



Please photo this QR code with your smart phone to check in to Track & Trace.

📍 *Herringbone Goldenacre*

BREAKFAST

(served until 11:45)

Full Breakfast _____ £10.96

Full Vegetarian Breakfast (v) _____ £9.95

Sautéed Wild Mushrooms on Toast (v)
w/spinach & shallots _____ £6.95

Cured salmon w/ pickled cucumber & poached eggs
on sourdough _____ £7.95

Breakfast Bowl (ve) w/quinoa, smashed avocado,
spiced beans, flatbread, tomato, chilli & coriander _____ £9.95

Toasted Croissant w/smashed avocado, poached egg,
harissa & bacon or halloumi (v) _____ £9.50
+ *bacon or halloumi* _____ £1.50

Chorizo w/ parmesan, rocket & poached eggs
on sourdough _____ £7.95

Breakfast BLT w/ smoked cheese,
marinated tomatoes & bacon _____ £7.95

(v) Vegetarian (ve) Vegan (gf) Gluten Free

Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

Gluten free alternatives available. Please ask your server

Separate Vegan and Kids menus are available.

WHILE YOU WAIT

Bread, Olives & Oils (ve) _____ sml £4.50 / lrg £6.25
Hummus & Olives (ve) w/ flatbread _____ £3.95

STARTERS

(gf) *Gluten free alternatives available. Please ask your server*

Soup of the Day (ve) w/artisan seeded bread _____ £5.50

Bread, Olives & Oils _____ £4.25 / £5.95

East Lothian Seafood Chowder _____ sml £5.95 / lrg £9.50

Mushrooms on Toast w/spinach & crispy shallots _____ £6.50

Smoked Mackerel Paté w/ horseradish cream
& sourdough crisp bread _____ £6.75

Haggis & Turnip Sauerkraut Tart Tatin w/red wine caramel _____ £6.75

Blue Cheese & Pear Winter Salad w/ walnut & caper dressing
(available as (ve)) _____ £6.50

MAINS

Sweet Potato & Aubergine Curry (ve) (gf)
w/ peppers & cardamom rice _____ £12.50
+ *chicken or coley & mussels* _____ £3.00

Halloumi & smashed avocado salad
w/sweet pickled kohlrabi, miso dressing & crostini _____ £11.95
+ *grilled chicken or cured salmon* _____ £3.00

Mushroom & Hazelnut Seitan w/ charred cauliflower
purée, garlic & chilli kale, roast celeriac _____ £13.95

Pan-fried Sea Trout w/ herb crust, chive potato, red
cabbage & citrus dressing _____ £13.95

French Trimmed Chicken Breast w/ pancetta, pork &
chestnut stuffing, honeyed veg, roast potato & thyme jus _____ £13.95

Poached smoked haddock w/ herb creamed mash,
samphire & chilli cheese sauce _____ £13.95

Seared Steak Slices *(served warm)*
w/rocket, parmesan & fries _____ £17.50

BURGERS & SANDWICHES

(gf) *Gluten free alternatives available. Please ask your server*

Chickpea & Squash Burger (v) w/flat bread, aubergine bhaji,
mango chutney, yoghurt & fries _____ £12.95

Daily Gourmet Burger w/fries _____ £14.95

Steak Burger w/beef tomato, cheese, onion,
house burger sauce & fries _____ £13.50
+ *bacon/haggis/blue cheese* _____ £1.50

Bass Rock Salmon Burger w/sesame seeds,
pickled cucumber, wasabi mayo & fries _____ £13.95

Braised Brisket Open Sourdough Sandwich
w/wholegrain mustard & smoked cheddar _____ £10.95
+ *truffle & parmesan fries* _____ £4.25

SIDES

Hummus & olives (ve) w/ flatbread _____ £3.95

Mac & Cheese (v) _____ £3.95
+ *truffle oil* _____ £1.00

Rocket & Parmesan _____ £3.95

Chilli kale _____ £3.95

HB Salad _____ £3.95

Sweet Potato Fries (ve) _____ £4.25

Truffle & Parmesan Fries _____ £4.50

Fries (ve) _____ £3.95

+ *chilli, curry or garlic* _____ £0.30

We locally source, freshly prepare & forge great relationships with all of our suppliers. We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!

