

NIBBLES | 3 FOR £10

RUSTIC BREAD & OLIVE OIL (V) — £4.00

OLIVES (V) — £4.00

CRISPY VEGETABLE SPRING ROLLS (V) — £4.00

CHEESE & GARLIC DOUGH BALLS (V) — £4.00

NACHOS & SALSA (V) — £4.00

ROAST CHORIZO & AIOLI — £4.00

STARTERS

MUSHROOM & TARRAGON SOUP (V) — £5.20

Warm crusty bread

CHICKEN LIVER & COGNAC PATE — £5.90

Red onion marmalade, granary toast

SMOKED SALMON & CRAYFISH SALAD — £6.20

Mixed leaf, horseradish crème fraiche

BLACK PUDDING HASH BROWN — £6.50

Poached egg, bacon, mustard cream sauce

DEEP FRIED BRIE (V) — £6.20

Breaded brie, chilli jam

LIGHTLY DUSTED CALAMARI — £6.50

Lime & sweet chilli mayo, mixed leaf salad

CRISPY HALLOUMI (V) — £6.20

Chilli jam, tomato & olive salad

SERRANO HAM &
ROAST BALSAMIC ONION — £5.90

Rocket & parmesan



PASTA

CHICKEN & BACON CARBONARA — £6.50 / £9.50

Creamy mushroom & parmesan sauce

SERRANO HAM &
ROAST VEG PASTA — £6.50 / £9.50

Courgette, roast peppers & red onion

SEAFOOD LINGUINI — £6.50 / £9.50

Salmon, haddock, prawns, crayfish,
creamy white wine & garlic sauceSMOKED SALMON &
PEA RISOTTO — £6.50 / £9.50

Topped with a warm poached egg

MAIN COURSES

STUFFED &
WRAPPED CHICKEN BREAST — £15.50Stuffed with chorizo & mozzarella, smoked bacon,
sauté potatoes, mushroom cream sauce

BEER BATTERED HADDOCK & CHIPS — £10.90

Tartar sauce, bread & butter

VEGETABLE & LENTILS PIE (V) — £10.90

Topped with cheesy mash & buttered broccoli

PAN FRIED HAKE — £15.50

Chorizo & potato broth, sundried tomatoes
& green beans

YORKSHIRE SAUSAGE & MASH — £10.90

Trio of local sausage, mashed potato, onion gravy

BELLY PORK — £15.50

Crushed potatoes, creamed cabbage & red wine jus

BEEF BOURGUIGNON — £14.90

Braised beef, mushrooms, onions, horseradish mash

PAN FRIED CHICKEN BREAST — £12.50

Mashed potato, honey glazed carrots & parsnips,
red wine jus

DUCK BREAST — £15.90

Celeriac rosti, buttered kale, blackberry jus

HOMEMADE
BURGERSALL BURGERS SERVED WITH
FRIES / CHIPS & A SIDE SALAD

6oz CHEESE & BACON BURGER — £10.50

Monterey Jack cheese, sweet cure bacon

6oz BLUE CHEESE BURGER — £10.50

Blue cheese, red onion chutney

PULLED PORK BURGER — £11.00

Topped with BBQ pulled pork, homemade coleslaw

HALLOUMI BURGER (V) — £9.90

Crispy halloumi, roast peppers, salsa

CAJUN CHICKEN BURGER — £10.00

Cajun spiced seasoning, salsa

CHICKEN, CHORIZO &
MOZZARELLA BURGER — £11.00Chargrilled chicken, grilled chorizo glazed
with mozzarella

