



STARTERS

Baked Rustic breads *confit garlic, Gordall olives & pickles, tomato salsa & basil pesto* **9.50** (GFO/DFO/V/VEO)

Salmon & dill fishcakes *poached egg & Bearnaise* **11.50**

Chipotle pulled pork tacos *pickled red cabbage & peppers, palm-sugared pineapple, Mexicana cheese, chipotle mayonnaise & chilli salt* **8.95** (DFO)

Dukkha spiced lamb flatbread *caramelised onions, marinated feta, crisp Prosciutto, rocket & chickpea hummus* **11.50**

Shell on Gambas 'Al Ajillo' *garlic, red pepper flakes, sherry brandy, lemon, paprika & cold press rapeseed oil, ciabatta* **11.50** (GFO/DF)

Burrata salad *char-grilled honeyed peaches, cherry tomatoes, pine nuts & raspberry vinaigrette* **11.95** (GF/V)
add Prosciutto **1.00**

Crispy fried potato skins *black truffle & parmesan custard, Borettane onions, chorizo crumb* **8.95** (VO)

STARTER or MAIN

Cajun chicken Caesar salad *romaine lettuce, shaved parmesan, anchovies, pancetta lardons, herb croutons & Caesar dressing* **10.50/19.95** (GFO/DFO)

MAINS

Steak of the week (See specials)

BBQ bourbon glazed pork ribs *fries, corn on the cob, char-grilled compressed watermelon* **19.95** (DFO)

Mediterranean vegetable risotto *aubergines, cherry tomatoes, courgettes & peppers in a tomato & basil sauce, parmesan* **16.95** (GF/DFO/V/VEO)

Add king prawns: £6.00

Grilled steak burger *toasted brioche bun, smoked Applewood cheese, streaky bacon, iceberg, beef tomato, red onion, Gherkin, fries, tomato relish* **18.95** (GFO/DFO)

Beer battered fish & chips *crushed minted peas, lemon, pickled egg sriracha mayonnaise* **18.95** (DF)

Grilled sumac lamb chops *confit rosemary new potatoes, Greek salad & tzatziki* **26.95** (GF/DFO)

Lemon & Garlic roasted ½ chicken *home-made potato wedges & house slaw* **18.95** (DF)

Served with either Piri Piri or bourbon BBQ or Confit garlic & lemon butter

SIDES

Confit garlic, rocket & parmesan flatbread **6** (DFO/V/VEO)

Skin on fries **4** (DF/V/VE)

Greek salad **4.50** (GF/DFO/V/VEO)

Seasonal Greens **4.50** (GF/DFO/V/VEO)

DF = dairy free DFO = dairy free optional
VE/V = Vegan/Vegetarian dish VEO = Vegan dish optional
GF = gluten free dish GFO = gluten free optional

Please speak to a member of staff before ordering if you have any allergies or intolerance
Please note if only ordering main courses allow a minimum of a 40 minute wait for food during busy periods*



DESSERTS

Eton mess *raspberry meringues, vanilla Chantilly cream, summer fruits, Fragola e panna gelato & berry coulis* **9.95** (GF/V)

Baileys & espresso *Artic roll poached berries* **7.95** (V)

Strawberry & vanilla panna-cotta *fresh summer berries, vanilla shortbread* **8.95** (GFO)

Dark chocolate & hazelnut tart *coffee gelato* **9** (V)

Raspberry & pistachio Bakewell tart *white chocolate gelato* **9.95** (V)

Key lime pie *coconut gelato, tropical fruit salad & mango gel* **9.50**

Affogato *vanilla gelato, Chantilly cream, chocolate sauce, sponge fingers, espresso, dark chocolate liquor* **9.95** (GFO/V)

Selection of gelatos (3 scoops) **8.95** (V)

gelato – vanilla, chocolate, strawberry & cream, white chocolate, coffee, coconut (GF)

Cheeseboard (See specials)

PORT

Krohn Ruby Port 100ml 7.95

Quinta do Retiro Novo 2004, DOC Porto 100ml 10.95

DESSERT COCKTAILS

Espresso Martini *Absolut vanilla, Kahlua, espresso* **11.95**

Old Fashioned *Bulleit rye, sugar, angostura bitters* **11.95**

French Martini *Absolut vanilla, pineapple juice, Chambord* **11.95**

Passion Fruit Martini *Absolut vanilla, Passoa, prosecco* **11.95**

Little Miss Meringue *Absolut vanilla, Limoncello, lemon* **11.95**

DESSERT WINE

Sauternes Les Garonelles *Lucien Lurton, France 2020 12.5%*
7.95 100 ml / 25.00 375 ml btl

Luscious honey and apricot flavours on the palate with a glorious finish.

Aleatico di Puglia, Francesco Candido *Puglia Italy 2013 14%*
8.95 100 ml / 45.95 500 ml btl

Crimson in colour, medium sweet, velvety & delicious, dried fruit – reminiscent of Muscat

Pedro Ximenez, Bella Luna Jerez, Spain 15% NV
7.95 100 ml / 25.00 375 ml btl

Deep ebony with dense aromas of raisins, dates and honey

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