

A LA CARTE

Served from 5pm - 10pm

SMALL PLATES & BAR SNACKS

Jalapeños Hummus & Flat Bread	6.5	Smoked Salmon, Horseradish Cream on Toast	7
Olives	4.5	Octopus, Chorizo and Roasted Peppers	8
Spicy nuts	4	Chicken Wings	7
Glazed Chipolatas	6	BBQ, buffalo or spicy cranberry	
Arancini	7	Truffled Mac and Cheese	6.5
(butternut squash & goats cheese)		Waffle Fry Nachos	7
Broccoli & Butternut Squash Fritters with sweet chilli	6	Sour cream, salsa, guacamole	
Crispy Calamari with Aioli	7	Coxinas	6
		Brazilian chicken croquettes	

GOURMET BURGERS

A delicious, messy burger served in a brioche bun with triple cooked chips

Vegan Cheeseburger (v)	13.5	Grilled Halloumi Burger (v)	12.5
Beyond Meat plant-based patty, vegan cheddar, lettuce, onion, tomato, relish and vegan mayo.		Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus.	
Aged Rump of Beef Burger	13.5	Christmas Burger	13.5
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and house sauce.		Bread crumb turkey fillet, pigs in blankets, pork & sage stuffing, cranberry sauce, lettuce.	
Buttermilk Cajun Chicken Burger	12.5	Extra Toppings	
Sliced buttermilk Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce.		Egg 1 / x2 Bacon 2 / Cheddar Cheese 1 / Stilton 1.5 / Jalapeno's 1 / Chilli 1 / Artichoke 1.5 / Mushroom 1.5	

LARGE PLATES

Tomahawk Steak, Salad, Steak Cut Chips	18	Extra Sides	
Flame grilled with chimichuri sauce.		Green Salad, Lemon Mustard Dressing 3.5 / House Coleslaw 3.5 / Triple Cooked Chips 4 / Sweet Potato Fries 5 / Halloumi Fries 6.5 / Cheesy Chips 6 / Chilli Chips 7	
Banberg Duck Breast, Pressed Potatoes	15	DESSERTS	
Pan fried served with blackberry jus.		Sticky Toffee Pudding	7
Half Spiced Roast Chicken, Triple Cooked Chips & Garlic Mayonnaise	14.5	Toffee sauce & vanilla ice cream	
Marinated with chilli & herbs, served with roast tomatoes, triple cooked chips & homemade roast garlic & gin mayonnaise		Apple, Pear & Blackberry Crumble	7
Salmon, Braised Chicory, Jersey Royal Potatoes, Green Beans	14.5	With vanilla ice cream	
Poached salmon with a warm winter salad and hollandaise sauce		Lost Bread & Butter Pudding	7
Mussel Marinere with Cream Garlic & Parsley & Toast	13.5	Whiskey sultanas & vanilla ice cream	
Gnocchi, Roasted Peppers, Queen Oyster Mushroom	13		
Vegan gnocchi served with pesto			

Please inform a member of our team of any allergy or dietary requirements
A discretionary service charge of 12.5% is added to your bill. All tips go to the staff.