



KITCHEN

SMALL PLATES

Warm breads, olives and red pepper houmous (V)	7.50
Leek, pea and potato soup	7.50
herb oil, warm crusty bread (VE)	
Sticky tempura battered chicken	8.75
ginger, garlic and chilli glaze, sour cream	
Freshly-made loaded nachos	9.00
nacho cheese sauce, sour cream, guacamole, pico de gallo, melted cheese (V)	
Crispy salt and pepper squid	9.50
jalapeño and ranch dip	
Smoked salmon, capers, black pepper and lemon	12.50
brown bread, butter	
Pan-fried king prawns and chorizo	10.00
garlic and parsley butter, warm crusty bread	
House Cumberland Scotch egg	8.75
wholegrain mustard mayonnaise	
Sweet potato falafel and red pepper houmous	9.00
chilli oil, warm grilled flatbread (VE)	
Freshly-made, hand coated halloumi fries	9.00
sour cream, sweet chilli sauce, coriander (V)	
Mac and cheese croquettes	9.00
jalapeño and nacho cheese dip (V)	
Fresh burrata Caprese	8.75
vine tomatoes, pesto oil (V)	
Twice baked cheese soufflé	9.50
apple, red chard and walnut salad (V)	

SALADS

Classic Caesar	14.00
gem lettuce, croutons, hard Italian style cheese shavings, Caesar dressing (V)	
Miso roast cauliflower	15.50
avocado, ancient grains, pickled pink onions, radish, spinach, maple and lemon vinaigrette (VE)	
Add one of the below to any salad	
grilled chicken	5.00
halloumi (V)	5.00

KITCHEN

LARGE PLATES

Freshly battered fish and chips	20.00	Madras shepherd's pie	18.50
lightly battered fish fillet, chunky chips, tartare sauce, mushy peas, curry sauce		spiced lamb, turmeric mashed potato, minted mushy peas	
Lemongrass katsu curry	18.50	Grilled hispi cabbage	16.50
crispy breaded chicken, jasmine rice, pickled pink onions, Asian slaw		bean mash, Spanish pisto roasted vegetables and tomato, chimichurri (VE)	
breaded tofu option available (VE)		Smoked haddock, spring onion and mozzarella fishcakes	18.50
Butternut squash, cranberry and red onion tagine	17.50	fine green beans, peas, garlic and herb aioli, grilled lemon wedge	
couscous, roasted vegetables, warm flatbread, mint and cucumber dip (VE)		Prawn, crab and chilli linguine	19.00
Roast miso salmon fillet *	23.00	garlic, olive oil, red chilli, toasted ciabatta crostini	
marinated in ginger, garlic and soy, with stir-fried vegetables		King oyster mushroom gnocchi	17.50
Slow-cooked beef short rib *	25.00	pea and leek cheese sauce, herb oil, hard Italian style cheese shavings (V)	
buttered mash, carrots, braised cabbage, crispy leeks		Mediterranean rigatoni	17.00
Chicken schnitzel	19.00	Spanish pisto roasted vegetables and tomato, hard Italian style cheese shavings (V)	
garlic and parsley butter, rocket, hard Italian style cheese shavings, skin-on-fries, truffle mayonnaise dip			

GRILLS AND BURGERS

Black Angus, 50-day aged 8oz sirloin steaks *		Classic beef burger	19.00
The steak house *	36.00	melted mature Cheddar cheese, mayonnaise, on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad	
freshly battered onion rings, grilled vine tomatoes, flat mushroom, chunky chips and either peppercorn, chimichurri, rich red wine sauce or garlic butter		Buttermilk chicken burger	19.00
Simply grilled *	28.00	chipotle mayonnaise, mature Cheddar cheese, Asian slaw, on a toasted beer sourdough bun, served with your choice of skin-on-fries or side salad	
chunky chips		Spinach and falafel burger	19.00
add:		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)	
peppercorn, chimichurri, rich red wine sauce	4.00		
garlic butter	3.00		

(V) – Vegetarian (VE) – Vegan

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

Adults need around 2,000 Kcal a day. 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. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please scan the QR code for our full terms and conditions. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with an * when guests are dining as part of a dinner inclusive package. 'Roast miso salmon' 'Slow cooked beef short rib' and 'Simply grilled steak' carry an additional £5.00. 'The steak house' carry an additional £10. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately along with any dish supplement charges.



PIZZAS

Our freshly made 12' pizzas are topped with passata and cheese.

Caprese	16.00
vine tomatoes, ripped mozzarella, pesto (V)	
Fungghi pesto	17.00
pesto base, burrata, mushroom (V)	
Pepperoni, honey and chilli	17.00
spicy pepperoni, honey, chilli flakes	
Spicy meat	18.50
chorizo, pepperoni, chicken, red onion, jalapeños	

SIDES

Chunky chips (VE)	5.00
Skin-on-fries (VE)	5.00
Freshly battered onion rings (VE)	5.50
Garlic bread slices, melted cheese (V)	5.50
Wilted spinach, fine green beans, peas (VE)	5.00
Mini Caesar salad (V)	5.00
Mixed salad, vinaigrette dressing (VE)	5.00

DESSERTS

Warm triple chocolate brownie	8.25
vanilla clotted cream ice cream, chocolate sauce (V)	
Raspberry frangipane tart	7.75
raspberry sorbet (VE)	
White chocolate and red velvet cheesecake	9.00
raspberry coulis (V)	
Mini sugared doughnuts	7.75
white chocolate dipping sauce (V)	
Sticky toffee pudding	8.50
vanilla clotted cream ice cream, toffee sauce (V)	
Indulgent ice creams	7.50
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)	