

# prego



## TO GRAZE

FOCACCIA, OLIVE OIL & BALSAMIC V **£4**

SMOKED ALMONDS VG,GF **£5**

MIXED OLIVES VG,GF **£5**

## TO START

Classic Prawn Cocktail, Bread & Butter GFA **£10**

Soup Of The Day Served With Warm, Rustic Baguette GFA **£8**

Nduja Scotch Egg, Celeriac Remoulade **£9**

Chicken, Apricot & Tarragon Terrine, Brioche, Burnt Apple & Charred Baby Leek **£9**

Wild Mushroom & Wild Garlic Risotto, Parmesan V **£8**

Gin Cured Salmon, Cucumber & Dill Salad, Radicchio GF DF **£9**

*Please inform a member of our team if you have any allergies or dietary requirements before placing your order. While we take great care in preparing our food and drinks, all dishes are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any item will be completely free from traces of allergens.*

*A full list of allergens is available upon request.*

*v-vegetarian vg-vegan vga-vegan available*

*gf-gluten free gfa-gluten free available*

*df-dairy free n-contains nuts*

# TO FOLLOW

Braised Daube Of Beef, Roasted Baby Root Veg, Creamed Mash & Red Wine Jus GF **£23**

Pan Roasted Salmon Fillet, Kale & Wild Garlic Pesto, Grilled Courgettes & Dill Oil **£19**

Confit Duck Leg, Chorizo & Haricot Bean Cassoulet GF **£23**

Confit Lamb Shoulder, Lamb & Cheddar Croquette, Pommes Anna, Spiced Carrot Puree **£24**

Spinach & Ricotta Ravioli, Brown Butter Sauce, Capers & Sage V **£17**

Beef Lasagne, Crisp Salad VGA **£16**

Beer Battered Fish & Chips, Mushy Peas & Tartare Sauce GFA **£18**

8oz Beef Burger, Cheese, Bacon, Burger Sauce & Fries GFA **£16.50**

Carbonara, Pancetta, Egg Yolk, Parmesan **£16**



## GRILL

10oz Ribeye Steak (DF, GF) **£29**

12oz Flat Iron Steak (DF, GF) **£27**

8oz Fillet (DF, GF) **£34**

10oz Pork Tomahawk (DF,GF) **£19**

All grill items served with a watercress & shallot salad & fries, upgrade to Chunky Chips for £2

### SAUCES: £4

Peppercorn

Blue Cheese

Garlic Butter

Red Wine Jus

## PIZZAS

Enjoy fresh from our Marana Forni pizza oven.  
Gluten Free bases and Vegan cheese are available on request

The Classic One: Tomato, Basil & Mozzarella **£14.50**

The Meaty One: Bacon, Pepperoni, Chorizo & Chicken **£16.50**

The Spicy One: Pepperoni, Jalapeño, & Hot Honey **£16**

The Fun Guy: Garlic & Wild Mushrooms **£15**

## SIDES

Fries **£4**

Parmesan & Truffle Fries **£6.50**

Chunky Chips **£6**

Roasted Rosemary Potatoes **£4**

Buttered Seasonal Veg **£4**

Garlic Bread **£4**

Crisp Seasonal Salad **£4**

Dips: **£1.50**

Selection available.

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## TO FINISH

Sticky Toffee Pudding, Vanilla Ice Cream GFA / VGA **£9**

Chocolate Mousse, Honeycomb & Mixed Berries **£8**

White Chocolate Cheesecake, Pistachio Crumb & Pistachio Gelato **£10**

Selections Of Ice Creams or Sorbets VGA **£2.50 Per Scoop**

Cheeseboard **2 Cheeses £14 / 3 Cheeses £18**

Served With Sourdough Crackers, Quince, Celery & Chutney



### White Lake Driftwood Goats Cheese

Driftwood is a beautifully creamy and soft textured goats cheese. Dusted in ash, with a geotrichum rind you may notice subtle peppery and earthy undertones, while also boasting citrus notes. This award-winning cheese is one that sells itself. Made with unpasteurised milk and vegetarian rennet.

### Shepherds Purse Harrogate Blue

Harrogate Blue is an exquisite, velvety cheese adorned with delicate blue veins, offering a luxurious creaminess that unfolds into a harmonious blend of mellow blue notes, culminating in a subtle peppery finish.

### Snowdonia Black Bomber Mature Cheddar

An extra mature cheddar, aged for 15 months, offering a smooth, creamy texture with a delicate balance of sweet and tangy notes. This cheese boasts a mild savoury aroma and a rich, pale creamy-yellow appearance, making it a flavourful yet refined choice for cheese lovers.

## COFFEE

Espresso **£2.75**

Hot Chocolate **£3.25**

Americano **£3.25**

Selection of Teas **£3.25**

Latte **£3.25**

Liqueur Coffees **£6.25**

Cappuccino **£3.25**



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