

- DINNER -

STARTERS

Chef's Soup <i>Crusty rolls, butter (gf) (Vv)</i>	£8.5	Classic Prawn Cocktail <i>Gem lettuce, Marie Rose, lemon, brown bread</i>	£10.5
Ham Hock & Pea Terrine <i>Piccalilli, melba toast, rocket salad</i>	£10.95	Smoked Mackerel Mousse <i>Herbed Crostini, Rocket and Pinenut Salad</i>	£8.5
Pulled Brisket Croquette <i>Dijon Mustard Mayo, Pickled Shallots</i>	£10.95	Wild Mushroom Risotto <i>Truffle Oil, Rocket and Parmesan (gf, ve, df)</i>	£9.25/Main £19

MAINS

FROM THE GRILL

8oz Sirloin Steak <i>Rocket, Parmesan salad, fries (gf)</i>	£28
<i>Add roasted tomato or roasted mushrooms</i>	£1.75 each
<i>Peppercorn, blue cheese, truffle hollandaise (gf)</i>	£3.5 each
6oz Beef Burger	£16
Cajun Chicken Burger <i>Guacamole, Caramelised Onion</i>	£16
Moving Mountain Plant Based Burger (ve)	£16
<i>All burgers come with gem lettuce, tomato, gherkin, red onion, burger slaw, burger sauce & fries, toasted bun</i>	
<i>Add American cheese, unsmoked bacon</i>	£1.75 each

SALADS

Caesar Salad <i>Baby gem lettuce, anchovies, croutons, dressing</i>	£8.75/Main £16.75
<i>Add Chicken or bacon</i>	£2.95

Lamb Rump <i>Parmentier potato, carrot puree, tenderstem broccoli, rosemary jus (gf)</i>	£28
Roasted Duck Breast <i>Duck fat confit fondant potato, chantenay carrots, celeriac puree plum sauce</i>	£29.95
Curry Of The Day <i>Pea pilau rice, poppadum</i>	£18
BBQ Ribs <i>Sweet potato wedges, corn on the cob, coleslaw (gf)</i>	£22
Pan Fried Hake <i>Spicy chorizo and butterbean cassalette, new potato (gf)</i>	£24
Vegan Penne Pasta <i>Smoked tomato and red pepper sauce, roasted med veg</i>	£19

PUDDINGS

Lemon Rice Pudding <i>Rhubarb Compote</i>	£8.25	Maple and Pecan Brownie <i>Maple Syrup, Vanilla Ice Cream, Honeycomb</i>	£8.25
Sticky Toffee Pudding <i>Salted toffee sauce, salted caramel ice cream (gf)</i>	£8.25	White Chocolate and Pistachio Panna Cotta <i>Raspberry Sauce and Pistachio Crumb</i>	£8.5
Affogato Parfait <i>Coffee and Rum Syrup and Amaretti Biscuit Crumb</i>	£8.5	Dolcetti Ice Cream & Sorbet <i>Strawberry clotted cream, honeycomb, chocolate, funky banana, salted caramel, vanilla Vegan vanilla (gf)(Ve), cookies & cream (contains gluten),</i>	2 Scoops £4.5
Artisan Cheese Board <i>Mature cheddar, stilton, brie, crackers, grapes, chutney</i>	£12	<i>Sorbets –lemon, orange, blackcurrant, mango, strawberry guava (ve) (gf)</i>	

Disbes 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>			85.00
Bollinger, France. <i>Made from first-run juice, a full-bodied Champagne.</i>			97.00
Veuve Cliquot Rose NV, France.			89.00
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
Andes Peak Sauvignon Blanc, Chile. <i>Fresh pear with twist of gooseberry.</i>	5.90	7.70	24.50
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	175 ml	250 ml	75 cl
Solar Viejo Tempranillo, Spain. <i>Aromas of cherries, plums and sloe's.</i>	5.90	7.70	25.00
Andes Peak Merlot, Chile. <i>Aroma of cedar and plums.</i>	5.90	7.70	24.50
Tall Horse Shiraz, South Africa. <i>Wildberry flavours and oak spice.</i>	6.30	8.40	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
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	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

