

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 (v)	4.95
Crispy fried squid with sweet chilli sauce	7.95
Charred fennel & courgettes, roast cherry tomatoes & Pecorino (v)	7.50
Tarragon creamed mushrooms on toasted sourdough (v)	7.95
Baked mozzarella, aubergine, roast peppers & basil pesto (v)	7.95
Charcuterie board - smoked chicken & chorizo croquette, Parma ham, Bresaola, duck pâté, pickles & bread	8.95/17.95
Fish plate - beetroot cured salmon, whitebait, potted mackerel, chilli & garlic prawns, pickled samphire & bread	8.95/17.95
Veggie deli board - marinated bocconcini, 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.

Bavette - traditional French cut from the flank, best served medium	16.95
Rump - full flavoured steak, best served pink	19.95
Rib Eye - well marbled best served medium	24.95
• Garlic butter • Peppercorn sauce • Béarnaise	

Salmon fillet, grilled baby leeks, mustard & dill butter	16.95
Whole grilled seabass with salsa verde	16.95
Swordfish steak, fennel jam, lemon & caper dressing	17.95
Venison steak, redcurrant & port sauce	19.95
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	13.95
'Italian' burger, prime beef, rocket, mozzarella, peppers & basil pesto	14.50
Blue cheese burger, prime beef, smoked bacon, Dolcelatte, crispy onions & mushroom ketchup	13.95
Chicken 'Milanese' burger, crispy chicken, pancetta, spinach & caper mayo	13.95
Black bean & sweet potato burger, crispy kale & smoked aioli (v)	13.75

Main Course Specials

Please see the board

RISOTTO, PASTA & SALADS

Seasonal risotto, changes regularly (v)	6.95/13.95
Fresh pappardelle, braised pork cheek, onions, white wine, chilli & tomato	6.95/13.95
Homemade butternut squash gnocchi, spinach, parmesan & sage cream, toasted pine nuts (v)	6.95/13.95
Grilled artichoke & balsamic onion salad, new potatoes, tomato, rocket & walnut dressing (v)	6.95/13.95
Halloumi fritters, pearl barley & beetroot salad, spiced yoghurt dressing (v)	6.95/13.95
Smoked chicken salad, chorizo & avocado	7.95/14.95
Shredded duck salad, bean sprouts, orange, sesame & soy dressing	7.95/15.50

SIDES all at 3.50

- Triple cooked chips or fries
- Sweet potato fries
- Buttered spinach
- Creamed leek gratin
- Macaroni cheese
- Green beans
- New potatoes
- Dressed leaf salad
- Zucchini sticks
- Rocket & parmesan 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

Gavi, Le Marne DOCG, Italy 6.50 26.00
This 100% organically certified Cortese is a great intro to world of organic wine

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

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

Rosso Piceno, Cuvee Bacchus, Italy 6.50 26.00
A blend of Montepulciano & Sangiovese that is not only organic but also vegan

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

ROSÉ

	175	BOTT
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!

