

SHARERS & NIBBLES	
MIXED BREADS	£7.95
Grilled sourdough, rosemary focaccia, grissini breadsticks, truffle butter	
HOT HONEY CORN RIBS <i>(vga) (ngci*)</i>	£8.95
Hot honey, spices, fresh lime, red chilli	
MIXED OLIVES <i>(vg)(ngci*)</i>	£5.50
Bella di Cerignola mixed olives	
MESQUITE SMOKED CHICKEN WINGS <i>(ngci*)</i>	£9.50
Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli	
ARANCINI PEPERONATA <i>(v)</i>	£5.95
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers & melting mozzarella with garlic aioli	
CHARCUTERIE & CHEESE BOARD	£18.95
Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple & cider brandy chutney	
VEGETARIAN ANTIPASTI BOARD <i>(v)</i>	£17.95
Olives, houmous, beetroot tart, falafel, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes	

STARTERS

BEEF & CHIANTI CROQUETTES	£9.50
Golden beef & Chianti croquettes. Rich, melt-in-your-mouth, beef wrapped in a delicate crunch. Served on a carrot purée finished with garlic aioli and pea shoots	
FRITTO MISTO	£9.50
Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing	
BEETROOT TART <i>(vg)</i>	£8.95
Warm beetroot tart, houmous, frisée lettuce, candy beetroot and herb oil	
CHICKEN, COCONUT AND LEMONGRASS SOUP	£7.95
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves	
CHICKEN & HAM HOCK TERRINE	£9.50
Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough	
TWICE BAKED CHEESE SOUFFLÉ <i>(v)</i>	£10.95
Light, airy & enriched with mature Cheddar & Gruyère, baked twice for a perfectly risen, velvety finish. served with Pomodoro sauce and roast cherry tomatoes	
VEGETABLE & RED LENTIL SOUP <i>(vg)</i>	£7.50
A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread	
SMOKED SALMON <i>(gfa)</i>	£10.95
Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast	

(vg) Vegan (v) Vegetarian (va) Vegetarian Option Available
(vg*) Vegan Optional (gfa) Gluten Free Alternative
While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur. If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.
A 12.5% discretionary service charge will be added to your bill.

CARTERS

MAINS

15OZ SLOW COOKED LAMB SHANK	£29.95	CHICKEN TIKKA MAKHANI	£19.95	SIGNATURE HAND RAISED PIE <i>(vga)</i>	£18.95
A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint & rosemary jus. Accompanied by buttery mashed potato & tenderstem broccoli		Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice		Your choice of deep filled steak and ale with beef gravy or vegan cauliflower, spinach and lentil with Pomodoro sauce, triple-cooked chips, roast carrots and seasonal greens	
MISO BAKED COD <i>(ngci*)</i>	£19.95	GARLIC & HERB HALF ROAST CHICKEN <i>(ngci*)</i>	£18.95	LASAGNE AL FORNO	£17.95
Miso marinated cod loin, carrot purée, tempura vegetables, finished with fresh coriander and lemon		1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad		Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel, & mozzarella. Finished with Parmesan, vine tomatoes & fresh basil	
FISH & CHIPS <i>(ngci*)(va)</i>	£18.95	BRAISED BEEF WITH CARAMELISED ONION	£22.95	CHICKEN AND BLACK TRUFFLE RAVIOLI <i>(va)</i>	£18.95
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge		Slow cooked braised beef, Marco Pierre White gratin potato, carrot purée, spinach, red wine sauce		Chicken breast with fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream. Finished with black truffle seasoning & herb oil	
PORK TENDERLOIN	£18.95	SMOKEY CAULIFLOWER, TOMATO AND AUBERGINE CASSEROLE <i>(vg)</i>	£17.95		
Tender pork fillet wrapped in smoked bacon, creamed mash, tenderstem broccoli, spinach, peppercorn sauce		Giant couscous, tomatoes and mixed herbs			

