

ASK US ABOUT OUR EVENING SPECIALS

DRINKS

APEROL SPRITZ

The perfect aperitif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long over ice £8.25

RASPBERRY & PEACH GINTONICA

Crisp, dry Tanqueray complemented by the delicate aroma of mellow peach bitters, mixed with juicy raspberry cordial, Fever-Tree tonic, some fresh raspberries and a sprig of rosemary £7.95

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé
Prosecco

See our menu for prices.

See our drinks menus for our full range of cocktails and wine

WHILE YOU WAIT

GARLIC PIZZETTE with rocket and shaved Gran Moravia cheese (v) £6.95

ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and English salted butter (v) £6.50

NOCELLARA OLIVES (ve) £2.95

SHARERS

CARNE PLATTER Southern fried buttermilk chicken with katsu sauce, lamb koftas, crispy sweet chilli pork cheek, spiralsed carrot salad and garlic flatbread £16.95

BAKED CAMEMBERT topped with roasted seeds, with rustic toast and a spiced fruit & sloe gin chutney (v) £12.50

MEZZE PLATTER Roasted lentil falafels, beetroot houmous with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralsed carrot salad, coconut tzatziki and flatbread (ve) £13.50

DID YOU KNOW WE ALSO OFFER A VEGAN MENU?
TRY A RANGE OF DELICIOUS PLANT-BASED DISHES TODAY

STARTERS

SCALLOPS OF THE DAY Ask for today's specials, price of the day

DEEP-FRIED BRIE in panko breadcrumbs with a spiced fruit & sloe gin chutney (v) £6.50

SMOKED SALMON & KING PRAWN POT topped with Devon crab crème fraîche, served with ciabatta £7.95

TEMPURA MUSHROOMS Crispy mushrooms with a soy, lime & ginger dip (v) £6.95

OVEN-BAKED KING PRAWNS & LOBSTER in a garlic butter, served with rustic bread £8.50

SOUP OF THE DAY with ciabatta and English salted butter (v) £6.50

SALT & SZECHUAN PEPPER SQUID with aioli £6.95

TRUFFLED GOATS' CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v) £7.25

LAMB KOFTA SALAD with plum tomato, roasted red pepper, cucumber & mint salad and coconut tzatziki £6.95

DUCK LIVER & PORT PARFAIT with a spiced fruit & sloe gin chutney, served with rustic toast £7.75

MAIN COURSES

ROASTED RACK OF LAMB served with aubergine, roasted sweet peppers, potato dauphinoise and red wine jus £21.95

SEARED SEA BASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté £17.95

SPIT-ROASTED CHICKEN with lemon & garlic confit, aioli and your choice of wholefood salad or fries with jus £13.50

FRESHLY BEER-BATTERED COD with twice-cooked chunky chips, minted pea purée and tartare sauce £13.95

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato dressing (ve) £12.95

CHARGRILLED LAMB KOFTAS with plum tomato, roasted red pepper, cucumber & mint salad, coconut tzatziki and lavash bread £14.95

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli 3078kJ/733kcal. *This dish is high in protein* £13.95

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with mashed potato and green vegetables £15.25

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed. *Served with your choice of salad or fries* £13.95

BUTTERMILK SOUTHERN FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.50

SLOW-COOKED PORK BELLY & PASTRAMI PORK CHEEK WITH SCALLOPS with potato dauphinoise, crispy prosciutto, green vegetables and jus £19.50 | without scallops £15.50

TURN OVER FOR OUR STEAKS, BURGERS, PIZZAS, SALADS, SIDES AND DESSERTS...

ALLERGEN & DIETARY INFORMATION:

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request, this is also accessible via the menus section of our website, where you can filter by the 14 major allergens. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

STEAKS

Experience our new steak collection, featuring three premium cuts, expertly aged for superb tenderness and flavour. Served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter.

- 10oz RIB-EYE STEAK Juicy in texture and bursting with flavour, recommended medium £23.95
8oz RUMP STEAK Firm in texture and rich in flavour, recommended medium £18.95
7oz FILLET STEAK Lean, tender and delicate in flavour, recommended rare £25.95

Add Steak Sauces:

Peppercorn sauce / Béarnaise sauce /
Beef dripping sauce / Red wine jus £1.95

Add: Crispy onion rings £3.50
King prawns & garlic butter £3.95

BURGERS

All our burgers are served in a sesame seeded bun, with a gherkin on the side.

- OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef dripping sauce and fries £15.95
WAGYU BURGER with smoked Irish cheddar, crispy onions, burger sauce, sweet potato fries and aioli £16.95
PRIME BEEF BURGER with smoked Irish cheddar, lettuce, tomato, burger sauce and fries £13.95
PLANT-BASED BURGER served with coconut tzatziki, slow-roasted tomato sauce and lettuce (ve)
Served with your choice of a house salad (ve) or fries (v) £13.95

Add: Bacon / Chorizo / Flat mushroom (v) /
Classic mac & cheese (v) £1.50
Grilled halloumi (v) £2.50
King prawns & garlic butter £3.95

PIZZAS & SALADS

All our pizzas are hand-stretched. If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad.

- DIABLO PIZZA Chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapeños and red chilli £13.95
PADANA PIZZA Whipped goats' curd, caramelised red onion chutney, and mozzarella with rocket (v) £11.50
POLLO AMERICANO PIZZA Chicken, portobello mushrooms and mozzarella, on a BBQ tomato base £12.95

Add: Jalapeños (v) / Red onion (v) /
Pineapple (v) / Flat mushroom (v) /
Red peppers (v) / Goats' curd (v) /
Bacon / Chorizo £1.50
Hand-pulled chicken / 'Nduja sausage £2.00

- WHOLEFOOD SALAD with black rice, quinoa, avocado, broccoli, spinach and seeds, with a pineapple, lemongrass & ginger dressing (ve) 1556kJ/370kcal. This dish is low in saturated fat £10.50
CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with a cider & honey mustard dressing 2162kJ/514kcal. This dish is high in protein £13.50
STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing 1467kJ/349kcal £13.50

Add: Truffled Goats' curd (v) £2.00
Chargrilled chicken breast / Lamb koftas £3.50
Grilled halloumi (v) £2.50
Pan-fried salmon £5.00

SIDES

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| Rocket & Gran Moravia cheese salad (v) £3.50 | Twice-cooked chunky chips (v) £3.50 | Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95 |
| Dressed house salad (ve) £3.50 | Fries & aioli (v) £3.25 | Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95 |
| Crispy onion rings (v) £3.50 | Potato dauphinoise (v) £3.95 | Classic mac & cheese (v) £3.95 |

DESSERTS

- MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v) £7.95
TIRAMISU A classic Italian 'Pick me up'. A light sponge soaked in coffee liqueur, with mascarpone cream & cocoa (v) £6.95
NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v) £6.75
WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) £6.75
VANILLA CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v) £5.95
ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, pecan praline, double chocolate or strawberry (v) £5.25
ETON MESS Crisp crushed pink meringue and strawberries bound in whipped cream £6.95
APPLE & RHUBARB CRUMBLE topped with a demerara sugar crumb served with custard (v) or with soya vanilla custard (ve) £5.95
STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.75
BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve) 300kcal or less £6.95
THE HOUSE SHARER Chocolate brownie, baked vanilla cheesecake, strawberry Eton mess, Bourbon vanilla ice cream cookie sandwich £11.95
BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.95 Enjoy a glass of port with your cheese £3.00
MINI DESSERT & A HOT DRINK Choose from Belgian chocolate brownie, baked vanilla cheesecake or apple & rhubarb crumble (v) 350kcal or less £4.95

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