

# Menu

## SMALL PLATES

<b>Sicilian marinated olives</b> (pb, gif) (150 Kcal) <b>4.5</b>	<b>Hash browns, bacon jam &amp; blue cheese</b> (668 kcal) <b>8</b>
<b>Crispy squid</b> , garlic aioli (431 Kcal) <b>9.75</b>	<b>Sticky sesame glazed chicken wings</b> , spring onion (358 kcal) <b>8</b>
<b>Buffalo chicken bites</b> , blue cheese sauce (493 Kcal) <b>9.75</b>	<b>Avocado houmus flatbread</b> , toasted seeds (pb) (411 kcal) <b>7</b>
<b>Halloumi bites</b> , hot honey drizzle (v) (440 Kcal) <b>9</b>	<b>Cheese &amp; Branston pickle croquette</b> , tomato fondue (v) (526 kcal) <b>7</b>

## STARTERS

<b>Venison terrine</b> , cherry chutney, warm mini soda loaf (386 Kcal)	<b>9</b>
<b>Crab cocktail</b> , lobster mayo, tomato salsa, guacamole, crispy tacos (281 Kcal)	<b>10</b>
<b>Honey &amp; thyme baked feta</b> , salt & pepper toast (v) (536 Kcal)	<b>8.5</b>
<b>Moroccan spiced lamb skewers</b> , spiced aubergine, pomegranate yoghurt, toasted pine nuts (564 Kcal)	<b>10</b>
<b>Charred tenderstem broccoli</b> , miso peanut butter, pomegranate & mixed seeds (pb) (303 Kcal)	<b>7..75</b>
<b>Pan fried black tiger prawns</b> , garlic & parsley butter, crusty bread (275 Kcal)	<b>10</b>

## MAINS

<b>Roast fillet of lamb</b> , sautéed new potatoes, chorizo & peas, caraway jus (653 Kcal)	<b>21</b>
<b>Lemon &amp; thyme roasted half chicken</b> , roasted garlic aioli, skin on fries & rocket (1083 kcal)	<b>17.5</b>
<b>Cumberland sausages</b> , bacon mash, spring greens & beer gravy (1353 kcal)	<b>15</b>
<b>Lobster bisque pie</b> , haddock, prawns, mussels, crab mash, braised peas & silver skin onions (728 Kcal)	<b>21</b>
<b>Hake fillet</b> , crushed new potatoes, samphire, caper & mussel butter sauce (872 Kcal)	<b>18.75</b>
<b>Beer battered haddock</b> , proper chips, crushed peas, samphire tartare (778 Kcal)	<b>18</b>
<b>House cheeseburger</b> , bacon jam, burger sauce, lettuce, pickles, celeriac slaw, skin on fries (1388 Kcal)	<b>17.5</b>
<b>Buttermilk chicken burger</b> , Korean sauce, lettuce, celeriac slaw, skin on fries (1004 Kcal)	<b>17.5</b>
<b>Mushroom &amp; shallot bourguignon</b> , parsley dumpling, parsnip mash, spring greens (pb) (882 Kcal)	<b>15</b>
<b>Roasted carrot &amp; butternut squash tagine</b> , tabbouleh salad, apricot & pumpkin seed granola (pb) (632Kcal)	<b>15</b>

## SIDES

<b>Skin on fries</b> (pb) (501 Kcal)	<b>5</b>
<b>Proper chips</b> , garlic aioli (pb) (345 Kcal)	<b>6</b>
<b>Sautéed new potatoes &amp; chorizo</b> (243 Kcal)	<b>5</b>
<b>Tenderstem broccoli</b> , chilli & garlic (v) (240 Kcal)	<b>5</b>
<b>Maple &amp; thyme glazed carrots</b> (pb) (250 kcal)	<b>5</b>
<b>A dozen onion rings</b> (v) (356 kcal)	<b>5</b>
<b>Mini Irish soda bread</b> , garlic butter (508 kcal)	<b>4</b>

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.

## WHITE WINE

	175ml	250ml	Bottle
<b>Brume di Monte Pinot Grigio</b> , Veneto, Italy Light, crisp and refreshing	7.25	10.15	29
<b>Long Beach Chenin Blanc</b> , Robertson, South Africa Dry, fresh and fruity with a zippy finish	6.75	9.45	27
<b>Prime Cuts White</b> , South Africa Light-bodied with subtle fruitiness	-	-	25
<b>l'Ormarine Picpoul de Pinet</b> , Languedoc, France Very food-friendly, with a tangy lick on finish	-	-	35
<b>Torre Lapela</b> , Vinho Verde, Portugal Has a natural delicate spritz to retain fruit freshness	8.75	12.25	35
<b>Pencarrow Sauvignon Blanc</b> , Martinborough, NZ Refreshingly zingy and elegant with gooseberry notes	9.5	13.3	38
<b>Macon-Uchizy Talmard</b> , Burgundy, France Classic, elegant and super-stylish 'villages' Burgundy	-	-	45

## SPARKLING

	125ml	Bottle
<b>Bolney Brut NV</b> , East Sussex, England Traditional method and Champagne-like wine style	-	59
<b>Santa Fosca Prosecco DOC</b> , Veneto, Italy Italian classic, refreshingly crisp and dry	6.5	32
<b>Veuve Clicquot</b> , Reims, France	-	79

## RED WINE

	175ml	250ml	Bottle
<b>Adobe Pinot Noir Reserva</b> , Maipo, Chile Light bodied but with lovely length stylish	8.25	11.55	33
<b>Peribanez Tempranillo Tinto</b> , Castilla, Spain Deep ruby colour and spicy, bramble fruitiness	6.75	9.45	27
<b>Prime Cuts Red</b> , South Africa Light-bodied with subtle fruitiness	-	-	25
<b>Don Silvestre Merlot</b> , Central Chile Ripe, black cherry fruitiness and juicy finish	7	9.8	28
<b>Florencia Malbec</b> , Mendoza, Argentina Plump blueberry juiciness and vanilla hints	-	-	34
<b>Les Coteaux Cotes du Rhone Villages</b> , Rhone, France Brightly spicy, medium bodied and delicious	-	-	34
<b>Tabali Gran Reserva Malbec</b> , Limari, Chile Elegant structure with vanilla hints, supported by ripe black fruits	9.75	13.65	39
<b>Fleurie La Madone</b> , Beaujolais, France Light-bodied and delicate with bright red fruits. Can be served chilled	-	-	39
<b>Rippa Dori Crianza</b> , Ribera del Duero, Spain Medium-bodied and smooth, with toasty oak hints	-	-	45

## ROSÉ

	175ml	250ml	Bottle
<b>Piattini Pinot Grigio Blush</b> , Italy Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries	7.25	10.15	29
<b>Cuvee Edalise Rosé</b> , Provence, France Pale pink yumminess that lingers on the palate	10.5	14.7	42 Magnum 78
<b>Whispering Angel Rosé</b> , Provence, France Textbook Provencal rosé with silky delicacy	-	-	49
<b>El Ninot Rosado</b> , Castilla, Spain Dry and crisp with bright freshness	6.5	9.1	26