

3 FOR £15

SNACKS

great for sharing or a light starter

(VG,GF) **Torched Gordal Olives 5.45**
smoked curry leaf oil, lime

(V) **Baked Cheddar Rolls 5.95**
whipped hot honey butter

(GF) **Crispy Pork Belly Bites 6.45**
apple purée, fennel glaze

Italian Pizzetta
(VG) garlic & herb glaze **6.95**
(V) mozzarella & Italian cheese **1.50**

**Mac n’ Cheese
Garlic Pizzetta 8.95**
bacon crumb, crispy shallots

**Smoked Mackerel
Pâté Canapés 5.95**
beetroot ketchup, lemon,
toasted crouton

Ham & Cheddar Croquettes 6.45
sweet mustard ketchup

(V,GF) **Harissa Honey Halloumi Bites 6.45**
sesame seeds, paprika aioli

(V) **Whipped Jalapeño Labneh 6.45**
lime oil, garlic-glazed flatbread

(V) **Panko Mozzarella Sticks 6.45**
rosemary, aleppo chilli honey,
garlic & herb crème fraîche

FANCY A SPRITZ?

Aperol Spritz 7.00
*Aperol, sparkling wine,
soda, served over ice*

Hugo Spritz 7.00
*elderflower liqueur, sparkling wine,
soda, served over ice*

Passion Fruit Spritz 7.00
*passion fruit, soda water,
sparkling wine*

Yuzu Spritz 7.00
*James Gin Asian parsnip gin, yuzu sake,
yuzu purée, sparkling elderflower, lemon*

MAINS

Breaded Panko Chicken 19.95
chorizo, sautéed new potatoes,
spinach, broccoli, creamy garlic
& Cheddar sauce

(GF) **Chargrilled Thai
Chicken Skewer 21.95**
pak choi, broccoli, baby corn,
red onion, sticky coconut rice,
yellow Thai curry sauce

**Chicken, Gammon
& Leek Pie 18.95**
shortcrust pastry, thick-cut chips,
seasonal mixed vegetables,
rosemary cream sauce

(V) **Cheddar, Emmental
& Leek Pie 17.95**
creamy mash, mushy peas,
crispy shallots, red wine sauce

(GF) **Crispy Pork Belly 18.95**
chorizo, sautéed new potatoes,
white beans, cavolo nero cabbage,
Rioja jus

(V) **Supergreen Creamy Pesto
Casarecce Pasta 15.95**
Italian cheese, basil, slow roasted
cherry tomatoes, toasted hazelnuts

+ Chicken Parmigiana **4.95**

(GF) **Slow-Cooked Lamb Shoulder
Shepherd’s Pie 23.95**
Cheddar mash, braised red cabbage,
lamb sauce

(GF) **Pan Roasted
Sea Bass Fillet 21.95**
crayfish & dill butter, baby gem,
garlic new potatoes, green beans,
lobster bisque

**Buttermilk Fried
Chicken Burger 17.95**
harissa hot honey, paprika aioli,
whipped feta, lettuce, tomato,
seeded brioche bun, skin on fries

(GF) **Slow-Cooked Beef 21.95**
creamy mash, chestnut mushrooms,
buttered carrots, spinach, bacon
crumb, bone marrow gravy

(VG) **Pumpkin & Sage
Tortellini 17.95**
butternut squash, chestnut
mushrooms, vegan feta,
pumpkin seeds, mushroom jus

Ale Battered Fish & Chips 18.45
mushy peas, curry ketchup,
thick-cut chips

SOURDOUGH PIZZA

*Finished with oregano, Italian cheese,
with garlic glazed crust*

Hot Pepperoni 14.95
jalapeños, red onions,
green peppers

(V) **Goats’ Cheese &
Caramelised Onion 15.95**
toasted walnuts, rocket

(V) **Classic Margherita 13.95**
mozzarella, fresh basil

Double Pepperoni 15.95
mozzarella, plum tomato sauce

(NUTS) **Burrata & Mortadella 15.95**
pesto, pistachios, honey glaze

Roast Harissa Honey Chicken 15.95
whipped jalapeño dressing,
pickled red onion, coriander

Chorizo & Spicy Nduja 15.95
freshly whipped burrata,
chilli honey

STARTERS

**Chorizo & Black Pudding
Scotch Egg 8.45**
pickled mustard seeds,
Pink Lady apple purée

(V) **Seasonal Soup Of The Day 7.45**
(NUTS) warm six-day sourdough,
Croxtan Manor salted butter

