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# To Start

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## Sharing Platters

### **BAKED CAMEMBERT**

Infused With Garlic, Thyme, Chilli & Honey Served With Toasted Crostini & Honey Dipping Pot (V) **15.5**  
(GF OPTION AVAILABLE ON REQUEST)

### **SEAFOOD**

Lightly Dusted Squid, Filo Wrapped King Prawns, Whitebait, & Fish Goujons With A Chunky Tartare & Thai Chilli Sauce Dipping Pots (DF) **19**

### **ANTIPASTI**

Cured Meat Platter - Salami, Chorizo & Parma Ham, Olives, Shaved Parmesan, Oil, Vinegar & Crostini (GF OPTION AVAILABLE ON REQUEST) **15**

## Starters

### **HAM HOCK TERRINE**

Piccalilli Puree, Pickled Veg, Crostini & Leaves (DF) **7.5**  
(GF OPTION AVAILABLE ON REQUEST)

### **BURRATA CAPRESE**

Tomatoes, Burrata, Smashed Avocado, Vine Tomatoes & Balsamic Reduction (GF, DF) **7**

### **FLAKED HOT SMOKED SALMON**

Samphire, Pea Puree & Charred Lemon (GF) **8.5**

### **POTTED SMOKED MACKEREL PATE**

Flavoured With Horseradish & Spring Onion. With leaves, Crostini & Lemon **7**

### **BRISKET BON BONS**

Beef Brisket Bon Bons In Hickory BBQ Sauce With Celeriac Slaw (DF) **8**

### **MIXED MUSHROOMS**

Sauteed In A Black Garlic & Herb Butter On Toasted Ciabatta & Pea Shoots (V) **7.5**  
(GF OPTION AVAILABLE ON REQUEST)

### **GOATS CHEESE & HONEY FILO PARCELS**

Apple & Ale Chutney & Leaves(V) **8.5**

### **PANISE**

Chickpea Fries, Shaved Parmesan & Green Pepper Relish (V,VE,GF,DF) **5.5**

# The Main Event

## A La Carte

### **VENISON BOURGUIGNON**

Slowly Braised Venison In A Rich Red Wine & Baby Onion Gravy With Fondant Potato & Tender Stem Broccoli

**16.8**

### **CAJUN SWORDFISH**

Diced Sweet Potato, Wilted Greens, & A Spicy Mexican Tomato Salsa (GF, DF)

**20**

### **MUSHROOM ORZOTTO**

Wild & Mixed Mushroom, Leek & Tarragon Orzotto In A Creamy White Wine Sauce Served With Garlic Ciabatta & Leaves (V)

**15**

### **MALAYSIAN CURRY**

Monkfish, King Prawn, Pineapple & Sweet Potato Malaysian Curry With Coconut Steamed Basmati Rice (GF, DF)

**16.5**

### **PANFRIED SEABASS**

Crushed Potatoes, Sugar Snap Peas, White Wine & Grape Sauce (GF)

**18.5**

### **JACKFRUIT CURRY**

Sweet Potato, Pineapple, Red Pepper & Jackfruit, In A Malaysian Coconut Broth & Coconut Steamed Basmati Rice (GF,VE,V,DF)

**13.5**

### **ROASTED CHICKEN BREAST**

Breast Of Chicken Stuffed With Smoked Cheddar, Wrapped In Pancetta, With Potato Galette In A Creamy Mushroom Sauce (GF)

**14.5**

## Ol' Favourites

### **CHEF'S RENOWNED STEAK PIE**

Shortcrust Pastry, Served With Hand Cut Chips, Peas And Gravy

**14.5**

### **BEER BATTERED FISH**

Beer Battered Fish Of The Day With Hand Cut Chips, Mushy Peas, Tartare Sauce & Charred Lemon

**15.5**

### **BEER BATTERED HALLOUMI**

Hand Cut Chips, Tartare Sauce, Leaves & Charred Lemon (V)

**13**

# The Main Event

## Steaks & Burgers

### 8 OZ 21 DAY AGED SIRLOIN STEAK

Served With Mushrooms, Griddled Tomato, Hand Cut Chips & Dressed Leaves (DF/GF)

26

### 8 OZ 21 DAY AGED RIBEYE STEAK

Served With Mushrooms, Griddled Tomato, Hand Cut Chips & Dressed Leaves (DF/GF)

30

### PRIME 6 OZ WAGYU BURGER

Topped With Smoked Cheddar, Baby Gem Lettuce & Beef Tomato Served In A Toasted Brioche Bun With Salad, Hand Cut Chips & Coleslaw

