

Nibbles

Santa Fosca Prosecco can't beat it with salty snacks

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| Warm Bread Selection , butter, olive oil & balsamic (v) | 4.00 |
| Marinated Olives , sun-blush tomatoes & garlic (GF, v) | 4.00 |
| Mixed Snacks , mixed nuts, chilli puffs & wasabi peanuts (v) | 4.00 |
| Mixed Spiced Crackers | 4.00 |
| Tortilla Chips , melted cheese, guacamole, sour cream, tomato salsa (GF, v) | 6.00 |
| Go large | 9.00 |

Starters

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| Salt & Pepper Squid , roasted red pepper mayonnaise, lemon | 7.50 |
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Corte Vigna Pinot Grigio light, refreshing and zingy

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| Spiced Parsnip and Apple Soup , crispy sage, pine nuts (GF, V, v) | 6.00 |
| Sweet Potato, Chilli & Coconut Cream Soup , coriander (v) | 7.00 |

PROPER BRITISH

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| Classic Prawn Cocktail , baby gem, Marie Rose sauce | 8.00 |
| Stilton, Pear and Watercress Salad , red wine and herb dressing (GF, v) | 7.50 |

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| Crispy Chicken Wings , Frank's hot sauce, blue cheese dip | 7.50 |
| Vegetable Meze Platter – grilled halloumi, hummus, baba ganoush, marinated grilled vegetables, flat breads (v) | 8.00 |
| Sharing Board for 2 – salt and pepper squid, crispy chicken wings, prawn cocktail, halloumi fries, onion rings | 15.00 |

Salads – all served in two sizes

Kleine Zalze Chenin Blanc a versatile grape that works with all of our salads

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| Classic Caesar Salad , baby gem, ciabatta croutons, Caesar dressing, Italian cheese (v) | Small | 7.00 |
| | Large | 11.50 |
| Budda Bowl Salad , spiced chickpea, squash, herb quinoa, green kale, beetroot, onion pumpkin seeds and tahini dressing (GF, V, v) | Small | 8.00 |
| | Large | 13.00 |
| Add Chicken (GF) / Prawns (GF) / Halloumi (GF, v) / Tofu (GF, V, v) | each | 4.00 |
| Classic Greek Salad , feta, tomato, cucumber, black olives, red onion & oregano dressing (GF) | Small | 7.50 |
| | Large | 12.00 |

Mains

PROPER BRITISH

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| Chicken Tikka Masala , naan bread, coriander rice, poppadom & mango chutney | 15.00 |
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Eleve Pinot Noir controversial but the sommeliers choice

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| Fish & Chips , local beer battered cod fillet, chunky chips, mushy peas & tartare sauce | 15.00 |
| Beef and Ale Pie , pastry lid, buttered mash and root vegetables | 16.50 |
| Shepherds Pie , cheesy mash, winter greens and peas | 14.50 |

Rioja Crianza, Vina Real rioja and lamb, enjoy!

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| Roast Fillet of Sea Bass , bubble and squeak cake, crab and chive cream sauce (GF) | 16.00 |
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Son Excellence, Sauvignon Blanc fresh and zesty, classic match

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| Thai Green Prawn Curry , baby corn, mange tout, spinach, coconut milk, lime, jasmine rice (GF) | 15.50 |
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Short Mile Bay Chardonnay unoaked and subtle enough to work

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| Chicken Carbonara , creamy and indulgent | 13.00 |
| Penne Arrabiata , fresh basil & olive oil (v) | 12.50 |
| Nasi Goreng , Indonesian fried rice, prawns, chicken & fried egg | 15.50 |

Paco and Lola Albarino its light but tinglingly seductive – just try it!

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| Vegan Mushroom Risotto , truffle oil, vegan cheese crisps (GF, v) | 14.00 |
| Spaghetti & Meatballs , tomato, basil & balsamic ragu | 14.50 |

Pizzas – Italian stone baked pizza

Match your wine to your topping, or just wash it down with an ice cold beer – your choice!