FROM THE GRILL

8OZ DRY AGED RIBEYE STEAK <i>(ngci*)</i>	£34.95	SIGNATURE CHEESEBURGER	£18.95
8oz 28 day dry aged ribeye steak, triple-cooked chips, rocket & parmesan salad, grilled tomato, portobello mushroom & onion rings		Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries	
STEAK FRITES <i>(ngci*)</i>	£24.95	GARDEN BURGER <i>(vg) (gfa)</i>	£19.95
8oz steak, french fries, rocket & Parmesan salad		Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries, rocket & Parmesan salad	
CHATEAUBRIAND TO SHARE	£75.00		
Garlic flat mushroom, roast tomato, dressed rocket salad & french fries with a choice of 2 sauces. <i>(please allow a minimum of 30 minutes)</i>			

PIZZAS

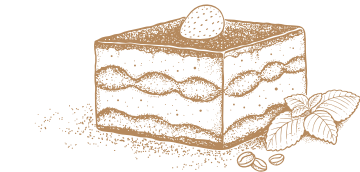
Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options

DIAVOLA	£17.95
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	
MARGHERITA <i>(v)</i>	£15.95
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil	
VEGAN RUSTICA <i>(vg)</i>	£15.95
Tomato, grilled vegetables, vegan mozzarella, fresh basil	
POLLO AI FUNGHI	£17.95
Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil	

SIDES

STEAK GARNISH <i>(v)</i>	£4.50
Portobello mushroom, grilled tomato & onion rings	
CURRY GARNISH <i>(v)</i>	£4.50
Poppadum, tear drop naan bread, mango chutney	
ONION RINGS <i>(vg)</i>	£4.25
FINE BEANS <i>(vg)</i>	£4.25
FRENCH FRIES <i>(vg) (ngci*)</i>	£4.95
SAUTÉED SPINACH <i>(vg) (ngci*)</i>	£4.25
CHILLI & GARLIC TENDERSTEM BROCCOLI <i>(vg) (ngci*)</i>	£4.50
TRIPLE-COOKED CHIPS <i>(vg) (ngci*)</i>	£4.95
ROCKET & PARMESAN SALAD <i>(vg) (ngci*)</i>	£4.50
PEPPERCORN SAUCE <i>(v) (ngci*)</i>	£3.50
RED WINE JUS <i>(vg) (ngci*)</i>	£3.50
SLOW-ROASTED GARLIC AIOLI <i>(v)</i>	£3.50

SALADS	
CAESAR SALAD	£14.95
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies	
SUPERFOOD SALAD <i>(vg) (ngci*)</i>	£13.95
A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing	
ADD HALLOUMI <i>(v) (ngci*)</i> - £4.95 ADD GRILLED CHICKEN BREAST <i>(ngci*)</i> - £5.95 ADD FALAFEL <i>(vg)</i> - £4.95	



DESSERTS

CHOCOLATE & CARAMEL CHEESE CAKE <i>(v)(gfa)</i>	£8.95
A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	
CHURROS & DIPS <i>(v)</i>	£7.90
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel	
STICKY TOFFEE PUDDING <i>(v)</i>	£8.95
Rich caramel sauce, vanilla ice cream	
APPLE CRUMBLE CHEESECAKE <i>(v)</i>	£8.95
Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel	
DARK CHOCOLATE CAKE <i>(v)</i>	£8.95
Caramel custard, honeycomb crumb, chocolate sauce	
BANOFFEE CHOUX <i>(v)</i>	£9.50
Choux bun filled with a creamy banoffee center on a coco soil, topped with banana mousse finished with caramel sauce and a fruit gel	
CHEESEBOARD <i>(v)</i>	£12.95
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney	
ICE CREAMS <i>(v)</i> & SORBETS <i>(vg) (ngci*)</i>	£7.50
Choose any three scoops from our refreshing ice cream or sorbet.	
ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb	
SORBETS: strawberry & Champagne, raspberry, lemon	

CHAMPAGNE BAR & GRILL



CARTERS