15.5

### BLACK & BLUE WAGYU BURGER

Grilled & Topped With Blue Cheese, Blackened Onions, Bacon, Baby Gem Lettuce & Beef Tomato Served In A Toasted Brioche Bun With Salad, Hand Cut Chips & Coleslaw

17

### SPICY ORIENTAL VEGGIE BURGER

Vegetables, Coriander, Chilli, Lime, Lemon Grass, Sesame & Cumin Seeds With A Crunchy Lentil Crumb Served In A Toasted Ciabatta, Baby Gem Lettuce & Beef Tomatoe With Vegan Coleslaw, Sweet Potato Fries & Leaves (V,VE,DF)

13

## Sauces & Toppings

PEPPERCORN SAUCE (V)

3

STILTON & WHITE WINE (V)

3

BEARNAISE (V)

3

DIANE (V)

3

FRIED EGG (V)

1

FRIED BACON

2.5

STILTON (V)

2

## Sides

TOASTED GARLIC CIABATTA (V,VE,DF)

3

HAND CUT CHIPS (V,VE,DF,GF)

3

SKINNY FRIES (V,VE,DF,GF)

3.5

SWEET POTATO FRIES (V,VE,DF,GF)

4

ADD CHEESE TO ANY OF THE ABOVE

.50

HOUSE SALAD + BALSAMIC (V,VE,DF,GF)

3.5

SAUTEED MUSHROOMS (V,GF)

2

## Salads

### CHICKEN CAESAR

With Croutons, Gem Lettuce, Anchovies, Shaved Parmesan & Caesar Dressing

14

### TUNA NIÇOISE

Olives, Green Beans, Cherry Tomatoes, New Potatoes, Red Onion, Lemon, Olive Oil, Garlic & Mustard Dressing. (DF)

15.5

### GRILLED HALLOUMI

With Pomegranate Seeds, Sliced Grapes, Cherry Tomatoes, Cos Lettuce, Mixed Grains & Chai Seeds (V)  
(GF OPTION AVAILABLE ON REQUEST)

13

# Pizza Menu

EAT IN OR TAKE AWAY, PRE ORDERS WELCOME  
FRESHLY MADE, HAND STRETCHED 12" ITALIAN, ARTISAN PIZZA BASES

## MARGHERITA

Original Mozzarella Cheese & Tomato Pizza With Even More Cheese (V) **13.75**

## PEPPERONI

Original Mozzarella Cheese & Tomato Pizza With Pepperoni Topping **15**

## MEATY & SPICY

Original Mozzarella Cheese, Pepperoni, Chorizo, Chicken, Fresh Chili Oil & Red Onion **16**

## GOATS CHEESE & CARAMELISED ONION

Goats Cheese, Mozzarella, Caramelised Onion & Spinach (V) **16**

## BBQ CHICKEN

BBQ Base, Original Mozzarella Cheese, Chicken, Peppers & Red Onion **15**

# Snack Menu

TOASTED SOURDOUGH OPEN SANDWICHES  
SERVED WITH DRESSED LEAVES & COLESLAW  
GF OPTIONS AVAILABLE

## SMOKED SALMON

Smoked Salmon, Cream Cheese, Cucumber Ribbons, Honey & Mustard Dressing **9.5**

## PULLED PORK & CHORIZO

BBQ Shredded Pulled Pork, Chorizo, Red onion & Rocket **10**

## CAPRESE BURRATA

Smashed Avocado, Beef Tomatoes, Burrata Cheese, Rocket & Balsamic Glaze (V) **9**

## BEEF & MUSHROOM

Flash Fried Beef, Red Onions, Mushrooms, Drizzled Gravy **10.5**

## GOATS CHEESE & HONEY

Crumbled Goats Cheese, Walnuts, Caramelised Onion Chutney (V) **9.5**

## HALLOUMI

Griddled Halloumi, Mixed Grains, Sliced Grapes & Pomegranate Seeds (V) **9.5**

Our Food Is All Prepared In A Working Kitchen So Any Dish May Contain Traces Of Nuts, Gluten, Crustaceans, Eggs, Fish, Peanut, Soybeans, Milk, Celery, Mustard, Sesame, Sulphur Dioxide And Sulphate, Lupin & Molluscs

As We Have A Working Kitchen There Is A Small Risk That Tiny Traces Of These May Be In Any Other Dish Or Food Served Here. We Understand The Dangers To Those With Severe Allergies, So Please Make Your Server Aware If This Is The Case & That Information Will Be Passed To The Kitchen Team.

The Gratuities Given To Our Staff Are Shared Between The Staff Working That Shift. An Optional 10% Service Charge Will Be Added To Parties Of 8 Or More.

SUITABLE FOR: V = VEGETARIAN VE= VEGAN GF = GLUTEN FREE DF = DAIRY FREE