

# A LA CARTE

## STARTERS

**Salt & Chilli Squid / Tofu (gf)**  
Napa Slaw, Chilli & Ponzu  
7.00

**Beef Croquets**  
Horseradish Mayo & Gherkin  
7.00

**Chargrilled Haloumi Crostini**  
Rocket, Red Onion Jam, Tomato Salsa  
7.00

**Summer Vegetable Fritto Misto**  
Cauliflower, Courgette, Asparagus,  
Sprouting Broccoli, Smoked Tomato Salsa  
& Blue Cheese Ranch  
8.00

**Pop Corn Portavogie Prawns**  
Pea Puree, Tartare Sauce & Watercress  
7.00

**Honey Chilli Chicken**  
Szechuan Peppers, Onion  
& Crispy Noodles  
8.00

## MAINS

**28 Day Dried Aged 8oz Sirloin Steak - 24.00**  
Triple Cooked Fat Chips, Onion Rings, Mushroom & Pepper Sauce

**Kitch Shepards Pie - 16.50**  
Shredded Shoulder of Irish Lamb, Cheddar Mash, Buttered Seasonal Greens

**Roast Corn Fed Chicken Supreme - 15.00**  
Champ, Asparagus, Mushroom Cream & Pancetta Crisp

**Local Baked Haddock - 16.00**  
New Potatoes, Baby Spinach, Fennel, Saffron & Heritage Tomato

**Orzo Pasta – *Vegetarian Alternative Available* - 15.00**  
Roast Garlic Chicken, 'Nduja, Sundried Tomato & Chilli Oil

**6oz Beef Burger | *served with hand cut fries* - 13.00**  
Brioche Bun, Mature Cheddar, Rocket, Pickle & Relish

**6oz Chickpea & Pistachio Burger | *served with hand cut fries* - 13.00**  
Brioche Bun, Rocket, Roast Pepper Aioli

**Grilled Chicken Salad – *Vegetarian Alternative Available* - 12.00**  
Chorizo, Baby Mixed Leaves, Cherry Tomatoes, Roasted Peppers, Sour Dough Croutons & Aioli

**Smoked Haddock Risotto – *Vegetarian Alternative Available* - 16.00**  
Leek, Asparagus, Petis Pois, Rocket & Gremolata

**Vegetarian Menu also Available**

*\*\*gluten free and vegan options available - please ask your server for further details*

## SIDES

|                                   |      |                              |      |
|-----------------------------------|------|------------------------------|------|
| Olives                            | 3.50 | Skinny Fries                 | 3.50 |
| Garlic Focaccia (add Cheese 1.50) | 3.00 | Garlic & Herb Diced Potatoes | 4.00 |
| Kitch Garden Salad                | 3.50 | Garlic Fries                 | 4.00 |
| Seasonal Buttered Greens          | 4.00 | Rosemary Parmesan Fries      | 4.00 |
| Onion Rings                       | 3.50 | Creamy Mash                  | 4.00 |

\*PLEASE NOTE NUTS ARE USED ON THE PREMISES

WE ONLY USE THE FRESHEST LOCALLY SOURCED INGREDIENTS

One of our main objectives is to ensure our dishes are created using ingredients sourced from local farmers and independent retailers.

Our chefs endeavour to use the best local suppliers for seafood, meat and vegetables to ensure our food is at its freshest.

We are BYOB Monday, Tuesday and Wednesday | Corkage charges apply – please ask your server for details.

A discretionary service charge of 10% will be added to your bill