THE MAIN EVENT
WHILE YOU WAIT

Marinated olives 3.75
Smoked almonds 3.75

SIDES

Skin-on-fries 3.75
Beer battered onion rings 3.95
Garlic bread 3.75
Sweet potato fries 3.95
Green beans 3.75
with leeks and peas

BEVERAGES

Our chef’s freshly made soup \( \text{V} \) 5.75
with warm bread
Herb crumbed halloumi fries 6.75
with sweet chilli and coriander dip
Prawn and crayfish cocktail 7.50
with Bloody Mary cocktail sauce

GRILLS

Grilled rump steak (224g/8oz) \( \text{GF} \) 14.95
with gravy, fried field mushroom, skin-on-fries and watercress

SAUCES AND BUTTERS

Peppercorn sauce 2.25
Red wine and shallot sauce 2.25
Blue cheese butter 1.95

LARGE PLATES

Roast rump of lamb 17.50
with gravy, fried field mushroom and cherry tomato salad

DESSERTS

Apple and blackberry crumble \( \text{V} \) 6.50
with vanilla custard
Chocolate and orange tart \( \text{V} \) \( \text{GF} \) 6.50
with orange sorbet

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.
**WHITE WINES**

**LIGHT AND DELICATE**
Delicately flavoured, crisp, generally with a very dry finish

- **Don Jacobo Rioja, Tempranillo Blanco Bodegas Corral** 26.95
  - Rioja, Spain
- **Solsticio, Pinot Grigio delle Venezie** 5.85 8.35 24.95
  - Venezia, Italy
- **Ca` Bianca, Gavi** 29.95
  - Piemonte, Italy
- **Réserve Mirou Picpoul de Pinet** 26.95
  - Languedoc-Roussillon, France

*If you like Pinot Grigio, try this!*

**HERBACEOUS AND AROMATIC**
Medium-bodied styles offering mouth-watering freshness

- **Santa Rita 8km, Sauvignon Blanc** 24.95
  - Central Valley, Chile
- **Castillo de Mureva, Organic Verdejo** 22.95
  - Castilla-La Mancha, Spain
- **Waipara Hills, Sauvignon Blanc** 7.00 10.00 29.95
  - Marlborough, New Zealand

*Refreshing and intensely fruity, everything NZ Sauvignon should be*

- **Vine Trail, Viognier** 25.95
  - Rapel Valley, Chile
- **Paco & Lola Lolo Tree, Albariño** 26.95
  - Rias Baixas, Spain

**JUICY AND FRUIT-DRIVEN**
Richly flavoured with ripe, often tropical fruit character

- **Cullinan View, Chenin Blanc** 5.45 7.75 22.50
  - Western Cape, South Africa
- **Granfort, Unoaked Chardonnay** 23.95
  - Pays d’Oc, France

*Lively and unoaked with soft, green apple flavours*

- **Between Thorns, Oaked Chardonnay** 5.25 7.50 21.95
  - South-Eastern Australia
- **Ayrum Airén Blanco Albali** 4.95 7.15 20.95
  - Valdepeñas, Spain

**RED WINES**

**SMOOTH AND ELEGANT**
Lightly structured with gentle red-fruit flavours

- **Marchesi Ermani, Montepulciano d’Abruzzo** 22.50
  - Abruzzo, Italy
- **Rare Vineyards, Pinot Noir** 5.75 8.00 23.95
  - Pays d’Oc, France

*Fresh and fruity, perfect if you enjoy lighter reds*

- **Ayrum Tempranillo Tinto Albali** 5.25 7.00 20.95
  - Valdepeñas, Spain

**MEDIUM-BODY AND JUICY**
Juicy, fruity wines made in an easy-drinking style

- **Don Jacobo, Rioja Crianza** 7.00 10.00 29.95
  - Rioja, Spain
- **Tekena, Merlot** 5.50 7.50 21.95
  - Central Valley, Chile
- **The Guv’nor, Garnacha** 25.95
  - Spain

*Full of rich, ripe fruit flavour with grapes sourced from all over Spain*

**SPICY AND WARMING**
Rich and ripe in style with a spicy or peppery character

- **Lunaris by Callia Malbec** 26.95
  - San Juan, Argentina

**INTENSE AND CONCENTRATED**
Full-bodied and complex wines with oak ageing

- **Nederburg The Manor, Cabernet Sauvignon** 25.95
  - Western Cape, South Africa
- **Tenute Piccini “Antica Cinta”, Chianti Riserva** 25.95
  - Tuscany, Italy

*Made from select parcels of Chianti with red fruit and spicy notes*

- **Kleine Zalze Cellar Selection, Pinotage** 27.95
  - Coastal Region, South Africa

