

M	N	1	ı
/VI	IN	ι.	,

Nibbles Olives (PB) Bread & Oil (PB) Crispy Whitebait with Tartare Sauce Red Pepper Houmous with Sourdough (PB) Cured Meats with Pickles	£4.95 £4.95 £7.00 £8.95 £8.95
Starters & Sharers Deli Board – houmous, chargrilled peppers, courgettes, artichokes, olives, pickles & charred bread (PB) Add Cured Meats Ham Hock Roulade with Piccalilli & Toasted Sourdough Roast Butternut, Truffle Oil & Vegan Parmesan Arancini Ball with Red Pepper Houmous (PB) (GF) Heritage Tomato & Mozzarella Salad with Beetroot Paint (V) (GF) Soup of the Day served with Warm Bread (PB) (V) Mini Soda Bread topped with Sautéed Wild Mushrooms & Tarragon Cream Sauce (V) Crispy Salt & Pepper Squid with Miso Mayonnaise & Sriracha Prawn Saganaki – prawns & feta baked in a rich tomato sauce Shredded Crispy Duck & Sesame Salad with Asian Dressing	\$24.00 \$8.95 \$12.50 \$10.00 \$10.95 \$9.00 \$10.95 \$12.50 \$12.95 \$11.95
Mains Pan-Fried Venison Haunch Steak, Individual Game Suet Pudding, Kale & Blackberry Jus Vegan Parmesan-Stuffed Aubergine with Lightly Spiced Lentil Ragout (PB) (GF) Butternut, Chickpea & Kale Curry with Lemon Rice, Paratha Bread & Mango Chutney (PB) Add Chicken Breast Pan-Roast Duck Breast with Hasselback Potato, Green Beans & Jus (GF) Pan-Fried Salmon Fillet in a Thai Green Curry with Peas, Pak Choi & Chantenay Carrots Chicken Supreme with Dauphinoise, Tenderstem Broccoli & Red Wine Jus (GF) Beer-Battered Fish & Chips with Tartare Sauce (add Mushy Peas) Market Fish of the Day with New Potatoes, Green Beans, Samphire & Brown Butter (GF) Braised Pulled Shoulder of Lamb with Savoyard Potatoes, Braised Red Cabbage & 72-Hour Red Wine Reduction (GF) Slow-Cooked Pressed Belly Pork with Glazed Carrots, Apple Mash, Crackling Puff & Jus	£31.50 £19.95 £19.95 £6.00 £28.50 £26.50 £25.00 £19.95 £25.00 £29.95 £27.50
From the Grill 10oz Rump Steak (GF) 8oz Bistro Steak (GF) All served with a watercress & shallot salad, and your choice of chips or fries. Add Peppercorn, Diane, Blue Cheese, Béarnaise Sauce, or Sautéed Mushroom & Tomato Lamb Burger in a Brioche Bun with Tomato Relish, Tzatziki, Crispy Onions, Lettuce & Fries Add Bacon or Cheese Moving Mountain Vegan Burger with Burger Sauce, Lettuce, Tomato & Fries (PB) Add Vegan Cheese (PB)	£29.95 £27.95 £4.00 £19.95 £1.95 £19.50 £2.50
Sides Skinny Chips · Chips · Buttered Kale · Green Beans · Tenderstem Broccoli · Buttered Baby Potatoes · House Salad · Braised Red Cabbage · Honey-Glazed Carrots · Lemon Rice	£5.00

(gf) Gluten Free Option Available - (v) Vegetarion - (pb) Plant Based

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order.

Please note that a 12.5% discretionary gratuity is added to all tables.



PUDDINGS MENU

Baked Amaretto & White Chocolate Cheesecake with Cherry & Amaretto Ice Cream	£9.50
Deep-Fried Banana wrapped in Filo Pastry, coated in Cinnamon Sugar,	
with Toffee Condensed Milk & Salted Caramel Ice Cream	£9.50
Vanilla Crème Brûlée with Lemon & Rosemary Shortbread (GF)	£9.50
Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (GF)	£9.50
Warm Rum Flan with Vanilla Pastry Crème & Rum & Raisin Ice Cream	£9.50
Dark Chocolate Mousse topped with Baileys White Chocolate Mousse & Shavings (GF)	£9.50
Selection of Ice Creams or Sorbets	£8.50
English Cheese & Biscuits with Quince Jelly	£13.50
Affogato al Caffè – Scoop of Vanilla Ice Cream with a Shot of Espresso	£6.50

COCKTAILS

Aperol Spritz – £10.00 A refreshing Italian classic with Aperol, soda, and Prosecco.

Zombie - £11.00

A tropical blend of dark spiced rum, white rum, pineapple juice, and a zest of lime.

Pornstar Martini – £13.00

A passion fruit–flavoured cocktail with vanilla vodka, Passoã, passion fruit juice, lime juice, and a shot of Prosecco on the side.

Sweet Temptation – £14.00 A mix of Midori, vodka, and peach schnapps topped with lemonade.

Negroni - £11.00

The iconic Italian aperitif made with gin, Campari, and sweet vermouth.

COFFEE & LIQUEURS

Tea	£3.00	Baileys	£5.50
Espresso	£3.25	Tia Maria	£4.50
Americano	£3.20	Cointreau	£4.50
Cappucchino	£3.50	Drambuie	£4.50
Latte	£3.50	Pernod	£4.50
Hot chocolate	£3.50	Disaronno	£4.50
Irish coffee	£7.50	Campari	£4.50
Calypso coffee	£7.50	Taylors Port	£7.00
French coffee	£7.50	,	

(gf) Gluten Free Option Available - (v) Vegetarion - (pb) Plant Based

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order.

Please note that a 12.5% discretionary gratuity is added to all tables.