




KITCHEN AND
COCKTAILS

SMALL PLATES

 **Hugo Spritz** 11.50
Prosecco, elderflower, soda water

Warm breads, olives and red pepper houmous (V)	7.50
Leek, pea and potato soup herb oil, warm crusty bread (VE)	7.00
Sticky tempura battered chicken ginger, garlic and chilli glaze, sour cream	8.00
Freshly-made loaded nachos nacho cheese sauce, sour cream, guacamole, pico de gallo, melted cheese (V)	8.50
Crispy salt and pepper squid jalapeño and ranch dip	9.00
Smoked salmon, capers, black pepper and lemon brown bread, butter	11.50
Pan-fried king prawns and chorizo garlic and parsley butter, warm crusty bread	9.50
House Cumberland Scotch egg wholegrain mustard mayonnaise	8.00
Sweet potato falafel and red pepper houmous chilli oil, warm grilled flatbread (VE)	9.00
Freshly-made, hand coated halloumi fries sour cream, sweet chilli sauce, coriander (V)	8.50
Mac and cheese croquettes jalapeño and nacho cheese dip (V)	8.50
Fresh burrata Caprese vine tomatoes, pesto oil (V)	8.50
Twice baked cheese soufflé apple, red chard and walnut salad (V)	9.00

SALADS

Classic Caesar gem lettuce, croutons, hard Italian style cheese shavings, Caesar dressing (V)	13.00
Miso roast cauliflower avocado, ancient grains, pickled pink onions, radish, spinach, maple and lemon vinaigrette (VE)	15.00
Add one of the below to any salad	
grilled chicken	5.00
halloumi (V)	4.00

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LARGE PLATES

Freshly battered fish and chips lightly battered fish fillet, chunky chips, tartare sauce, mushy peas, curry sauce	19.00	Madras shepherd's pie spiced lamb, turmeric mashed potatoes, minted mushy peas	18.00
Lemongrass katsu curry crispy breaded chicken, jasmine rice, pickled pink onions, Asian slaw breaded tofu option available (VE)	18.00	Grilled hispi cabbage bean mash, Spanish pisto roasted vegetables and tomato, chimichurri (VE)	16.00
Butternut squash, cranberry and red onion tagine couscous, roasted vegetables, warm flatbread, mint and cucumber dip (VE)	17.50	Smoked haddock, spring onion and mozzarella fishcakes fine green beans, peas, garlic and herb aioli, grilled lemon wedge	17.50
Roast miso salmon fillet * marinated in ginger, garlic and soy, with stir-fried vegetables	22.50	Prawn, crab and chilli linguine garlic, olive oil, red chilli, toasted ciabatta crostini	18.00
Slow-cooked beef short rib * buttered mash, carrots, braised cabbage, crispy leeks	23.00	King oyster mushroom gnocchi pea and leek cheese sauce, herb oil, hard Italian style cheese shavings (V)	16.50
Chicken schnitzel garlic and parsley butter, rocket, hard Italian style cheese shavings, skin-on-fries, truffle mayonnaise dip	18.00	Mediterranean rigatoni Spanish pisto roasted vegetables and tomato, hard Italian style cheese shavings (V)	16.00

GRILLS AND BURGERS

Black Angus, 50-day aged 8oz sirloin steaks *		Classic beef burger melted mature Cheddar cheese, mayonnaise, on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad	18.50
The steak house * freshly battered onion rings, grilled vine tomatoes, flat mushroom, chunky chips and either peppercorn, chimichurri, rich red wine sauce or garlic butter	35.00	Buttermilk chicken burger chipotle mayonnaise, mature Cheddar cheese, Asian slaw, on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad	18.50
Simply grilled * chunky chips add peppercorn, chimichurri, rich red wine sauce or garlic butter	27.00 4.00 3.00	Spinach and falafel burger pickled pink onions, red pepper houmous, mint yoghurt on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad (VE)	18.50

(V) – Vegetarian (VE) – Vegan

Scan the QR code to view calorie menu, nutritional information and full T&C's

All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. Please scan the QR code for our full terms and conditions.



PIZZAS


Our 12" pizzas are freshly made.

Caprese vine tomatoes, ripped mozzarella, pesto (V)	14.50
Funghi pesto pesto base, burrata, mushroom (V)	17.00
Pepperoni, honey and chilli spicy pepperoni, honey, chilli flakes	16.00
Spicy meat chorizo, pepperoni, chicken, red onion, jalapeños	17.50

SIDES

Chunky chips (VE)	4.50
Skin-on-fries (VE)	4.50
Freshly battered onion rings (VE)	5.00
Garlic bread slices, melted cheese (V)	5.00
Wilted spinach, fine green beans, peas (VE)	4.50
Mini Caesar salad (V)	4.50
Mixed salad, vinaigrette dressing (VE)	4.50

DESSERTS

 **Espresso Martini** 10.50
invigorating mix of vodka, coffee liqueur and espresso shot

Warm triple chocolate brownie vanilla clotted cream ice cream, chocolate sauce (V)	7.75
Raspberry frangipane tart raspberry sorbet (VE)	7.50
White chocolate and red velvet cheesecake raspberry coulis (V)	8.00
Mini sugared doughnuts white chocolate dipping sauce (V)	7.50
Sticky toffee pudding vanilla clotted cream ice cream, toffee sauce (V)	7.75
Indulgent ice creams your choice of 3 scoops vanilla clotted cream (V), salted caramel (VE), raspberry sorbet (VE), chunky chocolate (V), strawberry (V), Lotus Biscoff® (V), chocolate orange (V)	6.50