**ROSE WINES**

- **Estandon Reflet Provence Rosé** 6.25 8.75 25.95
  - Provence, France

*Dray and crisp with pink grapefruit flavours, this is red for gromm-ups*

- **Solsticio, Pinot Grigio Rosato** 5.50 7.75 22.95
  - Venezia, Italy
- **Whispering Hills, White Zinfandel** 5.95 8.50 24.95
  - California, USA

**SPARKLING WINE AND CHAMPAGNE**

- **Bottega Gold, Prosecco Brut NV** 39.95
  - Veneto, Italy

*Super high-quality Prosecco from the hills of Valdobbiadene*

- **Galanti, Prosecco Extra Dry** 5.25 29.95
  - Veneto, Italy
- **Bottega Gold, Prosecco Brut NV (200 ml)** 9.50
  - Veneto, Italy
- **Bottega Rosé Gold, NV (200 ml)** 9.50
  - Veneto, Italy
- **Taittinger Brut Réserve** 9.50 55.95
  - Champagne, France
- **Bouché Père et Fils Cuvée Réserve Brut** 49.50
  - Champagne, France

We also offer a smaller measure of wine by the glass (125ml).

Please ask for details of the wines available and prices.

Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. Unless stated the wines on this list have an ABV content of between 9% and 15%.
**COCKTAILS**

**Espresso Martini** 9.50
Ketel One Vodka, espresso coffee, sugar syrup, Kahlúa
The classic bitter-sweet blend of Ketel One Vodka, coffee liqueur, sugar and fresh espresso coffee

**Passion Fruit Martini** 9.50
Ketel One Vodka, passion fruit liqueur, vanilla syrup, lime juice, passion fruit puree, prosecco
A fruity fresh blend of Ketel One Vodka, tropical passion fruit and zesty lime, served up in a martini glass with a side shot of prosecco

**Mojito** 8.35
Captain Morgan White (or spiced, if spiced Mojito), sugar syrup, soda water, mint leaves, lime wedges
A refreshing, summery blend of Captain Morgan White, mint, lime and soda. Or, with a fiery twist, using Captain Morgan Spiced

**Pink Gin Spritz** 9.25
Gordon’s Pink, lemonade, prosecco
Celebrate with a sweet concoction of pink gin, lemonade and a sparkle of prosecco to finish

**Signature Gin and Tonic** 9.00
Tanqueray London Dry, cloudy apple, tonic, rosemary and lime
Our signature twist on the classic G&T, made with Tanqueray London Dry

**Sevilla Negroni** 8.25
Tanqueray Flor de Sevilla, Campari, sweet vermouth, orange zest
A sweet twist on a classic. Sophisticated and simple at the same time, with a complex flavour that makes the perfect aperitif

**Bourbon Old Fashioned** 8.50
Bulleit bourbon, sugar syrup, Angostura bitters
Bulleit bourbon stirred gently with aromatic bitters

**French 75 Twist** 8.35
Tanqueray London Dry, grapefruit juice, touch of vanilla, prosecco
Tanqueray London Dry gin with grapefruit and a touch of vanilla, topped up with prosecco

**The Ultimate Bloody Mary** 9.25
Ketel One Vodka, Britvic tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, Angostura bitters, salt and pepper
The ultimate version of the classic Bloody Mary. Whether you are looking for a pick-me-up or just love this cocktail, this is a recipe you can’t beat

**Purdey’s Passion** 9.50
Ketel One Vodka, Aperol, lime juice, sugar, passion fruit syrup, Purdey’s
A cocktail with goodness - packed with botanicals and vitamins to give a refreshing fruity boost to power your day

**Ron N Ginger** 8.50
Dead Man’s Fingers Spiced Rum, ginger beer, lime juice
A drink that packs a punch, with a zesty refreshing lime kick, one for the sophisticated cocktail drinker

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**ALCOHOL FREE COCKTAILS**

**Mojito Lime and Mint cooler** 4.95
Lime, mint, sparkling water
This delicious fruit and botanical cordial is made with juicy limes, freshly crushed to get every drop of juice, then expertly blended with a hint of mint

**Strawberry Spritz** (only available in summer) 4.95
Strawberry, mint, cucumber, sparkling water
The perfect summer mix – fruity strawberries with a splash of fresh cucumber and mint. Anyone for a game of tennis?

**Apple and Cinnamon Winter Warmer** (only available in winter) 4.95
Crushed apples, cinnamon, boiled spring water
A beautiful warm, hearty drink, great to help keep you smiling during those cold winter months

**Bittersweet Raspberries** 4.95
Britvic cranberry juice, Britvic bitter lemon, raspberries
A punchy mix of sour and sweet which leaves a beautiful fresh feeling on the palate, perfect for a refreshing afternoon drink

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*vegetarian  🌱 vegan  🌽 gluten free*

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members.

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