MAKE THEM SMILE

Herringbone gift vouchers are available in £25 denominations, just ask your server.



DAYTIME



Please photo this QR code with your smart phone to check in to Track & Trace.

📍 *Herringbone Goldenacre*

COCKTAILS

French Martini ketel one vodka, hb raspberry liqueur, pineapple _____ £5.95

Espresso Martini ketel one vodka, hb coffee liqueur, fresh espresso, vanilla, chocolate bitters _____ £6.95

Rosewater & Pink Grapefruit Margarita don julio blanco tequila, cointreau, grapefruit juice, lime, & rosewater mist _____ £7.95

Pornstar Martini ketel one vodka, passion fruit puree, vanilla, lime, served with a side of prosecco _____ £6.95

North Berwick Seadog nb gin, grapefruit, thyme _____ £6.95
Not seeing what you fancy? Why not take a look at our drinks list where you will see our full selection...

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

Organic, biodynamic, vegan choices from some of our favourite estates around the world.

Ask your server or see blackboard for details.

WINE BY THE GLASS

SPARKLING (125ml)

Botter Prosecco 🍷 Spumante DOC (Italy) _____ £5.25

WHITE (175ml)

Monte di Cello 🍷 Trebbiano, Emilia (Italy) _____ £4.50

Goyenechea Torrontes Mendoza (Argentina) _____ £4.75

Mar de Lisboa Lisbon (Portugal) _____ £4.95

Herringbone House Sauvignon Blanc (Chile) _____ £5.50

Finca Fabian 🍷 Organic Verdejo, La Mancha (Spain) _____ £5.75

Fleur du Cap Chenin Blanc, Stellenbosch (South Africa) _____ £5.95

Domini Del Leone 🍷 Organic Pinot Grigio, Venezia (Italy) _____ £6.25

Le Versant Viognier 🍷 Languedoc (France) _____ £6.50

Terrasses de la Mar Picpoul de Pinet, Languedoc (France) _____ £6.50

Egobodegas 🍷 Goru el Blanco, Jumilla (Spain) _____ £6.95

Sillages Albarino Languedoc (France) _____ £7.25

Samurai Chardonnay (South Australia) _____ £7.25

Sacred Hill Sauvignon Blanc, Marlborough (New Zealand) _____ £7.50

ROSÉ (175ml)

Sea Change Rose (Italy) _____ £5.95

Finca Fabian 🍷 Organic Garnacha Rosado (Spain) _____ £5.95

First Dawn Sauvignon Blanc Rose (New Zealand) _____ £6.50

Foncalieu Chemin de Provence Rosé (France) _____ £6.75

RED (175ml)

Monte di Cello 🍷 Sangiovese, Emilia (Italy) _____ £4.75

Franschoek Cellars Shiraz 🍷 (South Africa) _____ £4.95

Herringbone House Red Vin de France (France) _____ £5.50

Valdemoro Carmenere Central Valley (Chile) _____ £5.75

Mooiplaas 🍷 Bean Pinotage, Stellenbosch (South Africa) _____ £5.95

Domini Del Leone 🍷 Organic Corvina Merlot (Italy) _____ £6.25

El Viejo Pinot Noir Central Valley (Chile) _____ £6.75

La Tannerie Cite de Carcassone (France) _____ £6.75

Passo Antico Sardinia (Italy) _____ £6.95

Donkeyjote Organic Garnacha, Navarra (Spain) _____ £7.25

Mar de Palha Tinto Lisboa (Portugal) _____ £7.25

Henry Fessy 🍷 Beaujolais Villages (France) _____ £7.50

Chateau Brande Brègere Bordeaux Superior (France) _____ £7.75

DRAUGHT BEER

House lager (Pravha) _____ 4.0% £4.00

Guest _____ 4.95

Chieftain Ipa _____ 5.5% £4.95

Staropramen _____ 5.0% £4.75

Aspalls Cyder _____ 5.5% £4.65

Please ask your server for our guest beers.

