

DINNER MENU

SERVED FROM 5:30PM



SIGNATURE COCKTAILS

FRENCH MARTINI	10.5	SUMMER LOVIN'	11	ALLERTON SUNSET	10.5	RASPBERRY MOJITO	10.5
Grey Goose vodka, Chambord raspberry liqueur, pineapple juice		Bombay Sapphire gin, Passoa, cranberry juice and passion fruit puree		Patron tequila, orange juice, grenadine		Bacardi, sugar, fresh mint & lime, raspberry syrup	

NIBBLES

MARINATED GORDAL OLIVES (GF, VN)	4	WARM BREADS & HOUMOUS	6	ROSEMARY FOCACCIA GARLIC BREAD	6	HONEY & MUSTARD GLAZED CHIPOLATAS	5
		Sourdough, focaccia, balsamic & oil (VN)		with glazed mozzarella (V)			

SHARING

HONEY BAKED CAMEMBERT	15		
hand cut chips & chilli jam (for two) (GF)			
HERITAGE TOMATO & BUFFALO MOZZARELLA BRUSCHETTA	14		
balsamic & basil oil (V)			

FRITTO MISTO	22
crispy fried king prawns, cod & squid with lemon & chive mayonnaise (for two) (GF)	

SALADS

ROASTED CHICKEN BREAST & CRISPY BACON SALAD	13
cherry tomatoes, red onion, gem lettuce, radicchio, blue cheese dressing (GF)	
ROASTED SWEET POTATO, GRILLED HALLOUMI & BEETROOT SALAD	14
chicory, radicchio & gem lettuce, crispy chickpeas, beetroot houmous & shallot dressing (GF, V) (available as vegan)	
HERITAGE TOMATO & GOATS' CHEESE SALAD	14
pickled shallot, radicchio, gem, crispy onions & black garlic dressing (GF, V)	

MAINS

PAN SEARED COD FILLET	16
warm potato salad, grilled gem, caper & lemon dressing (GF)	
CONFIT DUCK LEG	17
pea & gem fricasee, creamy orzo pasta, crispy pancetta	
SLOW ROASTED BEEF RUMP	18
watercress, charred celeriac, baby beets & jus (GF)	
FRESHLY BATTERED HADDOCK FILLET	16
hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)	
WILD MUSHROOM, CELERIAC & TRUFFLE PIE	14
tender stem broccoli, fat chips & porcini sauce (VN)	

CHEF'S SPECIAL	25
please ask your server for details of this month's main course special	

BURGERS

7oz BEEF BURGER	14
smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	
CRISPY CHICKEN FILLET BURGER	14
gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries	
PORTOBELLO MUSHROOM & HALLOUMI BURGER	15
gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (available as vegan with plant-based halloumi)	

DESSERT

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE	7	WARM STICKY TOFFEE PUDDING	7
sorbet & ginger crumb		caramel sauce & vanilla ice cream or vanilla custard (V)	
CHOCOLATE DELICE, CARAMEL	7	Sticky toffee pudding is also available as a gluten free or vegan option	
vanilla ice cream & honeycomb (V)			
COCONUT & MANGO PANNACOTTA	7	TRIO OF BRITISH CHEESES	9
ginger crumbs & textures of mango		grapes, fruit toasts, crackers & apple chutney	

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.