

DINNER MENU

AVAILABLE FROM 5PM-7:30PM TUESDAY-SATURDAY



SIGNATURE COCKTAILS

RASPBERRY MOJITO	10.5	PINK MARGARITA	10.5	CHOCOLATE MARTINI	11	FRENCH MARTINI	10.5
Bacardi, sugar, fresh mint & lime, raspberry syrup		Patron tequila, Chambord, fresh lime and agave syrup		Grey Goose vodka, Baileys, Mozart chocolate liquor		Grey Goose vodka, Chambord raspberry liqueur, pineapple juice	

APPETISERS

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)	

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

STARTERS

PLUM TOMATO & ROASTED SWEET POTATO SOUP	6.5
with Lancashire cheddar toast (V, GF*, VN*)	
KING PRAWNS	9
with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)	
GOATS' CHEESE CROTTIN	8
honey glaze, beetroot & apple salad, crème fraiche, roasted almond & sourdough toast	
FRIED KING OYSTER MUSHROOMS	8.5
barbeque glaze, pak choi & black sesame (VN, GF)	

MAINS

PAN SEARED COD FILLET	16
tomato, red pepper & white bean stew, stem broccoli, caper & lemon dressing (GF)	
SLOW ROASTED PORK BELLY	17
caramelised apple & black pudding tart, confit shallots, wild mushrooms & jus	
BRAISED LAMB SHOULDER	15
buttered hispi cabbage, creamed potato, crispy bacon & jus (GF)	
FRESHLY BATTERED HADDOCK FILLET	16
hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)	
ROASTED BEEF RUMP	18
served pink or well done, layered garlic potatoes with pancetta & Tunworth cheese, stem broccoli & jus (GF)	
WILD MUSHROOM, CELERIAC & TRUFFLE PIE	14
tender stem broccoli, fat chips & porcini sauce (VN)	

GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

GRILLED HALF BONELESS CHICKEN	17
with garlic, chilli & lemon butter (GF)	
8 oz PREMIUM BEEF RUMP STEAK (GF)	22
8 oz RIBEYE BEEF STEAK (GF)	24
6 oz BEEF FILLET STEAK (GF)	28
MARINATED LAMB CHOPS (GF)	24

SHARING STEAK

24oz CHARGRILLED TOMAHAWK 49

roasted mushrooms, confit plum tomatoes, hand cut chips, choice of sauces, watercress & crispy onions (GF)

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)	

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	3.5
SALT & PEPPER FRIES (VN)	5
tossed with peppers, chillies & spring onion	
TENDER STEM BROCCOLI	5
with chilli, garlic & lemon butter (V)	
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3
BATTERED ONION RINGS (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD	4
with shallot dressing (GF, VN)	

DESSERT

WARM CHOCOLATE & BANANA SPONGE	7	WARM STICKY TOFFEE PUDDING	7
salted caramel custard & vanilla ice cream (V)		caramel sauce & vanilla ice cream or vanilla custard (V, VN*, GF*)	
LEMON MERINGUE CHEESECAKE	7	TRIO OF BRITISH CHEESES	9
raspberry & white chocolate crumb, sorbet		grapes, fruit toasts, crackers & apple chutney	

