

Tapas Style

Panko Cheese & Potato Puffs, Salsa Dip **£4**
Scotch Egg, Dijon Mayonnaise **£4.50**
Hoi Sin Duck, Cucumber & Pancakes **£4.95**
Cheesy Baked Garlic Mushrooms & Bread **£4.50**
Halloumi Fries, Sweet Chilli Sauce **£4.95**
Breaded Whitebait, Tartare Sauce **£4**
Sweet Chilli Beef, Lettuce Cups **£4.50**

The Classics

Steak and Ale Pie, Mirepoix Vegetables, Stock Jus,
Green Beans, Chips or Mash Potato **£13**
Pan Fried Chicken Supreme, Fried Halloumi,
Mediterranean Vegetable & New Potato Hash with
Parmesan, Basil Oil **£14.50**
Maple & Mustard Glazed Ham Shank, Baked Eggs,
Pineapple Salsa, Pork Scratchings & Chips **£14**
Beer Battered Haddock, Pea Puree, Chefs Tartare
Sauce & Chips **£13**
Chicken Katsu Mild Curry Kiev, Sesame Stir fried
Vegetable Slaw, Sticky Rice **£14**
Mixed Grill; Lamb Chop, Sausage, Black Pudding,
Rump Steak, Gammon, Hash Browns, Tomato &
Mushroom, Fried Egg **£18**

Vegetarian

Portobello Mushroom, Camembert, Spinach &
Cranberry Wellington, Mixed Greens, Roasted Squash
Puree, Chips & Peppercorn Sauce **£14**
Fried Halloumi, Mediterranean Vegetable & New
Potato Hash with Parmesan, Basil Oil **£13**

Gourmet Burgers

Beef, Smoked Bacon & Cheese **£13**
Butter Milk Southern Fried Chicken **£12.50**
Chefs Speciality Burger (ask Staff for Details) **£13**

Brioche Bun, Baby Gem, Onion Rings, Red Onion,
Tomatoes, Dijon & Pickled Gherkins Mayonnaise with
Chips

Prime Steak Cuts

10oz Fillet; Succulent, Buttery Texture **£26**
10oz Rib Eye; Juicy, Tender, Textured **£21**
10oz Sirloin; Juicy, Firm Texture **£20**
16oz T Bone; Buttery Tenderloin, Juicy Loin **£23**
20oz Tomahawk; Textured, Full Steak Flavour **£26**
20oz Chateaubriand to Share **£60**

Steak Sauces

Green Pepper Corn **£2.75** Shropshire Blue **£3.50**
Bearnaise **£3.25** Creamed Horseradish **£3**

All Steaks are Garnished with Flat Mushroom &
Tomato's or Mixed Dressed Leaf Salad,
with Onion Rings & Chips

Chefs Menu

For the Table

Mediterranean Breads, Oils & Balsamic Vinegar **£8**
Large Camembert Topped with Caramelised Onion
Chutney & Mediterranean Breads **£12**
Mediterranean Breads, Large Camembert Topped
with Caramelised Onion Chutney, Olives, Oils & Cured
Meats **£16**

Starters

Pan Fried Scallops, Mint Pea Puree, Crispy Parma
Ham, Fried Quails Egg, Black Pudding **£9**
Buttered Roasted Asparagus, Hollandaise, Crispy Soft-
Boiled Egg, Caper Gherkin Rape Seed Oil Dressing **£7**
(Add Crispy Parma Ham **£1**)
Plum Sauce Glazed Pressed Pork Belly, Roast
Pineapple Chilli Salsa, Burnt Apple Puree, Pork
Scratching Crumb **£6.50**
Natural Smoked Haddock Fish Cake, Creamed Charred
Leeks **£6.50**

Mains

*Hay Smoked Flat Iron Steak, Smoked Cheese Beef
Cheek Bon Bon, Mini Steak Pie, Cauliflower Dijon
Mustard Puree, Veal Jus **£16.75**
125mls Wine Pairing; Caoba Mendoza Malbec **£3.30**
*Pan Fried Seabass Fillets, Roasted Leek, Creamed
Leeks, Roast Shallot Gel, Smoked Haddock Fish Cake,
Saffron Dill & Leek Coulis **£17**
125mls Wine Pairing; Marcel Martin Sauvignon Blanc **£2.95**
*Herb Lamb Sausage, Lamb Cutlets, Braised Carrot,
Roast Squash Puree, Mint Pesto, Lamb Jus **£17.50**
125mls Wine Pairing; Navajas Roja Tinto **£3.30**
Pan Roasted Salmon Ramen, Crispy Soft-Boiled Egg,
Noodles, Bok Choi, Wild Mushrooms, Spring Onions,
Sesame Seeds, Miso Stock Broth **£16.50**
125mls Wine Pairing; San Perito Chardonnay **£2.95**
*Duck Breast Pink, Braised Hoi Sin Duck Chicory Cup,
Charred Pak Choi, Five Spice Pumpkin Puree, Chilli
Plum Sauce **£16.75**
125mls Wine Pairing; Riviera Pinot Noir **£3.30**

*Served with a Panache of Buttered Vegetables
Roasted Beef Stock Barrelled Potato Chips

Desserts £6

Tea, Coffee with Mini Dessert & Biscotti Biscuit -
Lemon Posset or Salted Caramel Chocolate Pot
Warm Treacle Tart, Salted Caramel Ice Cream
Berry Cheesecake, Raspberry Coulis, Vanilla Ice Cream
Sticky Toffee Pudding, Crème Anglaise
Chocolate Brownie, Berry Coulis, Chocolate Ice Cream
Warm Raspberry Jam Bakewell Tart, Vanilla Ice Cream
Crème Brulee, Vanilla Ice cream, Biscotti Biscuit
Variety of Cheeses, Biscuits, Grapes, & Celery **£7**