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| Hot & Spicy , pepperoni, jalapenos & chilli basil oil | 13.50 |
| Margherita , tomato, mozzarella & basil (v) | 12.00 |
| Four Seasons , artichoke, Parma ham, mushroom, tomato & black olives | 14.00 |
| Make your own – add up to three toppings to our tasty Margherita | 14.00 |

Choose from; pepperoni, Parma ham, mushrooms, black olives, jalapenos, artichoke, chicken, red onion, tuna, anchovies, green peppers

WINE MATCH

To help you find the perfect wine or drinks match to compliment your meal look out for symbol

You will find more detailed descriptions and prices in our wine list – please ask your server.

PICK ANY THREE

Enjoy any three 330ml bottled beers for only 12.00

From The Grill

All Grills – served with chunky chips, grilled tomato & mushrooms

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| Ribeye Steak 10oz | 26.00 |
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Portillo Malbec the classic choice – big flavours and a touch of spice

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| Grilled Tuna Steak with cucumber, tomato and red onion salsa (GF) | 18.00 |
| Gammon Steak 10oz , double fried egg | 15.00 |
| Add a Sauce Béarnaise, Peppercorn, Blue Cheese | 2.50 each |
| Classic Burger , gourmet steak burger, brioche bun, skinny fries, mayo, salad, tomato relish | 15.00 |
| Ranch Burger , gourmet steak burger, bacon, bbq sauce, cheese, brioche bun, skinny fries, mayo, salad, tomato relish | 16.00 |
| Deluxe Burger , gourmet steak burger, blue cheese, mushroom, onion rings, brioche bun, skinny fries, salad, mayo, tomato relish | 17.00 |
| Piri Piri Chicken Burger , piri piri coated chicken supreme, brioche bun, skinny fries, mayo, salad, tomato relish | 15.00 |
| Chicken , marinated in garlic and thyme | 15.00 |
| Falafel & Spinach Burger , brioche bun, skinny fries, mayo, salad, tomato relish (v) | 14.00 |

Sides

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| Chunky chips | 3.50 |
| Skinny fries | 3.50 |
| Sweet potato fries | 3.50 |
| Tomato, red onion & basil salad (v) | 3.50 |
| Rocket & parmesan salad, balsamic dressing | 3.50 |
| Buttered spinach (v) | 3.50 |
| Onion rings | 3.50 |
| Winter Greens (GF, V, v) | 3.50 |
| Garlic cheesy bread (v) | 5.00 |
| Halloumi Fries | 4.50 |
| Braised Red Cabbage (GF, V, v) | 3.50 |

CHOOSE TWO

Choose any two sides for 6.00

Desserts

PROPER BRITISH

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| Sticky Toffee Pudding , stickier toffee sauce, vanilla ice cream (GF) | 7.00 |
| Cheese Board , Blue Murder, Barber's vintage cheddar, Somerset brie, Blackstick's Blue, celery, English ale chutney & biscuits | 8.50 |

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| Glazed Lemon Tart , raspberry sorbet, vanilla sauce (v) | 7.00 |
| Selection of Judes Ice Creams & Sorbets , ask your server for the available flavours (GF) | 6.00 |
| Apple and Blackberry Crumble , vanilla custard (v) | 6.00 |

FEELING HUNGRY?

Order a three course meal and receive 10% off your total dinner bill

Hot Drinks

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| Caffè Latte | Short 3.25 | Tall 3.95 |
| Cappuccino | Short 3.25 | Tall 3.95 |
| Caffè Americano | Short 2.50 | Tall 2.95 |
| Espresso | Single 2.50 | Double 2.95 |
| Add Espresso Shot | | 0.50 |
| Add Flavoured Syrup | | 0.50 |
| Classic Hot Chocolate | Short 3.25 | Tall 3.95 |
| Selection of Speciality Teas | | 2.95 |

LOCAL FLAVOURS

A selection of daily changing dishes reflecting locally sourced ingredients from regional suppliers or dishes that are synonymous with the local area. Please ask your server for details of today's choices

All weights are approximate prior to cooking. All prices include VAT at the current rate. If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts.

(v) are suitable for Vegetarians (V) are suitable for Vegans (GF) Gluten free

MENU

