

ROSÉ OF THE
MONTH

Vina Cerrada Reserva

Rioja - Spain

Bottle **28.00**

Intense, spicy, red cherry & plum aromas – Merged with notes of toffee & vanilla

EVENING MENU

WHITE OF THE
MONTH

3 Passo Bianco

Italy- Vegan

175ml **7.75** 250ml **10**

Bottle **30.00**

Fresh, balanced, soft & round with light fruity notes

*Daily specials
also available*

STARTERS

Warm Baked Breads, Olives, Hummus, Balsamic Vinegar & Olive Oil V	8
Chicken & Bacon Caesar Salad	8
Whitebait, Lemon & Tartare	8
Tomato, Goats Cheese, Red Pepper Arancini V	7

MAINS

Sticky Glazed Pork Belly, Stir Fried Vegetables, Sesame, Egg Noodles & Oriental Sauce	17
Wild Mushroom & Bacon Tagliatelle Carbonara, Parmesan, Garlic Bread/ Without Bacon	16
Mediterranean Vegetables, Herb Gnocchi, Provençal Sauce, Parmesan V	15
Beef Burger, Brioche Bun, Lettuce Tomato Onion, Burger Cheese, Gherkin, Bacon, Fries	15
Baked Cajun Cod, Crushed Lemon New Potatoes, Red Pepper & Tomato Sauce	15
8oz Sirloin Steak, Flat Mushroom, Grilled Tomato & Hand-cut Chips	25

SIDES

Mushroom & Stilton Sauce 3	Vegetables 4
Pepper Sauce 3	French Fries 4
Hand Cut Chips 4	Dressed Salad 4

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Cream	8
Crème Brûlée	7
Chocolate Brownie, Chocolate Sauce, Clotted Cream	8
Apple Crumble & Custard	7

CHEESE

Stilton Blue, Somerset Brie & Applewood Smoked Cheddar with Grapes, Celery, Apple	10
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Service not included - all gratuities go to our staff.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order