SOME FAVOURITE BOTTLES & CANS

Erdinger alkoholfrei (alcohol free) 500ml _____ 0.0% £3.90

Free Damn 330ml _____ 0.0% £3.50

Lawless village IPA 🍷 330ml _____ 4.5% £4.95

Beavertown Neck Oil session IPA 330ml _____ 4.3% £5.05

Brewdog Nanny State (alcohol free) 330ml _____ 0.5% £3.90

Pilot Blond 330ml _____ 4.0% £4.95

Pilot Vienna 330ml _____ 4.6% £4.95

Innis & Gunn Mango IPA 330ml _____ 5.6% £4.75

Brewdog Elvis Juice 330ml _____ 6.5% £4.95

Thistly Cross Elderflower Cider 330ml _____ 4.0% £4.95

Thistly Cross Strawberry Cider 330ml _____ 4.0% £4.95

Not seeing what you fancy? Why not take a look at our drinks list where you will see our full selection...

We locally source, freshly prepare & forge great relationships with all of our suppliers. We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!



DAYTIME



Please photo this QR code with your smart phone to check in to Track & Trace.

📍 Herringbone Goldenacre

A FEW FAVOURITE COCKTAILS

All Hopped Up _____ £7.95
Pampero Blanco rum, hops, pineapple, lime, orange bitters

Resting Beach Face _____ £7.50
Ketel one peach & orange blossom vodka, rosehip, tiki bitters

Ay Caramba _____ £7.95
Aqua Riva tequila, honeysuckle, banana, lime, agave nectar

Mea Culpa _____ £7.50
Aqua Riva tequila, basil, lime, peach

Mermaids Grove _____ £7.95
Tanqueray Seville gin, Aperol, lemon, ginger, bergamot £7.95

Pitch Black Progress _____ £8.50
Montelobos Mezcal, blood orange Cointreau, lime, charcoal, plum bitters

Uka Uka _____ £7.95
Pisco, apricot, falernum, lime, tiki bitters

Gone to pot _____ £7.95
Tanqueray Rangpur gin, meadowsweet, strawberry, lemon, ginger ale

🌿 Vegetarian 🥬 Vegan 🍷 Gluten Free

Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

Gluten free alternatives available. Please ask your server

Separate Vegan and Kids menus are available.

WHILE YOU WAIT

Bread, Olives & Oils 🌿 _____ sml £4.50 / lrg £6.25
Hummus & Olives 🌿 w/ flatbread _____ £3.95

STARTERS

🍷 Gluten free alternatives available. Please ask your server

Soup of the Day 🌿 w/artisan seeded bread _____ £5.50

Bread, Olives & Oils _____ £4.25 / £5.95

East Lothian Seafood Chowder _____ sml £5.95 / lrg £9.50

Mushrooms on Toast w/spinach & crispy shallots _____ £6.50

Smoked Mackerel Paté w/ horseradish cream
& sourdough crisp bread _____ £6.75

Haggis & Turnip Sauerkraut Tart Tatin w/ red wine caramel _ £6.75

Blue Cheese & Pear Winter Salad w/ walnut & caper dressing
(available as 🌿) _____ £6.50

MAINS

Sweet Potato & Aubergine Curry 🌿 🍷
w/ peppers & cardamom rice _____ £12.50
+ chicken or coley & mussels _____ £3.00

Halloumi & smashed avocado salad
w/sweet pickled kohlrabi, miso dressing & crostini _____ £12.95
+ grilled chicken or cured salmon _____ £3.00

Mushroom & Hazelnut Seitan w/ charred cauliflower
purée, garlic & chilli kale, roast celeriac _____ £13.95

Pan-fried Sea Trout w/ herb crust, chive potato, red
cabbage & citrus dressing _____ £14.95

French Trimmed Chicken Breast w/ pancetta, pork &
chestnut stuffing, honeyed veg, roast potato & thyme jus £14.95

Poached smoked haddock w/ herb creamed mash,
samphire & chilli cheese sauce _____ £14.95

Seared Steak Slices (served warm)
w/rocket, parmesan & fries _____ £17.50

We locally source, freshly prepare & forge great relationships with all of our suppliers. We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!