(GF) **Smoked Haddock
& Cheddar Fishcake 8.95**
poached egg, spicy nduja
& hollandaise

Sizzling Hoisin Duck 13.95
cucumber, spring onions,
pickled red cabbage, pancakes

(GF) **Bang Bang King
Prawn Tempura 9.95**
coconut, lime & herb dip

(GF) **Tikka Tandoori
Popcorn Chicken 8.45**
Coronation dip

(VG,GF) **Hot Buffalo Cauliflower
‘Wings’ 7.45**
green goddess dip, pickled celery

(V) **Baked Stilton Mushrooms 8.95**
crispy shallots, toasted garlic brioche

SIDES

(VG,GF) **Thick-Cut Chips 5.45**

(VG,GF) **Seasonal Green Vegetables 4.95**
garlic & herb glaze

(VG,GF) **Garlic & Rosemary
Skin On Fries 5.45**

(VG,GF) **Chop Salad 4.95**
chermoula dressing

(V,GF) **Roasted Carrots 4.95**
whipped hot honey butter

(V,GF) **Smoked Cheddar Mash 5.45**
crispy shallots, chives

(V,GF) **Onion Rings 5.45**
confit garlic mayo

(V,GF) **Truffle & Italian Cheese
Skin On Fries 6.45**

(V) **Cauliflower Cheese 6.45**

CHARGRILLED

Our steaks are dry aged for a minimum of 28 days.

*Basted in beef juices served with roasted tomato and garlic glazed field mushroom.
Served with either skin on fries or thick-cut chips.*

(GF) **10oz Rump 24.95**

(GF) **8oz Ribeye 32.95**

(GF) **8oz Fillet 38.95**

(V,GF) + two fried hen’s eggs **3.25**

SAUCES 3.45

(GF) **Whisky Peppercorn**

(V,GF) **Stilton Blue**

(V,GF) **Garlic & Parsley Butter**

(GF) **Red Wine**

(GF) **Lemon & Herb Salmon Skewer 21.95**
sautéed new potatoes, mixed peppers & onions,
spicy roasted red pepper cream

(GF) **Honey Glazed Bacon Chop 17.95**
fried hen’s egg, pineapple ketchup,
IPA battered onion rings, thick-cut chips

House Cheeseburger 18.95
brisket & short rib beef patty, Cheddar cheese, burger sauce,
tomato, lettuce, seeded brioche bun, skin on fries

+ smoked bacon **2.45**
+ fried hen’s egg **1.45**
+ black & blue topper **3.45**

SALADS

(VG,GF) **Nourish 12.95**
sushi rice, pickled red cabbage, sushi
ginger, Asian slaw, chargrilled pineapple,
smashed avocado, edamame and sesame
miso dressing

(V,GF) **Protein Bowl 12.95**
(NUTS) steamed broccoli, roasted sweet potatoes,
edamame & peas, feta cheese, soft boiled
eggs, pickled red onion, salt & chilli roasted
peanuts, toasted sesame and lime & herby
hot honey ranch

Caesar 12.95
soft boiled hen’s egg, salted anchovies,
crispy smoked bacon, baby gem, Italian
cheese, focaccia croutons and Caesar
dressing

(V,GF) **Mediterranean 12.95**
spinach, matcha Greek yoghurt
dressing, salted smashed cucumbers,
edamame, fermented red onions,
heirloom tomatoes, Gordal olives
and beetroot tzatziki labneh

ADD A TOPPING TO YOUR SALAD

(GF) **Lemon, Garlic & Herb
Chicken Skewers 4.95**

(GF) **Smoked Salmon 4.95**

(V,GF) **Chargrilled Halloumi 4.95**

(GF) **Crispy Shredded Beef 6.95**
bang bang sauce

ALLERGENS



FOOD ALLERGY NOTICE
Our kitchens handle a wide range of allergens, so we can’t guarantee any
of our food is completely allergen-free, including ingredients like tree nuts.
Not all dish ingredients are listed on the menu, and recipes may change
from time to time. If you have an allergy or dietary requirement,
please speak to a member of the team before placing your order.

