 21 Day Dry Aged, Grass Fed Beef Served with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad.

8OZ SIRLOIN STEAK

£24.95

8OZ RIBEYE STEAK

£24.95

8OZ FILLET STEAK

£28.95

SAUCES

Garlic Butter Peppercorn Diane Beef Jus

£2.95 each

Upgrade any steak to a Surf and Turf only £5.25 Supplement

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.