

SMALL PLATES

Soup of the week £9

Toasted focaccia

VG GFA V DF

Mackerel Pâté £11

Pickled beetroot, cucumber, horseradish cream,
toasted focaccia

GFA

Pork & chicken terrine £11

Pear chutney, cornichons & roquette, toasted
sourdough

GFA

Caprese salad £11

Vine tomatoes, buffalo mozzarella, fresh basil, extra
virgin olive oil, sea salt & toasted focaccia

GFA V

Whole baked mini camembert £14

Toasted focaccia & red onion marmalade

£4 supplement for dinner inclusive packages

GFA V

Kalamata olives £6.5

Parsley & chilli

GF V

Homemade focaccia £7

Balsamic & olive oil

VG V DF

Ciabatta garlic bread £7

Add cheese +£2

V

OVEN BAKED PIZZA

Additional Pizza Toppings £1.5

Capers · Pepperoni · Mushrooms · Red onions · Anchovies · Olives · Jalapeños · Fresh Mozzarella · Olives ·
Parmesan · Roquette pesto · Serrano Ham ·

Margherita £15

tomato, mozzarella, basil

V GFA

Pepperoni £16

Tomato, mozzarella, basil, pepperoni

GFA

Vegetariana £15.50

Tomato, mushroom, red onion, olives, rocket,
parmesan shavings

GFA VGA V

Capricciosa £16.50

Tomato, mozzarella, ham, mushroom, red onion, olives

GFA

Diavola £16.50

Tomato, mozzarella, pepperoni, fresh chilli

GFA

Napoletana £17

Tomato, mozzarella, anchovies, capers, olives

GFA

LARGE PLATES

Classic beef lasagna £16

Garlic bread

6oz Wagyu beef burger £19

Mature cheddar cheese, gherkin, tomato & sriracha
mayo

Add bacon £1.50 | Add extra patty £5

GFA DFA

Chicken Breast Burger £19

Mature cheddar cheese, gherkin, tomato & sriracha
mayo

Add bacon £1.50

GFA DFA

Aubergine Parmigiana £16

Garlic bread

V

Plant based burger £19

Gherkin, tomato & sriracha mayo

Add vegan cheese £1.50

VG V DF

Fish of the week

See your server for todays special

FROM THE GRILL

Served with skin on fries, grilled tomato, mushroom.

Peppercorn sauce or garlic & parsley butter

GFA DFA

28 days matured Sirloin Steak 280g £34

£12 supplement for dinner inclusive packages

EVENING MENU



S A L A D S

Chicken Caesar £16

Bacon, boiled egg, croutons, gem lettuce, Parmesan
GFA

Halloumi Caesar £16

Boiled egg, croutons,
gem lettuce, Parmesan
GFA V

Smoked salmon salad £17

Spring onions, capers, lemon creme fraiche, salad leaves &
toasted focaccia
GFA

Super greens & grains £16

Quinoa, broccoli, avocado, seeds, lemon & roquette pesto
Add chicken £6 | Add bacon £2
VG GF

Salmon Nicoise £17

Cold poached salmon, new potatoes, olives, tomatoes, boiled
egg, anchovies, capers and toasted focaccia
GFA

S I D E S

Garlic ciabatta £7

Add cheese £2
V

Potato Salad £5

Creme fraiche sauce, chives
V GF

Mixed leaf salad £5

Cucumber, tomato
V VG GF DF

Skin on fries

Add cheese £2
VGA GFA V DF

C O C K T A I L S

Espresso Martini £12

Freshly brewed espresso, vanilla vodka, Kahlua

Negroni £11

Martini Rosso, Bombay Sapphire & Campari

Passionfruit Martini £12.5

Passion fruit puree, passion fruit liqueur and vanilla vodka.
Served with a shot of Prosecco.

Mai Tai £10.5

Spiced and coconut rum, pineapple juice, orange juice &
grenadine

Passionfruit Bellini £11

Passionfruit Puree, Passoa, Prosecco & Lime

Aperol Spritz £10.5

Aperol, Prosecco & soda

Hugo Spritz £9.50

Prosecco, elderflower, soda & mint

Bloody Mary £12

Eristoff Vodka, Tobasco, tomato juice, Worcestershire sauce,
cracked black pepper

Mojito £12.5

Bacardi, mint, lime, sugar & soda water

Raspberry Mojito £12.5

Bacardi, mint, raspberry, lime, soda

Please let your server know if you have any allergies or dietary requirements when ordering GF = Gluten Free DF =
Dairy Free V = Vegetarian VG = Vegan

Dishes Labeled GFA DFA VGA

Can be requested when ordering

We are a cashless restaurant

A discretionary 12.5% service charge will be added to your bill - all gratuities go to the staff - thank you

E V E N I N G M E N U

