

1740

RESTAURANT MENU

Small Plates

Marinated Mixed Olives (gf/ve/v/DF)	7.50
Breadbasket (v) Artisan Bread, rosemary butter	7.50
Patatas Bravas (ve) Marinara, vegan mayo, paprika	7.50
Hot Honey Cauliflower (ve) Sesame seeds, spring onions, red chilli	7.50
Hummus Bowl (ve) Lebanese flat bread, chopped salad, za'atar, toasted sesame	7.50
Halloumi Fries (gfa/v) Sriracha mayo dipping sauce	7.50

Starters

King Prawns (gfa/v) Smoked chilli paprika butter, sourdough bread	10
Garlic Bread with Cheese (v) Marinara dipping sauce	8
Korean Fried Chicken Korean bbq sauce, spring onions, chilli, sesame seeds	10
Vegatarian Gyoza (ve) Sweet chilli dipping sauce	10
Duck Spring Rolls Cucumber, hoisin sauce, spring onions, sesame seeds	10
Crispy Chilli Squid (gfa) Spring onion, chilli, lime, garlic aioli	9
Soup Of The Day (gfa/v/ve*) Sourdough bread, salted butter	8

Steaks

28 Day Dry Aged Rib Eye Steak (gfa) Roasted vine tomatos, rocket, mushroom, shallot, hand cut chips	34
28 Day Dry Aged Flat Iron Steak (gfa) Roasted vine tomatos, rocket, mushroom, shallot, hand cut chips	25

All steaks served with Peppercorn sauce, Dianne sauce or Salsa Verde (gf/df)

Classics

Lemon & Asparagus Tagliatelle (gf/v/ve/DF) Tagliatelle pasta tossed with lemon, tender asparagus and salsa verde	18
Pie Of The Day (v*) Freshly baked pie, wrapped in golden pastry, mash, seasonal greens and gravy	20
Beer Battered Fish Hand cut chips, mushy peas, tartar sauce, fresh lemon	18
Smashed Beef Burger (gfa) Iceberg lettuce, American cheese, pickles, mustard, burger sauce, fries *add bacon	20 1
Cod Loin (gf) Pan-roasted cod loin served with crushed new potatoes and spring pea veloute	22
Chicken Supreme (gf) Crushed new Potatoes, pea and pancetta fricassee	21
Parmesan Chicken Schnitzel Mashed potato, charred lemon, garlic butter, rocket salad	20
Beef Stroganoff (gf) Striploin beef, onions, mushrooms, cream, brandy, paprika, saffron rice	22
Caesar Salad (gfa) Caesar dressing, crispy fried chicken, boiled egg, croutons	18
Chicken Thigh Burger Garlic aioli, iceberg lettuce, fries *add cheese	18 1
Braised Beef Short Rib (gf) Truffle mash, carrots, tender stem broccoli, guinness jus	24
Pasta Pomodoro (v) Marinara sauce, bocconcini cheese, fresh basil	16

Sandwiches 12pm - 4pm

Fish Finger Mushy peas, tartar sauce, fries	12
Philly Cheese Steak Beef steak, American cheese, peppers, onions, fries	13
Chicken Club Gilled Chicken, streaky bacon, boiled egg, garlic aioli, fries	13
Ploughman's Cheddar cheese, onion chutney, rocket salad, fries	11

Kids

Sausage & Mash (gf) Served with beans or peas	7.5
Chicken Goujons (gfa) Fries, beans or peas	7.5
Fish & Chips (v) Served with beans or peas	7.5
Smashed Cheese Burger Fries	8.5
Tomato & Basil Pasta (v/ve/DF)	7

Kids Desserts

Chocolate Brownie Vanilla Ice cream, honeycomb crumble	3.5
Sticky Toffee Pudding Vanilla Ice cream	3.5
Trio Of Ice Cream Vanilla, Chocolate, Raspberry Ripple, Strawberry, Salted Caramel	3.5

Sides

Chopped Salad (ve/v/gf)	4
Charred Tenderstem Broccoli (gf/v/ve/df)	5
Fries (gfa/v/ve/df)	4
Garlic Bread	6
Truffle & Parmesan Fries (gfa)	5
New York Fried Potatos (v)	4
Hand Cut Chips	5

Sunday Dinner

Sunday Dinners available 12pm - 8pm
every sunday from £20
Vegatraian options available

Specials

Please see our specials board for
our seasonal daily specials

Food Allergies & Intolerances

For allergen information, please speak to a member of our
team before ordering. Whilst we take every care in
preparation, we cannot guarantee dishes are free from
cross-contamination

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GFA)
Gluten Free Available | (DF) Dairy Free (*) Can be adapted
on request. Menus are subject to change without notice.

Desserts

Rhubarb, Apple & Ginger Crumble Served with custard or vanilla ice cream	9
Creme Brulee Short bread biscuit	9
Lemon Tart Berry coulis, raspberry ripple ice cream	9
Vegan Chocolate Tart (ve) Tahini Caramel	9
Mixed Berry Eton Mess	9
Sticky Toffee Pudding Vanilla Ice cream	9
Baileys Affogato Double espresso, vanilla ice cream, baileys	9
Wallings Ice Cream Vanilla, Chocolate, Raspberry Ripple, Strawberry, Salted Caramel	2.5 per scoop

Hot Drinks

Hot Chocolate	3.9	
Cappuccino	3.8	
Latte	3.5	
Flat White	3.2	
Mocha	3.8	
Americano/Decaf Americano	3/3.5	
Espresso/Double Espresso	2.5/3.5	
Mini Potof English Breakfast Tea	3.5	
Flavoured Tea English Breakfast, Earl Grey, Lemon & Ginger, Peppermint, Red Bush, Decaf	3.5	
Liqueur Coffee	Single	Double
Hennessy	4.9	8.3
Martell	4.4	7.3
Glenfiddich	5.5	9.5
Famous Grouse	4.4	7.3