BURGERS & SANDWICHES

🍷 Gluten free alternatives available. Please ask your server

Chickpea & Squash Burger 🌿 w/flat bread, aubergine bhaji,
mango chutney, yoghurt & fries _____ £12.95

Daily Gourmet Burger w/fries _____ £14.95

Steak Burger w/beef tomato, cheese, onion,
house burger sauce & fries _____ £13.50
+ bacon/haggis/blue cheese _____ £1.50

Bass Rock Salmon Burger w/sesame seeds,
pickled cucumber, wasabi mayo & fries _____ £14.25

SIDES

Hummus & olives 🌿 w/ flatbread _____ £3.95

Mac & Cheese 🌿 _____ £3.95
+ truffle oil _____ £1.00

Rocket & Parmesan _____ £3.95

Chilli kale _____ £3.95

HB Salad _____ £3.95

Sweet Potato Fries 🌿 _____ £4.25

Truffle & Parmesan Fries _____ £4.50

Fries 🌿 _____ £3.95

+ chilli, curry or garlic _____ £0.30

**INDEPENDENTLY OWNED,
LOCALLY MADE, ALL WELCOME.**

MAKE THEM SMILE

Herringbone gift vouchers are available in
£25 denominations, just ask your server.



EVENING



Please photo this QR code with your smart phone to check in to Track & Trace.

📍 *Herringbone Goldenacre*

COCKTAILS

French Martini ketel one vodka, hb raspberry liqueur, pineapple _____ £5.95

Espresso Martini ketel one vodka, hb coffee liqueur, fresh espresso, vanilla, chocolate bitters _____ £6.95

Rosewater & Pink Grapefruit Margarita don julio blanco tequila, cointreau, grapefruit juice, lime, & rosewater mist _____ £7.95

Pornstar Martini ketel one vodka, passion fruit puree, vanilla, lime, served with a side of prosecco _____ £6.95

North Berwick Seadog nb gin, grapefruit, thyme _____ £6.95

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

Organic, biodynamic, vegan choices from some of our favourite estates around the world.

Ask your server or see blackboard for details.

WINE BY THE GLASS

SPARKLING (125ml)

Botter Prosecco 🍷 Spumante DOC (Italy) _____ £5.25

WHITE (175ml)

Monte di Cello 🍷 Trebbiano, Emilia (Italy) _____ £4.50

Goyenechea Torrontes Mendoza (Argentina) _____ £4.75

Mar de Lisboa Lisbon (Portugal) _____ £4.95

Herringbone House Sauvignon Blanc (Chile) _____ £5.50

Finca Fabian 🍷 Organic Verdejo, La Mancha (Spain) _____ £5.75

Fleur du Cap Chenin Blanc, Stellenbosch (South Africa) _____ £5.95

Domini Del Leone 🍷 Organic Pinot Grigio, Venezia (Italy) _____ £6.25

Le Versant Viognier 🍷 Languedoc (France) _____ £6.50

Terrasses de la Mar Picpoul de Pinet, Languedoc (France) _____ £6.50

Egobodegas 🍷 Goru el Blanco, Jumilla (Spain) _____ £6.95

Sillages Albarino Languedoc (France) _____ £7.25

Samurai Chardonnay (South Australia) _____ £7.25

Sacred Hill Sauvignon Blanc, Marlborough (New Zealand) _____ £7.50

ROSÉ (175ml)

Sea Change Rose (Italy) _____ £5.95

Finca Fabian 🍷 Organic Garnacha Rosado (Spain) _____ £5.95

First Dawn Sauvignon Blanc Rose (New Zealand) _____ £6.50

Foncalieu Chemin de Provence Rosé (France) _____ £6.75

RED (175ml)