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

*An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.*

WINE MENU

WHITE

	125ml	175ml	bottle
FRUITY & AROMATIC Easy drinking classics that cut through a hearty pie			
(VG) Bianco d'Italia Sollazzo, Italy	4.95	6.95	22.95
(VG) Trebbiano Pinot Il Sacrato, Italy	6.45	8.45	26.95
(VG) Vinho Verde Leme, Portugal			28.45
Sauvignon Blanc Faultline, New Zealand	8.95	10.95	37.45
(VG) Sancerre La Villaudière, France	10.45	13.45	48.95
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand			56.95

CRISP & REFRESHING

A fresh hit of citrus, perfect to accompany traditional fish & chips

(VG) Chenin Blanc Wild Garden, South Africa	5.75	7.75	24.95
Pinot Grigio Rubicone, Novità, Italy	6.75	8.95	27.95
(VG) Picpoul De Pinet Tournée du Sud, France	7.45	9.95	31.95
Riesling Watervale, Jim Barry, Australia			36.95
(VG) Chablis Domaine Grande Roche, France	10.95	13.95	49.95

BOLD & SMOOTH

Wines that hold their own against our rich & creamy dishes

Semillon Chardonnay Opal Ridge, Australia			25.95
(VG) Chardonnay Undurraga, Chile	6.95	9.25	28.95
(VG) Rioja Blanco Valdebaron, Bodegas Ondarre, Spain	7.95	10.25	35.95
(VG) Côtes du Rhône Blanc Parallèle 45, Jaboulet, France			41.95
(VG) Bourgogne Chardonnay Sylvain Debord, France			45.95

SPARKLING

	125ml	bottle
(VG) Prosecco, Bosco Del Conte Extra Dry Veneto, Italy	8.45	32.95
Prosecco, Collezione 96 Rosé Masottina, Italy	8.45	35.95
Blanc De Blancs, Méthode Traditionnelle Champagne style Brut, France	9.45	38.95
(VG) Prosecco Superiore Brut Valdobbiandene, Italy		44.95
(VG) Champagne Collet Brut, France		54.95
Veuve Clicquot Yellow Label Brut Champagne, France	15.95	79.95
Veuve Clicquot Rosé Champagne, France		89.95

ROSÉ

	125ml	175ml	bottle
(VG) Rosado Campules La Pelirroja, La Purísima, Spain	4.95	6.95	22.95
(VG) Zinfandel Blush Misty Peak, USA	6.45	8.45	26.95
Pinot Grigio Blush Novità, Italy	6.95	9.25	28.95
Château de l'Aumérade Côtes de Provence, France	7.95	9.95	35.95
(VG) Whispering Angel Côtes de Provence, France	10.95	13.95	49.95

RED

	125ml	175ml	bottle
EARTHY & MEDIUM - BODIED Easy to enjoy. Perfect with creamy vodka tomato lumache pasta			
Tempranillo El Concierto Tinto, Spain	4.95	6.95	22.95
Merlot Foundstone, Berton Vineyard, Australia	6.75	8.95	27.95
(VG) Rioja Primeur, Bodegas Ondarre, Spain	7.25	9.45	31.95
(VG) Primitivo Il Pumo, San Marzano, Italy	7.45	9.95	33.95
(VG) Côtes du Rhône Domaine de la Solitude, France			39.95

ROBUST & INTENSE

Happiest alongside our juicy steaks or chop

(VG) Shiraz Boundary Line, Australia	6.45	8.45	26.95
(VG) Malbec Raices, Andeluna, Argentina	7.45	9.95	31.95
(VG) Cabernet Merlot Bull Ant, Lake Breeze, Australia	8.45	10.45	36.95
Saint-Émilion Grand Cru, Château Cruzeau, France			52.95
(VG) Barolo Riserva Costa di Bussia, DOCG, Italy			65.95

SOFT & EASY-DRINKING

Fruit forward & well balanced.
Great to accompany our veggie dishes

(VG) Pinotage Wild Garden, South Africa	5.75	7.75	24.95
(VG) Sangiovese Blend Il Sacrato, Italy			28.95
(VG) Montepulciano d'Abruzzo Feudi d'Albe, Bove, Italy			29.95
Pinot Noir Viña Edmara, Chile	7.95	9.95	35.95
(VG) Fleurie Olivier Ravier, France			49.95

NON-ALCOHOLIC

	125ml	175ml	bottle
Sparkling White Rose LA Brewery floral sparkling tea, England		4.95	18.95
Sparkling English Blush LA Brewery dry sparkling tea, England		4.95	18.95
(VG) Levin 0% Blanc de Blancs Villa Noria, France	4.95		22.95