

- DINNER -

Bread Basket £6 / Smoked Almonds & Nuts (ve, gf) £4.5 / Olives (gf, ve) £4 / Flatbread, Hummus, Hazelnuts (ve) £4.5
Crudites, Hummus (ve) £4.5

STARTERS

Chef's Soup Crusty rolls, butter (gf) (ve)	£8.5	Prawn Cocktail Mary rose, baby gem, buttered brown bread	£10.5
Ham Hock & Pea Terrine Picalilli, rocket salad, toast	£10.95	Twice Baked Cheese Soufflé Cheese & chive sauce	£10.95
Pulled Brisket Croquette Dijon mustard mayo, pickled shallots	£10.95	Wild Mushroom Risotto Truffle oil, rocket & parmesan (gf, ve, df)	£9.5/£19

MAINS**FROM THE GRILL**

8oz Sirloin Steak Rocket, parmesan salad, fries (gf)	£29.5
Add roasted tomato or roasted mushroom	each £1.75
Sauces Peppercorn, blue cheese, truffle hollandaise (gf)	each £4
6oz Beef Burger	£17.5
Cajun Chicken Burger Guacamole, caramelised onion	£17.5
Moving Mountains Meat Free Burger (ve)	£17.5
Add unsmoked bacon, american cheese slices	£1.75 each
<i>All Burgers come with Baby Gem, Tomato, Gherkin, Red Onion, Burger Slaw, Burger Sauce, Toasted Bun, Fries (gf upon request)</i>	

SALADS

Caesar Salad Baby gem, anchovies, croutons, dressing Add Chicken or bacon	£9.25/£17.5 £3.5 each
Greek Salad Feta, oregano, baby gem, olives, cucumber, red onion, tomato Add Chicken or bacon	£9.25/£17.5 £3.5 each

BBQ Ribs Sweet potato wedges, corn on the cob, coleslaw (gf)	£24
Local Ale Battered Haddock Fries, peas	£19.5
Cumberland Sausage Mash potato, caramelized onion gravy, crispy onions (gf)	£18.5

Lamb Rump Parmentier potato, carrot puree, tenderstem broccoli, rosemary jus (gf)	£29
Roasted Duck Breast Potato pave, carrots, celeriac puree, plum sauce (gf)	£29.95
Moroccan Spiced Aubergine Flatbread, hummus, moroccan cous-cous (ve)	£20
Chicken Kyiv Mustard mash, savoy cabbage, garlic butter	£24
Pan Fried Hake Chorizo & butterbean cassalette, new potatoes (gf)	£24
Pie of The Day Mash potato, buttered seasonal green veg	£22

SIDES

Buttered Peas / Sauté New Potatoes / Beer Battered Onion Rings / Mixed Salad / Truffle Parmesan Fries / Fries / Seasonal Veg
Moroccan Cous-Cous All £4.95 each

PUDDINGS

Snooty Sundae Vanilla & chocolate ice cream, sticky toffee pieces & caramel sauce (gf)	£8.95	White Chocolate & Pistachio Panna Cotta Raspberry sauce & pistachio crumb (gf)	£9.25
Sticky Toffee Pudding Salted caramel ice cream, salted toffee sauce (gf)	£9	Chocolate Hazelnut Mille Feuille Rum chantilly cream	£9
Affogato Parfait Coffee & rum syrup & amaretti biscuit crumb	£9	Local Ice Creams & Sorbet Strawberry clotted cream, honeycomb, chocolate, vanilla (gf)	2 scoops £4.5
Eton Mess Fresh Raspberry, Chantilly Cream, Meringue (gf)	£8.95	Add a waffle cone	£2
Cheese Board Mature Cheddar, Stilton, Brie, Crackers, Grapes, Apple	£14	<i>Sorbets –lemon, orange, mango, strawberry guava (ve) (gf)</i>	

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>			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

