

- LUNCH -

TAPAS

Breaded King Prawns, *Sweet Chilli Sauce* | **Potato Bravas**, *Smoked Tomato and Red Pepper Sauce, Garlic Mayo***Halloumi**, *Chili, Lime, Honey Glaze, Sweet Chilli Sauce***Chicken Goujons**, *Sweet Chilli Sauce* | **Homemade Pork and Apple Sausage Rolls**, *English Mustard*

£5 Per Plate or 3 Plates For £13.00

STARTERS

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

£7.5

Ham Hock & Pea Terrine*Piccaililli, melba toast, rocket salad*

£8.5

Pulled Brisket Croquette*Dijon Mustard Mayo, Pickled Shallots*

£8.5

Classic Prawn Cocktail*Gem lettuce, Marie Rose, lemon, brown bread*

£8.5

Smoked Mackerel Mousse*Herbed Crostini, Rocket and Pinenut Salad*

£8.5

Wild Mushroom Risotto*Truffle Oil, Rocket and Parmesan (gf, ve, df)*

£8.25/Main £19

MAINS

FROM THE GRILL

8oz Sirloin 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*Guacamole, Caramelised Onion*

£16

Moving Mountain Plant Based Burger (ve) £16*All burgers come with gem lettuce, tomato, gherkin,**red onion, burger slaw, burger sauce & fries, toasted bun**Add American cheese, unsmoked bacon*

£1.75 each

SALADS

Caesar Salad*Baby gem lettuce, anchovies, croutons, dressing*

£8.75/Main £16.75

Add Chicken or bacon

£2.95

Cumberland Sausage*Creamy mash, caramelised onion gravy, crispy onions (gf)*

£16

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

£14

BBQ Ribs*Sweet Potato Wedges, Corn on the Cob, Coleslaw (gf)*

£20

Corned Beef Hash*Fried Egg, Caramelised Red Onion*

£15

Fish & chips*Tartare sauce, lemon*

£17

PUDDINGS

Lemon Rice Pudding*Rhubarb Compote*

£8.25

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

£8.25

Affogato Parfait*Coffee and Rum Syrup and Amaretti Biscuit Crumb*

£8.5

Artisan Cheese Board*Mature cheddar, stilton, brie, crackers, grapes, chutney*

£12

Maple and Pecan Brownie*Maple Syrup, Vanilla Ice Cream, Honeycomb*

£8.25

White Chocolate and Pistachio Panna Cotta*Raspberry Sauce and Pistachio Crumb*

£8.5

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)*

Disbes may contain nut/nut derivatives. Fish disbes 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	125ml	200ml	75cl
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	125ml	200ml	75cl
Chio Prosecco, Italy. <i>Fresh and light with balanced acidity and body.</i>	7.00		27.00
Freixenet Prosecco, Spain.			9.00
WHITE	175ml	250ml	75cl
Andes Peak Sauvignon Blanc, Chile. <i>Fresh pear with twist of gooseberry.</i>	5.90	7.70	23.00
Vivoli 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
Fairway 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	175ml	250ml	75cl
Solar Viejo Tempranillo, Spain. <i>Aromas of cherries, plums and sloe's.</i>	5.90	7.70	23.00
Andes Peak Merlot, Chile. <i>Aroma of cedar and plums.</i>	5.90	7.70	23.00
Tall Horse Shiraz, South Africa. <i>Wildberry flavours and oak spice.</i>	6.30	8.40	25.00
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
J Buchon Reserva 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>			30.00
Casa Ferrierinha Esteva, Portugal. <i>Warm notes of cedar and tobacco.</i>			28.00
ROSE	175ml	250ml	75cl
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