Monte di Cello 🍷 Sangiovese, Emilia (Italy) _____ £4.75

Franschoek Cellars Shiraz 🍷 (South Africa) _____ £4.95

Herringbone House Red Vin de France (France) _____ £5.50

Valdemoro Carmenere Central Valley (Chile) _____ £5.75

Mooiplaas 🍷 Bean Pinotage, Stellenbosch (South Africa) _____ £5.95

Domini Del Leone 🍷 Organic Corvina Merlot (Italy) _____ £6.25

El Viejo Pinot Noir Central Valley (Chile) _____ £6.75

La Tannerie Cite de Carcassone (France) _____ £6.75

Passo Antico Sardinia (Italy) _____ £6.95

Donkeyjote Organic Garnacha, Navarra (Spain) _____ £7.25

Mar de Palha Tinto Lisboa (Portugal) _____ £7.25

Henry Fessy 🍷 Beaujolais Villages (France) _____ £7.50

Chateau Brande Brègere Bordeaux Superior (France) _____ £7.75

DRAUGHT BEER

House lager (Pravha) _____ 4.0% £4.00

Guest _____ £4.95

Chieftain Ipa _____ 5.5% £4.95

Staropramen _____ 5.0% £4.75

Aspalls Cyder _____ 5.5% £4.65

Please ask your server for our guest beers.

SOME FAVOURITE BOTTLES & CANS

Erdinger alkoholfrei (alcohol free) 500ml _____ 0.0% £3.90

Free Damn 330ml _____ 0.0% £3.50

Lawless village IPA 🍷 330ml _____ 4.5% £4.95

Beavertown Neck Oil session IPA 330ml _____ 4.3% £5.05

Brewdog Nanny State (alcohol free) 330ml _____ 0.5% £3.90

Pilot Blond 330ml _____ 4.0% £4.95

Pilot Vienna 330ml _____ 4.6% £4.95

Innis & Gunn Mango IPA 330ml _____ 5.6% £4.75

Brewdog Elvis Juice 330ml _____ 6.5% £4.95

Thistly Cross Elderflower Cider 330ml _____ 4.0% £4.95

Thistly Cross Strawberry Cider 330ml _____ 4.0% £4.95

Not seeing what you fancy? Why not take a look at our drinks list where you will see our full selection...

We locally source, freshly prepare & forge great relationships with all of our suppliers. We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!



EVENING

DESSERTS

Hb Sticky Toffee Pudding ^{gf}
w/ice cream or cream _____ £6.95

Coconut Posset ^{gf} ^{ve}
w/pineapple salsa _____ £6.50

Amaretto Chocolate St Emilion
w/ brandy soaked amaretti biscuits _____ £6.50

Vanilla Ice Cream (one scoop) _____ £3.75
+ a scoop _____ £1.00
+ pedro ximanez raisins _____ £2.50

Selection of ice-cream and sorbet _____ £3.75
Please ask for today's flavours.

Affogatto
vanilla ice cream topped with a shot of espresso _____ £5.95
+ baileys or hb house coffee liqueur _____ £2.50

DESSERT WINE

Maury Domaine lafage Roussillon (France) _____ £7.25
Kopke Fine Ruby Port (Portugal) _____ £4.50
Kopke Fine tawny Port (Portugal) _____ £5.50

DESSERT COCKTAILS

Monkey Puzzle _____ £7.00
Glenmorangie original, briottet banane, maple syrup,
bittermans xocolatl mole bitters
Coconut Palm _____ £6.50
Aluna coconut rum, briottet crème cacao, soya milk, walnut
bitters

FAVOURITE MALTS

Bowmore 12 _____ £3.65
Dalmore 15 _____ £4.65
Caol Ila 12 _____ £4.85
Glenkinchie 12 _____ £3.85
Glenmorangie 18 _____ £9.50

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of.



DESSERTS

Hb Sticky Toffee Pudding ^{gf}
w/ice cream or cream _____ £6.95

Coconut Posset ^{gf} ^{ve}
w/pineapple salsa _____ £6.50

Amaretto Chocolate St Emilion
w/ brandy soaked amaretti biscuits _____ £6.50

Vanilla Ice Cream (one scoop) _____ £3.75
+ a scoop _____ £1.00
+ pedro ximanez raisins _____ £2.50

Selection of ice-cream and sorbet _____ £3.75
Please ask for today's flavours.

