

- LUNCH -

TAPAS

Breaded King Prawns, *sweet chilli sauce* | **Halloumi**, *chilli, lime, honey glaze, sweet chilli sauce***Sweet Piquante Peppers**, *sweet chili sauce* | **Chicken Goujons**, *Sweet chilli sauce***Chefs Pork and Apple Sausage Rolls**, *English mustard***£5 Per Plate or 3 Plates For £13.00**

STARTERS

Chef's soup*Crusty rolls, butter (gf) (Ve)*

£7.5

Duck liver patè*Apple & onion chutney, toast*

£8.25

Classic prawn cocktail*Gem lettuce, Marie Rose, lemon, brown bread*

£8.5

Risotto*Butternut squash puree, roasted butternut*

£8.25 / £19

MAINS

FROM THE GRILL

8oz Ribeye steak*Rocket, Parmesan salad, fries (gf)*

£28

Add roasted tomato or roasted mushrooms

£1.75 each

Peppercorn, blue cheese, truffle hollandaise (gf)

£3.5 each

6oz beef burger

£16

Cajun chicken burger

£16

Moving Mountain plant based burger (Ve) £16*All burgers come with gem lettuce, tomato, gherkin, red onion, burger slam, burger sauce & fries, toasted bun**Add American cheese, bacon*

£1.75 each

SALADS

Classic Caesar Salad*Herb croutons, ceasar dressing, anchovies, parmesan*

£8.75 / £16

ADD Chicken

£2.5

ADD Bacon

£2.5

Mature Cheddar Ploughman's*Branston, Piccalilli, Apple, Tomato, Gem Lettuce, Sourdough Roll, Pickled Onion*

£14.5

Add Sausage Roll

£1.5

Pâté

£2.5

Ham

£2.5

Pork Pie

£2.5

Corned beef hash*Fried egg, caramelised red onion*

£15

Honey & mustard roast ham*Sherston barn eggs, fries (gf) (df)*

£14

Fish & chips*Tartare sauce, lemon*

£17

Cumberland sausage*Chive mash, caramelised onion gravy, crispy onion (gf)*

£16

PUDDINGS

Peanut butter chocolate brownie*Vanilla ice cream, raspberry sauce (gf)*

£8.25

Sticky toffee pudding*Salted toffee sauce, salted caramel ice cream (gf)*

£8

Lemon and treacle tart*Clotted Cream*

£8.25

Artisan cheese board*Mature cheddar, stilton, brie, crackers, grapes, apple*

£12

Apple and blackberry crumble*Crème Anglaise*

£8.25

Orange & cinnamon crème brûlée*Strawberry shortbread (gf without shortbread)*

£8

Dolcetti ice cream & sorbet

2 scoops £4.5

*Strawberry clotted cream, honeycomb, chocolate, funky banana, salted caramel, vanilla Vegan vanilla (gf)(Ve), cookies & cream (contains gluten),**Sorbets –lemon, orange, blackcurrant, mango, strawberry guava (Ve) (gf)*

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -

CHAMPAGNE	125 ml	200 ml	75 cl
Joseph Perrier Brut NV, France. <i>Soft and delicate with great complexity.</i>	9.00		50.00
Veuve Cliquot Yellow Label NV, France. <i>Full-bodied and richly flavoured.</i>			65.00
Bollinger, France. <i>Made from first-run juice, a full-bodied Champagne.</i>			87.00
Veuve Cliquot Rose NV, France.			80.00
SPARKLING	125 ml	200 ml	75 cl
Chio Prosecco, Italy. <i>Fresh and light with balanced acidity and body.</i>	7.00		27.00
Freixenet Prosecco, Spain.			9.00
WHITE	175 ml	250 ml	75 cl
Oyster Catcher Sauvignon Blanc, Chile. <i>Fresh pear with twist of gooseberry.</i>	5.90	7.70	23.00
Ancora Pinot Grigio, Italy. <i>Pear and citrus notes.</i>	5.80	7.60	22.00
19 Crimes Chardonnay, Australia. <i>Ripe tropical fruit aromas.</i>	6.50	8.40	26.00
Cawston Crossing Chenin Blanc, South Africa. <i>Flavours of guava, apple and pear.</i>	5.90	7.70	24.00
Rongopai Sauvignon Blanc, New Zealand. <i>Good structure with a long spicy finish.</i>	8.20	10.95	32.50
Macon Villages, France. <i>Full buttery wine with nutty notes.</i>			29.00
Ropiteau Chablis, France. <i>Elegant dry wine with well-balanced acidity.</i>			33.00
Chateau Thauvenay Sancerre, France. <i>Lemons & fine herbal notes.</i>			39.00
Schieferkopf Riesling Alsace, France. <i>Golden colour citrus acidity and spice.</i>			25.00
RED	175 ml	250 ml	75 cl
Solar Viejo Tempranillo, Spain. <i>Aromas of cherries, plums and sloe's.</i>	6.90	7.90	25.00
Oyster Catcher Merlot, Chile. <i>Aroma of cedar and plums.</i>	6.20	7.80	24.50
Tall Horse Shiraz, South Africa. <i>Wildberry flavours and oak spice.</i>	6.80	8.80	26.00
Solar Viejo Rioja Reserva, Spain. <i>Ripe fruit flavours, well, structured tannins.</i>	7.80	10.40	31.00
La Cour Des Dames Mourvedre, France. <i>Fruits and acacia aroma, liquorice hint.</i>	7.90	9.10	29.00
Finca Flichman Malbec, Argentina. <i>Rich and full bodied, great value for money.</i>	5.90	7.70	24.00
Tall Horse Pinotage, South Africa. <i>Soft and medium bodied with silky tannins.</i>			25.00
Chateau Beauchene Chateauneuf-du-Pape, France. <i>Black cherries, vanilla, cedar.</i>			51.00
Gabbiano Chianti Classico, Italy. <i>Cherry blossom, red and black fruit, cinnamon.</i>			31.00
Casa Ferrierinha Esteva, Portugal. <i>Warm notes of cedar and tobacco.</i>			28.00
ROSE	175 ml	250 ml	75 cl
Canyon Road White Zinfandel, USA. <i>Floral summer orchard aromas.</i>	5.90	7.70	23.00
La Promenade Cote du Provence Rose, France. <i>Light pink in colour.</i>	7.10	9.40	28.00

