

Menu

STARTERS & SHARING PLATES

Warm Sourdough Balsamic & olive oil	£4.00
Marinated Mixed Olives	£4.00
Halloumi Fries Served with sweet chilli dipping sauce	£6.00
Pan-Fried Chorizo Smoky Spanish sausage bites	£6.00
Jalapeno Poppers Breaded peppers with cooling cream cheese	£6.00
Whipped Hummus & Toasted Flatbread Creamy chickpea dip	£6.00
BAKED CAMEMBERT (V)	£12.00
<i>Infused with rosemary & garlic, served with toasted ciabatta for dipping.</i>	
<i>Recommended: Fleurs de Prairie Rosé</i>	
Mussels in White Wine Steamed in a garlic cream reduction	£12.00 / £22.00
Hot Honey Goats Cheese Glazed with hot honey & beetroot salad	£13.00
King Prawns Sautéed in a rich garlic & parsley butter	£13.00
Blue Cheese Arancini Crispy rice balls with a bold melted centre	£12.00
Salt & Pepper Squid Vibrant Asian salad & sweet chilli sauce	£12.00

MAIN COURSES

32-DAY AGED PRIME RIBEYE STEAK	£32.00
<i>Our signature cut. Served with seasonal veg & homemade chunky chips.</i>	
<i>Pairs beautifully with Los Picos Malbec</i>	
Chef's Homemade Pie Encased in golden pastry with mash & veg	£22.00
Thai Green Chicken Curry Fragrant coconut milk & Thai rice	£22.00
Beer Battered Cod Homemade chips, crushed peas & tartare sauce	£19.00
Aberdeen Angus Burger Brie, onion relish & gherkins on brioche	£18.00
Cajun Chicken Burger Monterey Jack, jalapenos & skinny chips	£18.00
Crab Linguini Fresh chilli, lemon & parsley	£22.00
Today's Fresh Catch Responsibly sourced from local markets	Mkt

SIDES

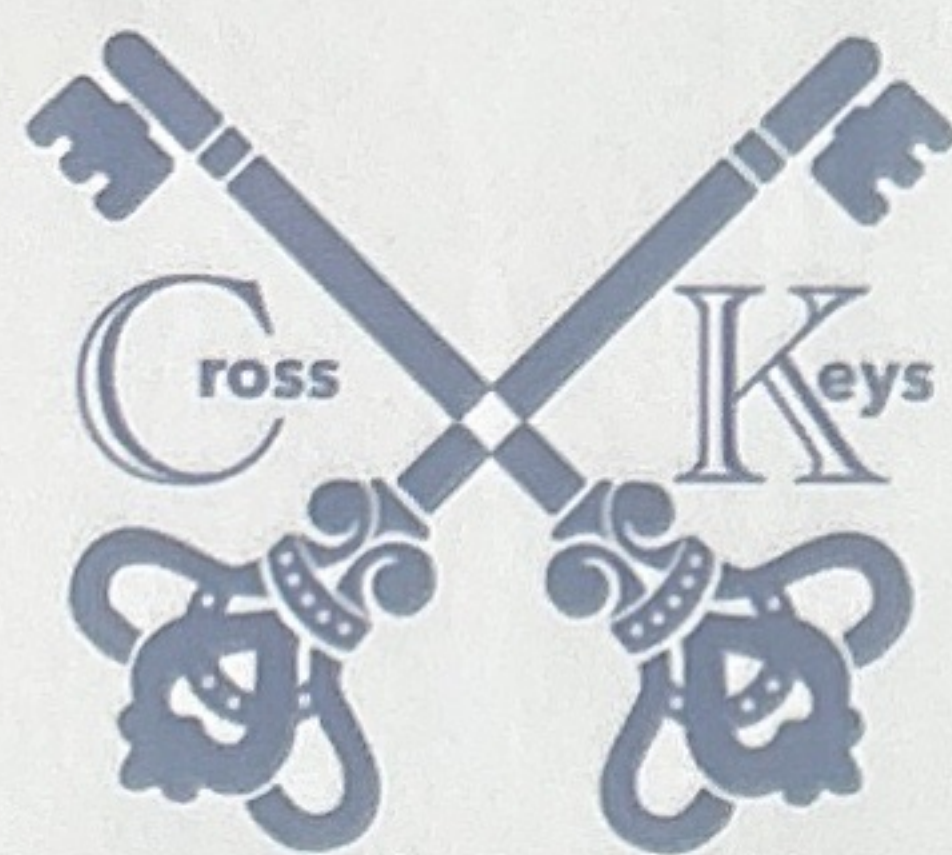
Truffle & Parmesan Fries	£7.00	Seasonal Buttered Greens	£5.00
House Salad	£5.00	Homemade chips	£6.00

DESSERTS

MELTING CHOCOLATE FONDANT	£9.00
Sticky Toffee Pudding Warm toffee sauce & clotted cream	£9.00
Lemon Posset Zesty and creamy finish with homemade shortbread	£9.00
Seasonal Fruit Crumble Buttery almond rubble & thick custard	£9.00
British Cheese Selection Local cheeses, seasonal chutney & crackers	£9.00

ALLERGIES & INTOLERANCES

Please inform us of any allergies or dietary requirements. We take steps to minimise the risk of cross-contamination, however we do not have allergen-free zones in our kitchen, and cannot guarantee the separation of all allergens.



Wine list

WHITE

	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Picpoul de Pinet (France)	£5.50	£7.50	£11.00	£32.00
Patersons Grove Sauvignon Blanc (NZ)	£5.50	£7.50	£11.00	£32.00
Scenic Ridge Chardonnay (Australia)	£5.00	£7.00	£10.00	£28.00
Pinot Grigio Previata (Italy)	£5.00	£6.00	£9.00	£24.00
San Andres Sauvignon Blanc (Chile)	£5.00	£6.00	£8.50	£23.00

RED

	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Los Picos Distantes Malbec (Argentina)	£5.50	£8.00	£12.00	£34.00
Côtes du Rhône (France)	£5.00	£7.00	£10.00	£28.00
Don Pavral Rioja Crianza (Spain)	£5.00	£6.00	£10.00	£28.00
San Andres Cabernet Sauvignon (Chile)	£4.00	£6.50	£9.50	£23.00
San Andres Merlot (Chile)	£4.00	£6.50	£9.50	£23.00

ROSÉ

	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Fleurs de Prairie Côtes de Provence (France)	£5.50	£8.50	£13.50	£39.00
Calvet Côtes de Thau (France)	£5.00	£7.00	£10.00	£28.00

FIZZ

	<i>Bottle 20cl</i>	<i>Bottle 75cl</i>
Paul Langier Champagne Brut		£70.00
Vino Spumante Prosecco	£9.00	£28.00

TO FINISH

Espresso Martini	£12.00	Digestive	£8.00	Liquor Coffee	£12.00
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