

White Wine

	175ml	250ml	Bottle
El Velero, Verdejo	7	9.5	27
Short Mile Bay Chardonnay	8.5	11.5	32
Pinot Grigio, Antonio Rubini	9	12	34
Kleine Zalze Sauvignon Blanc	10	12.5	39

Red Wine

	175ml	250ml	Bottle
El Velero, Tempranillo	7	9.5	27
Short Mile Bay Shiraz	8.5	11.5	32
Monte Verde Merlot	9	12	34
Portillo Malbec	10	12.5	39

Rose Wine

	175ml	250ml	Bottle
El Velero Rosado	7	9.5	27
Wicked Lady Zinfandel	7.5	10	28
Corte Vigna Pinot Grigio	8.5	11	32

Champagne & Sparkling

	125ml	Bottle
Galanti Prosecco Extra Dry	12	46
Louis Dornier et Fils Brut	15	60
Moet & Chandon		110
Dom Perignon Brut		280
Krug Grand Cuvée		320

125ml wine available on request.

DRINKS MENU



Bottled Beers & Cider

Budweiser	6
Peroni/Peroni Gluten Free	7
Meantime Lager	7
Hobgoblin Ale 5.2%	8
Kopparberg Mixed Fruit/Strawberry & Lime	7
Kopparberg 0.00	6.5
Heineken 0.00	6.5

Draught Beer & Cider

Stella Artois	7
Becks	7
Guinness	7.25
Goose Island IPA	7
Magners	6.5
Corona	7.5

Soft Drinks

Pepsi/Pepsi Max/Diet Pepsi	5
Fentimans Lemonade various flavours	5
Schweppes Lemonade	4
Juices Apple/Orange/Pineapple/Cranberry	4
Orange Juice Freshly squeezed	7

All prices are in GBP and inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.
Please speak to a member of the team if you require our extensive spirits menu.

Gin

	25ml
Gordon's	7
Tanqueray	7
The Botanist	8
Bombay Sapphire	7
Monkey 47	8

Vodka

	25ml
Smirnoff Red Label	6
Belvedere	7
Grey Goose	7

Rum

	25ml
Captain Morgan Original	6
Dead Man's Fingers	7
Havana Club 7y	8
Kraken	7
Sailor Jerry's	7

Whisky

	25ml
Johnnie Walker Black	6
The Glenlivet	7
Monkey Shoulder	7
Maker's Mark	8

Starters

Gordal Green Olives 3 (vg,gf)

Soup Of The Day 7 (vg,gf)

Bread Basket 3.5 (v)

with side of balsamic & extra virgin olive oil

Prosciutto with Cantaloupe Melon 10 (gf)

mozzarella, balsamic & basil

Open Ravioli of Slow Braised Ox Tail 11

with spinach & madeira jus

Polenta Halloumi Fries 12 (v)

gremolata & truffle cheese

King Prawns with Grand Marnier 12 (gf)

butter sauce, feta & fennel

Crispy Asian Chicken 11

with Asian sauce & cashew

Side Dishes

Classic Corn Salad 7 (v,gf)

with pepper, tomato, basil, feta

Pan fried Chestnut Mushroom 5 (v)

with garlic & tarragon

Summer Cucumber Salad 5 (v,gf)

onion, dill & vinegar

Wilted Spinach 6 (v,gf)

with cream, garlic & nutmeg

Goose fat Roasted Potatoes 5 (gf)

Spiced Jasmine Pilaf 5 (vg,g)

House Green Salad 6 (vg,g)

Fries 5 (v)

A LA CARTE MENU



Main Courses

Asparagus and Garden Pea Risotto 18 (gf)

fine arborio rice, chardonnay, grana padano

Pan Fried Sea Bream Prawn Bisque 20 (gf)

spring greens and broad beans, charred corn

Confit Duck Leg 22

puy lentil, pork sausage, wild mushroom & red wine jus

Pan Roasted Rump Of Lamb 21 (gf)

petit pois a La Francaise, baby onion & pancetta

Rigatoni Carbonara 17

made with eggs, hard Italian cheese, cured pork & fresh black pepper

Sizzling Blackened Chicken Breast 21

bok choy, peppers, onion, baby corn, spring onion & coriander

Vegetable & Chickpea Tagine 20 (vg)

carrots, aubergine, courgette, onion ragu, couscous

Salads

Rotisserie Chicken 17

olives, pimiento, celery, croutons, grated egg, avocado, green goddess dressing

Grilled Goats Cheese On Croute 16 (v)

pecan nuts, strawberry, cucumber red onion, honey mustard dressing

Teriyaki Salmon 18

carrot, pepper, cashew, coriander, sesame seeds, soy & ginger dressing

From the Butcher

served with cherry tomato & dressed pea shoots (gf)

10oz Strip loin 24

8oz Bavette 18

10oz Rump 22

10oz Ribeye 24

Blue cheese sauce (gf), Green peppercorn sauce (v)

Bordelaise sauce (gf) 3 each

House Made Special

Nachos 10

baked tortilla chips, cheese, jalapeno, pimiento, sour cream (v,gf)

add chicken £2 add chorizo

Hyderabadi Chicken 22

mild spiced chicken in curried tomato sauce, raita, garlic &

coriander naan, jasmine rice pilaf

House Made Oven Baked Pizza 12

add, bacon, mushroom, green pepper, fresh chili, pepperoni,

onion, black olives, cheese, smoked chicken £2 each

House Made Beef Burger 18

lettuce, tomato, pickled jalapeno slaw, American yellow mustard

add blue cheese, smoked streaky bacon, mild cheddar cheese £3 each

Beer Battered Fish & Chips 18

sustainable beer battered fresh prime cod, mushy peas, house

tartar sauce

Club House Sandwich 14

toasted bread with lettuce, tomato, streaky bacon, roasted

chicken, boiled egg, Dijon mayo with

salt & pepper crisps

Desserts

Oreo Vanilla Cheesecake 5

Summer Berries Clafoutis 5

Pavlova with Chantilly Cream & Berries 6 (gf)

Warm Sticky Toffee Pudding 7

with toffee sauce

House Made Waffle 7

with chocolate sauce and berries & vanilla ice cream

Classic Banana Split 7

with 3 ice cream selection, cream & toppings

Sorbets

Wild Strawberry, Lemon (gf), Morello Cherry 1.5

Blood Orange 2

Ice cream

Chocolate, Pistachio, Salted Caramel 1.5

Bourbon Vanilla 2 (gf)

(gf) Gluten Free, (vg) Vegan, (v) Vegetarian

Please speak to a member of our team before ordering if you have any food allergy or intolerance .
All prices are in GBP and inclusive of VAT. A discretionary 12.5% service charge will be added to your bill