STEAK HOUSE

◀ BEST GRILLED MEAT ▶

Premium Quality

ALL STEAKS SERVED WITH
CHIPS, TOMATO, MUSHROOMS,
ONION RINGS, PEPPERCORN
SAUCE & SALAD

5oz / 10oz

PREMIUM RUMP STEAK — £11.50 / £19.00

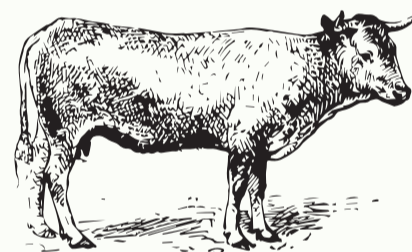
10oz

PREMIUM FLAT IRON STEAK — £16.90

Best not cooked beyond medium

8oz

SIGNATURE RIBEYE STEAK — £22.50



SALAD

CHICKEN & CHORIZO SALAD (V) — £6.50 / £9.50

Mixed leaf, pan fried chorizo, croutons

PULLED PORK &
SWEET POTATO SALAD — £6.50 / £9.50

Mixed leaf, sour cream & chive

WARM GOATS CHEESE SALAD (V) — £6.50 / £9.50

Couscous, roasted red pepper & courgette

SIDES

SAVOY CABBAGE (V) — £3.00

CHIPS / FRIES — £3.00

ONION RINGS (V) — £3.00

MASHED POTATO (V) — £3.00

MIXED LEAF SALAD (V) — £3.00

MIXED VEGETABLES (V) — £3.00

CAULIFLOWER CHEESE (V) — £3.00

HONEY GLAZED CARROTS & PARSNIPS (V) — £3.00

WHITE | BY THE GLASS

—125ML / 175ML / 250ML / BOTTLE

AYRUM VERDEJO BLANCO

Valdepeñas | ESP

Floral notes with melon & citrus fruit, light on the palate

—2.70 / 3.80 / 5.30 / 14.95

ALTORITAS SAUVIGNON BLANC

Central Valley | CHL

Bright, refreshing, herbaceous aromas with gentle gooseberry & lemon fruit

—2.80 / 3.90 / 5.40 / 15.50

CORTE VIGNA PINOT GRIGIO

Venezia | ITA

Floral, racy & dry with green, crisp fruit, an innovative wine by a collaboration of private land owners

—3.10 / 4.60 / 6.10 / 17.95

KLEINE ZALZE CHENIN BLANC

Stellenbosch | ZAF

Soft & creamy, a hint of ripe, exotic fruit & a delicious vanilla sweetness

—3.30 / 4.70 / 6.60 / 18.95

WHITE | BY THE BOTTLE

GRANFORT CHARDONNAY

Pays d'Orc | FRA

Soft, green apple-scented unoaked Chardonnay with a refreshing finish —15.95

LA CAMPAGNE VIOGNIER

Pays d'Orc | FRA

Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots & floral aromas —18.95

GAVI LA DORIA

Cascina La Doria | FRA

Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple & citrus hints follow a light touch —20.95

CASTELL DE RAIMAT ALBARINO

Costers del Segre | ESP

Shows delicate aromas of citrus, dried fruits & spice with a hint of sweet vanilla, well-rounded, citrusy & refreshing —21.95

COTES DU RHONE, LES ABEILLES BLANC

Jean-Luc Colombo | FRA

Fine & intense floral aromas, notes of fresh fruits & lemon. Nicely rounded & fresh surprises, complex, lively structure —21.95

DASHWOOD SAUVIGNON BLANC

Marlborough | NZL

Brimming with zesty grapefruit, lime, pear & passionfruit married well with a grassy herbaceousness —23.95

VINA REAL RIOJA BLANCO, BARREL FERMENTED

Rioja | ESP

Ripe summer fruit on the nose with floral notes. Soft, aromatic & rich in the palate. Beautifully balanced —24.95

WILD FERMENT CHARDONNAY

Casablanca Valley | CHL

Multi award winning wine from the Casablanca valley, subtle tropical stone fruit in the form of apricot & peach mingling with subtle oak characters & a rich creaminess —28.95

RED | BY THE GLASS

—125ML / 175ML / 250ML / BOTTLE

AYRUM TEMPRANILLO

Castilla, La Mancha | ESP

Cherry-red, very smooth with blackberry & plum fruit. Light & soft finish

—2.70 / 3.80 / 5.30 / 14.95

ALTORITAS CABERNET SAUVIGNON

Central Valley | CHL

Shows strong berry-fruit aromas followed by some lovely chocolate undertones & a light fruitcake finish

