



A LA CARTE

Available 5.30pm – 9.30pm

STARTERS

Sourdough, olive oil, balsamic (VI) 3.95 €

Fresh seasonal soup, warm farmhouse bread (VI) 5.95 €

Sticky BBQ Jack Daniels®, sesame & black onion boneless chicken strips, Japanese breadcrumbs with blue cheese dip & crisp celery 8.50

Deep fried mac 'n' cheese balls (5), crispy onions, truffle mushroom ketchup (VI) 6.95

Niçoise salad, cherry tomatoes, French beans, soft boiled egg, olives, new potatoes, red onion, baby gem & Dijon dressing (VI) 8.65

Add oak smoked salmon 1.75

Classic Moules marinière, crusty bread, mussels, shallots, garlic, French parsley, white wine & cream 8.95

Oak smoked mackerel Pâté, horseradish crème fraîche, shallots & spring onions, bread crisp 7.95

Asparagus, poached egg, hollandaise sauce (VI) (GF) 8.50

MAINS

Slow-cooked Dingley Dell pork belly, honey & soy glaze, sage & onion pork shoulder, crackling, carrot & caraway, truffle cabbage, sour apple 16.95

Baked fillet of pollock, sun blushed tomato & parsley crust, spring peas, asparagus & lemon chutney (GF) (DF) 19.95

Spinach, ricotta & sweet potato cannelloni, Gorgonzola cream, roquette & shaved parmesan, lemon oil (VI) 15.95

Lamb shoulder shepherd's pie, charred Cajun-rubbed lamb cutlet, Monterey Jack, onion jam, salt baked celeriac, asparagus & roast lamb jus (GF) 18.50

Linguine with courgette & carrot ribbons, spiced red onion tomato sauce, cashew nuts, Boursin & crispy onions (VI) 10.95
Add lemon & chilli tiger prawns (5) 7.50
Add chicken 3.95 Add pancetta 2.95

Braised beef ragu, maize penne, pancetta, root vegetables, basil, smoked garlic & table shaved Violife parmesan (GF) (DF) 15.00

SIDES

3.95

Chargrilled flat bread, smoked garlic butter (VI)

Ciabatta garlic bread (VI)
Add cheese (VI) 1.50

Roquette & aged shaved parmesan salad, lemon oil (VI) (GF) €

Rosemary & sea salt fries with aioli (VI)

Chantenay carrots, caraway seed butter (VI) (GF)

Cabbage & pancetta, truffle cream (GF)

Sweet potato, coriander & chilli (VI) (DF) (GF)

STEAKS

Steaks are served with a grilled tomato, open cup mushroom, slow baked whole garlic, triple cooked chips & Café de Paris butter

For a healthier option why not have sweet potato, coriander & chilli (VI) (DF) (GF), instead of chips

8oz Rump steak 19.95

10oz Sirloin steak 24.95

10oz Rib eye steak 25.95

Add a dry rub of smoky BBQ, Cajun & Jerk 1.25

SAUCES

Add a sauce

Peppercorn, BBQ Jack Daniels® or hollandaise 2.00

FAVOURITES

Available 12pm - 10pm

BURGERS

Smoked boneless double beef rib burger, Jack Daniels® glaze, sweet cured bacon, Monterey Jack, onion rings, tomato, dill pickle, baby gem & habanero baconnaise served on a sesame seed bun with fries 17.50

100% Chargrilled beef burger, tomato, dill pickle, baby gem & caramelized red onion chutney served on a sesame seed bun with fries 13.50

Chargrilled piri-piri chicken breast, tomato, dill pickle, baby gem, caramelized red onion chutney, jalapeno & smoked chilli soured cream served on a sesame seed bun with fries 13.50

Sweet Thai-infused vegetable burger, pulled harissa jackfruit, red cabbage slaw, toasted sourpuss bun, sweet potato, coriander & chilli (Vegetarian) (GF) (DF) 13.50

Make it your own, add one of the following for 1.50

Cheddar cheese, bacon, hen's egg, Gorgonzola cheese
Jack Daniels® glaze

COMFORT FOOD

Caesar salad, little gem lettuce, hen's egg, parmesan, rosemary & sea salt croutons, Caesar dressing 10.00

Add chargrilled chicken 3.95 €

Beer battered sustainable fillet of fish, fries, mushy peas, homemade tartare sauce 14.95

Aztec salad of black quinoa, blueberries, pomegranate, young leaf spinach, roasted sweet potato, cherry tomatoes, cashews, crumbled goat's cheese, toasted seeds (VI) (GF) (NI) 13.50

Chicken, ham & leek pie, spring cabbage, creamed potatoes, roast chicken jus 16.50

LIGHT BITES

Available 12pm - 10.45pm

STONE BAKED PIZZAS

Margherita (V) 13.50

Passata sauce, fresh herbs, Italian mozzarella, red Leicester, cherry tomatoes

Pizza Carne 16.95

Passata sauce, fresh herbs, spiced ground beef, pepperoni, green jalapeno, Italian sausage, bacon crumble, mozzarella, ranch dressing, habanero jam

SANDWICHES

Caramelised onion, Gruyere & Emmental cheese, spinach, tomato, red onion & spiced guacamole on wholemeal bread, mixed leaves & crisps (VI) 7.95 €

Shaved peppered pastrami, Emmental cheese, gherkin, bacon & chilli mayonnaise, tomatoes & spinach on wholemeal bread, mixed leaves & crisps 9.95 €

HOT SANDWICHES

Triple decker croque monsieur
Fried sweet cured ham & Swiss cheese sandwich, béchamel sauce, fries 9.95
Add fried egg 1.50

Smoked BBQ chicken wrap
Panko crumbed boneless chicken, smoked BBQ sauce, cucumber, tomatoes, cashew nuts, mixed leaves, sweet chilli, fries (NI) (DF) 9.50

DESSERTS

Available 12pm - 10.00pm

White chocolate & passion fruit panna cotta (GF) 5.95 €

Black Forest pave, cherry & kirsch sorbet 5.95

Vanilla poached raspberries, Chantilly cream, Tahitian ice cream (GF) 5.95

Ice creams (GF) 5.50 €

Farmhouse cheeses, celery, grapes, chutney, Nairn's oatcakes (GF) 8.95 €

We use fresh ingredients and can alter most of our dishes to accommodate any dietary requirements where possible

(V) – Vegetarian dish (DF) – Dairy free (GF) – Gluten free (NI) – Contains tree nuts € – Available 24hrs a day

Prices are in £ Sterling. If you have a food allergy or intolerance, please let your server know upon placing your order. Allergen data is available upon request. We hope you have enjoyed your dining experience and that you are happy for us to add a discretionary service charge of 10% to your final bill. We are committed to doing business with integrity and therefore all monies collected go directly to the staff.