Affogatto
vanilla ice cream topped with a shot of espresso _____ £5.95
+ baileys or hb house coffee liqueur _____ £2.50

DESSERT WINE

Maury Domaine lafage Roussillon (France) _____ £7.25
Kopke Fine Ruby Port (Portugal) _____ £4.50
Kopke Fine tawny Port (Portugal) _____ £5.50

DESSERT COCKTAILS

Monkey Puzzle _____ £7.00
Glenmorangie original, briottet banane, maple syrup,
bittermans xocolatl mole bitters
Coconut Palm _____ £6.50
Aluna coconut rum, briottet crème cacao, soya milk, walnut
bitters

FAVOURITE MALTS

Bowmore 12 _____ £3.65
Dalmore 15 _____ £4.65
Caol Ila 12 _____ £4.85
Glenkinchie 12 _____ £3.85
Glenmorangie 18 _____ £9.50

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of.



DESSERTS

Hb Sticky Toffee Pudding ^{gf}
w/ice cream or cream _____ £6.95

Coconut Posset ^{gf} ^{ve}
w/pineapple salsa _____ £6.50

Amaretto Chocolate St Emilion
w/ brandy soaked amaretti biscuits _____ £6.50

Vanilla Ice Cream (one scoop) _____ £3.75
+ a scoop _____ £1.00
+ pedro ximanez raisins _____ £2.50

Selection of ice-cream and sorbet _____ £3.75
Please ask for today's flavours.

Affogatto
vanilla ice cream topped with a shot of espresso _____ £5.95
+ baileys or hb house coffee liqueur _____ £2.50

DESSERT WINE

Maury Domaine lafage Roussillon (France) _____ £7.25
Kopke Fine Ruby Port (Portugal) _____ £4.50
Kopke Fine tawny Port (Portugal) _____ £5.50

DESSERT COCKTAILS

Monkey Puzzle _____ £7.00
Glenmorangie original, briottet banane, maple syrup,
bittermans xocolatl mole bitters
Coconut Palm _____ £6.50
Aluna coconut rum, briottet crème cacao, soya milk, walnut
bitters

FAVOURITE MALTS

Bowmore 12 _____ £3.65
Dalmore 15 _____ £4.65
Caol Ila 12 _____ £4.85
Glenkinchie 12 _____ £3.85
Glenmorangie 18 _____ £9.50

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of.



VEGAN

STARTERS

Soup of the day w/ artisan seeded bread _____ £5.50

Bread, Olives & Oils _____ £4.25/5.95

Blue Cheese & Pear Winter Salad w/
walnut & caper dressing _____ £6.50

Mushrooms on Toast w/ spinach & crispy shallots _____ £5.95

MAINS

Sweet Potato, Aubergine & Pepper Curry ^{GF}
w/ cardamom rice _____ £11.95

Mushroom & Hazelnut Seitan w/ charred cauliflower purée,
garlic & chilli kale, roast celeriac _____ £13.95

Smashed Avocado and Miso Salad
w/ sweet pickled kohlrabi & crostini _____ £10.50

Chickpea & Squash Burger w/flatbread, aubergine bhaji,
mango chutney, vegan yoghurt & fries _____ £11.95

DESSERTS

Coconut posset w/pineapple salsa ^{GF} _____ £5.95

Sorbet ask your server for today's flavour _____ £3.95

Amaretto Chocolate St Emilion w/ brandy soaked amaretti
biscuits _____ £6.50

Chocolate, Rum & Lime Ganache w/ passionfruit coulis & stem
ginger shortbread _____ £6.50

SIDES

HB salad _____ £3.50

Hummus, olives w/ flatbread _____ £3.95

Chargrilled chilli pak choi _____ £3.95

Bread, olives & oils _____ sml £4.25 / lrg £5.95

Sweet potato fries _____ £4.25

Fries ^{ve} _____ £3.95

+ chilli, curry or garlic _____ £0.30

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of.



