

PRIVATE DINING & EVENTS

Our room upstairs is perfect for private dining, birthdays & anniversaries
please ask for info...



FIXED PRICE LUNCH

Great value fixed price lunch menu from 8.95
Monday to Friday 12 - 3

SMALL PLATES & BOARDS

Quails eggs with celery salt	4.75
Crispy fried salt & pepper squid with sweet chilli sauce	7.95
Mustard & dill cured salmon, watercress salad	8.50
Buffalo mozzarella, heritage tomatoes & basil (v)	7.95
Salt baked beets, goats cheese mousse & toasted hazelnuts (v)	7.50
Ham hock, broad beans, peas & soft boiled egg	6.95
Charcuterie board - Chorizo, ham croquette, bresaola, home smoked duck breast, pickles & bread	8.95/17.95
Fish plate - mustard & dill cured salmon, whitebait, chilli & garlic prawns, smoked mackerel pate, pickled fennel & bread	8.95/17.95
Veggie deli board - Marinated feta, grilled aubergine, zucchini sticks, Padron peppers, olive tapenade & bread (v)	8.50/16.95



STEAKS & GRILLS

Our steaks are dry aged for a minimum of 21 days and served with roast tomato and a choice of triple cooked chips, fries or buttered new potatoes and one of our sauces or butters.

Flat iron - well marbled & best served rare	13.95
Bavette - traditional French cut from the flank, best served medium	14.95
Rump - full flavoured steak, best served pink	19.95
• Garlic butter • Peppercorn sauce • Béarnaise • Chimichurri	
Salmon steak, dill & spring onion butter	15.95
Whole grilled seabass with salsa verde	15.95
Tuna loin steak, citrus & ginger salsa	16.95
Half grilled chicken in lemon & herb marinade & smoked aioli	15.95
Cauliflower steak, onions, raisins & pinenuts (v)	13.95
Served with a choice of fries, triple cooked chips or buttered new potatoes.	

BURGERS

Served with triple cooked chips or fries

Portabello burger, prime beef, smoked bacon, mature cheddar, crispy onions & house relish	13.75
'Italian' burger, prime beef, rocket, mozzarella, peppers, basil pesto	14.50
Chicken burger, crispy bacon, spinach & tomato salsa	13.75
Black bean & sweet potato burger, crispy onions & smoked aioli (v)	13.75

Main Course Specials

Please see the board

RISOTTO, PASTA & SALADS

Homemade ravioli of butternut squash, spinach & ricotta, with a toasted pinenut & rocket salad (v)	6.95/13.95
Smoked chicken salad, chorizo, avocado	7.95/14.95
Pea & broad bean croquettes, baby spinach, wild garlic & mint dressing (v)	6.95/13.95
Shredded duck salad, beansprouts, spring onion, sesame & soy dressing	7.95/14.95
Halumi fritters, pineapple watermelon & watercress salad, spiced yoghurt dressing (v)	13.95
Seasonal risotto, changes regularly (v)	6.95/13.95

SIDES all at 3.50

- Triple cooked chips or fries
- Sweet potato fries
- Heritage tomatoes & basil
- New potatoes
- Grilled peppers & aubergines
- Cauliflower cheese
- Rocket & parmesan salad
- Zucchini sticks
- Green beans
- Buttered spinach
- Watercress, pea & radish salad



WEEKEND CLASSIC BRUNCH served Saturdays & Sundays till 5pm



If you have any allergies please check with your server before ordering. An optional 12% service charge will be added to your bill.

HAPPY HOUR! COCKTAILS & FIZZ

unwind with a glass of something nice...

Daily from 5.00pm to 7.30pm



FIZZ ON FRIDAY Prosecco £20 a bottle all day

WHITE WINES

175 BOTT

Sauvignon Blanc, Spy Valley Marlborough, New Zealand	8.50	34.00
Riesling, Markus Molitor, Mosel Germany	8.00	32.00
Chardonnay, Xanadu, Margaret River Australia	7.50	30.00
Picpoul de Pinet, Cap Cete, Languedoc, France	7.00	28.00
Verdejo, Cuatro Rayas, Rueda Spain	6.50	26.00
Pinot Grigio, Citta dei Ponti, Veneto Italy	6.00	24.00
Sauvignon/Semillon Chateau Billot Bergerac Blanc, France	5.70	23.00
Sauvignon Blanc, San Abello Valle Central, Chile	5.50	22.00
Inzolia, Legato, Sicily	5.00	20.00
Chenin Blanc, Kudu Plains Western Cape, South Africa	4.50	18.00

Black Stallion Winery, Napa Valley Chardonnay, California		45.00
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FIZZ

125 BOTT

Prosecco, Vaporetto, Italy	6.00	30.00
Rose Prosecco, Bel Star, Italy	6.50	32.00
Laurent Perrier, Cuvee Brut, France		60.00

RED WINES

175 BOTT

Barbaresco DOCG, Riva Leone Italy	8.50	34.00
Cote du Rhone, Haut du Brun Southern Rhone, France,	8.00	32.00
Malbec, Tilia, Mendoza, Argentina	7.00	28.00
Rioja Crianza, Castillo Clavijo, Spain	7.00	28.00
Pinot Noir, Versant, France	6.70	27.00
Cabernet/Shiraz/Merlot, Simplicity Stellenbosch, South Africa	6.50	26.00
Nero D'Avola, Tasari, Sicily	5.70	23.00
Merlot, San Abello, Valle Central Chile	5.50	22.00
Cabernet/Sauvignon, Gable View South Africa	5.00	20.00
Tempranillo, El Muro, Aragon Spain	4.50	18.00

Amarone della Valpolicella, Veneto Italy		45.00
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ROSÉ

175 BOTT

White Zinfandel, Bulletin, USA	5.00	20.00
Pinot Grigio Blush, Maglia Rosa Italy	5.70	23.00
Provence Rose, Domaine D'Astros France	6.50	26.00



Our wines by the glass are served in 175ml measures, small 125ml & large 250ml are available on request.
We use the Verre de Vin wine preservation system to ensure a great glass of wine every time!