—2.80 / 3.90 / 5.40 / 15.50

MARQUES DE MORANO

Rioja Tinto | ESP

A lighter style for rioja, just a hint of oakiness & abundant juicy ripe berries

—3.10 / 4.60 / 6.10 / 17.95

PORTILLO MALBEC

Valle de Uco, Mendoza | ARG

Plums, blackberries & a touch of vanilla: fresh fruit flavours, supported by a touch of spice

—3.80 / 5.10 / 7.00 / 20.95

RED | BY THE BOTTLE

MONTEPULCIANO D'ABRUZZO

Parini | ITA

Plum & cherry with notes of violet: dry, soft but well structured with a finish of dried fruits & toasted hazelnut —15.95

STARVE DOG LANE SHIRAZ

Adelaide | AUS

Full bodied, intense red fruit aromas, hints of dark chocolate, great balance lengthening to textural finish —19.95

RARE VINEYARDS PINOT NOIR

Vin de France | FRA

From the foothills of the Pyrenees, soft, lightly oaked cherries & blueberries with a hint of spice —19.95

COTES DU RHONE VILLAGES SEGRET LES LAURONS

Jean-Luc Colombo | FRA

Fresh cherry & raspberry fruit with a hint of liquorice. Powerful, well-balanced palate with violet & black pepper —21.95

KLEINE ZALZE VINEYARD, CABERNET SAUVIGNON

Stellenbosch | ZAF

Grapes harvested from 30-year-old vines ensure this depth of blackcurrant richness coupled with a soft vanilla barrique character 25 Flagstone Dragon Tree Cabernet —22.95

VINA REAL RIOJA CRIANZA

Rioja | ESP

Rich aromas of fruit cake & spice, smooth & supple with perfectly integrated oak, rounded silky texture & smooth tannins —24.95

SALENTEIN RESERVE MALBEC

Valle de Uco, Mendoza | ARG

Multi-award winning Malbec, deep purple, packed with lots of berry fruit flavours - ripe blackberries, blueberries & redcurrants —25.95

RAVENSWOOD OLD VINE ZINFANDEL

Lodi County | CAL

Bursting with sweet blueberry, plums & spice aromas. Bright & fruity with soft, ripe roundness & well balanced acidity —27.95

ROSÉ | BY THE GLASS

—125ML / 175ML / 250ML / BOTTLE

CASA ALBALI GARNACHA ROSÉ

Valdepeñas | ESP

Fruity natured wine with ripe raspberry & red plum aromas.

—2.70 / 3.80 / 5.30 / 14.95

VENDANGE WHITE ZINFANDEL

North Central Valley | CAL

Delicate colour, delicious strawberry aroma & zingy freshness

—3.10 / 4.60 / 6.10 / 17.95



CHAMPAGNE

SANT'ORSOLA PROSECCO —3.90 / 19.90

LOUIS DORNIER ET FILS BRUT —29.50

MOET & CHANDON BRUT IMPERIAL —49.00

VEUVE CLICQUOT YELLOW LABEL BRUT —55.00

AMANTI PG SPUMANTE ROSE —19.95

LOUIS DORNIER ET FILS BRUT ROSE —35.00

VEUVE CLICQUOT BRUT ROSE —65.00

LUNCHTIME SPECIALS

SANDWICHES & WRAPS

WHITE / BROWN BREAD
CIABATTA / WRAP

Served with chips or fries

MONTEREY JACK CHEESE & PICKLE —6.90

CLASSIC CLUB —7.90

FISH BUTTY —7.90

SAUSAGE & BROWN SAUCE ONIONS —8.90

SMOKED SALMON —7.20

HOT BEEF SANDWICH —8.50

MOZZARELLA & TOMATO —6.90

166 BACON, LETTUCE & TOMATO —7.90

2 FOR £12.50

12 - 6PM