VEGAN

STARTERS

Soup of the day w/ artisan seeded bread _____ £5.50

Bread, Olives & Oils _____ £4.25/5.95

Blue Cheese & Pear Winter Salad w/
walnut & caper dressing _____ £6.50

Mushrooms on Toast w/ spinach & crispy shallots _____ £5.95

MAINS

Sweet Potato, Aubergine & Pepper Curry ^{GF}
w/ cardamom rice _____ £11.95

Mushroom & Hazelnut Seitan w/ charred cauliflower purée,
garlic & chilli kale, roast celeriac _____ £13.95

Smashed Avocado and Miso Salad
w/ sweet pickled kohlrabi & crostini _____ £10.50

Chickpea & Squash Burger w/flatbread, aubergine bhaji,
mango chutney, vegan yoghurt & fries _____ £11.95

DESSERTS

Coconut posset w/pineapple salsa ^{GF} _____ £5.95

Sorbet ask your server for today's flavour _____ £3.95

Amaretto Chocolate St Emilion w/ brandy soaked amaretti
biscuits _____ £6.50

Chocolate, Rum & Lime Ganache w/ passionfruit coulis & stem
ginger shortbread _____ £6.50

SIDES

HB salad _____ £3.50

Hummus, olives w/ flatbread _____ £3.95

Chargrilled chilli pak choi _____ £3.95

Bread, olives & oils _____ sml £4.25 / lrg £5.95

Sweet potato fries _____ £4.25

Fries ^{ve} _____ £3.95

+ chilli, curry or garlic _____ £0.30

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of.



VEGAN

STARTERS

Soup of the day w/ artisan seeded bread _____ £5.50

Bread, Olives & Oils _____ £4.25/5.95

Blue Cheese & Pear Winter Salad w/
walnut & caper dressing _____ £6.50

Mushrooms on Toast w/ spinach & crispy shallots _____ £5.95

MAINS

Sweet Potato, Aubergine & Pepper Curry ^{GF}
w/ cardamom rice _____ £11.95

Mushroom & Hazelnut Seitan w/ charred cauliflower purée,
garlic & chilli kale, roast celeriac _____ £13.95

Smashed Avocado and Miso Salad
w/ sweet pickled kohlrabi & crostini _____ £10.50

Chickpea & Squash Burger w/flatbread, aubergine bhaji,
mango chutney, vegan yoghurt & fries _____ £11.95

DESSERTS

Coconut posset w/pineapple salsa ^{GF} _____ £5.95

Sorbet ask your server for today's flavour _____ £3.95

Amaretto Chocolate St Emilion w/ brandy soaked amaretti
biscuits _____ £6.50

Chocolate, Rum & Lime Ganache w/ passionfruit coulis & stem
ginger shortbread _____ £6.50

SIDES

HB salad _____ £3.50

Hummus, olives w/ flatbread _____ £3.95

Chargrilled chilli pak choi _____ £3.95

Bread, olives & oils _____ sml £4.25 / lrg £5.95

Sweet potato fries _____ £4.25

Fries ^{ve} _____ £3.95

+ chilli, curry or garlic _____ £0.30

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of.



KIDS



KIDS



sml/lrg

Soup of the day ☺ _____ £2.50 / 3.95
w/ crusty bread

Cucumber & carrot sticks ☺ _____ £4.95 / £7.95
w/ hummus, salad & flatbread

Cheeseburger ☺ _____ £4.95 / £7.95
w/ tomato, lettuce, mayo and fries

Homemade chicken goujons ☺ _____ £4.95 / £7.95
w/ fries & peas

Homemade cod bites ☺ _____ £4.95 / £7.95
w/ fries & peas

Homemade mac & cheese ☺ _____ £4.95 / £7.95

Sausage, chips & gravy ☺ _____ £4.95 / £7.95

All followed by a scoop of ice-cream ☺

All of our dishes from our main menu (except steak and whole fish) are available in children's sizes at 60% cost. Please ask for details.



sml/lrg

Soup of the day ☺ _____ £2.50 / 3.95
w/ crusty bread

Cucumber & carrot sticks ☺ _____ £4.95 / £7.95
w/ hummus, salad & flatbread

Cheeseburger ☺ _____ £4.95 / £7.95
w/ tomato, lettuce, mayo and fries

Homemade chicken goujons ☺ _____ £4.95 / £7.95
w/ fries & peas

Homemade cod bites ☺ _____ £4.95 / £7.95
w/ fries & peas

Homemade mac & cheese ☺ _____ £4.95 / £7.95

Sausage, chips & gravy ☺ _____ £4.95 / £7.95

All followed by a scoop of ice-cream ☺

All of our dishes from our main menu (except steak and whole fish) are available in children's sizes at 60% cost. Please ask for details.

