

1740

RESTAURANT MENU

Small Plates

Salted Popcorn With Bacon Dust	4
Bread Basket (v) Artisan Bread, rosemary butter	6
Charred Padron Peppers Sea salt, roasted garlic & lemon.	6
Black Pudding Bons Wholegrain mustard mayo,	6.5
Hummus Bowl (ve) Lebanese flat bread, chopped salad, za'atar, toasted sesame	6.5
Halloumi Fries (gfa/v) Hot honey, harissa yogurt, pomegranate, mint.	7
Green Bean Tempura With Garlic Aioli	7

Starters

Salt and Pepper Argentinian Shrimp Argentinian shrimp, house-dredged with salt & pepper seasoning, sriracha mayo & wild garlic aioli.	10
Garlic Bread with Cheese (v) Marinara dipping sauce	8
Korean Fried Chicken Korean BBQ sauce, spring onions, chilli, sesame seeds	10
Teriyaki Mushroom Bao Bun Freshly steamed bao bun, cucumber, teriyaki glaze, micro herbs	8
Homemade Sausage Roll Pickled walnut brown sauce, apple dipping sauce.	9
Crispy Chilli Squid (gfa) Spring onion, chilli, lime, garlic aioli	9
Soup Of The Day (gfa/v/ve*) Sourdough bread, salted butter	8
Firecracker Bao Bun Fried chicken, sriracha mayo and cucumber	10

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	18 1
Cod Loin (gf) Pan-roasted cod loin topped with pancetta crumb served with crushed new potatoes and spring pea velouté	20
Seafood Tagliatelle Prawns, squid, mussels & pollock with chilli, garlic and sun-blushed tomatoes in a white wine & cream sauce.	20
Chicken Au Poivre Pan Roasted Chicken Supreme finished with peppercorn sauce, mashed potato, buttered seasoned vegetables.	20
Slow-Braised Beef Ragù Rigatoni Pulled beef, Chianti & San Marzano tomato, rigatoni, Parmesan & basil oil.	18
Panang Bang Salad Chicken, pak choi, carrot, cucumber, edamame, spring onion, chilli, noodles, toasted peanuts & coriander with a creamy peanut & chilli dressing.	16
Chicken Fillet Burger Garlic aioli, iceberg lettuce, fries *Add Cheese	16
Pasta Pomodoro (v) Marinara sauce, bocconcini cheese, fresh basil *Add Grilled Chicken	16

Sides

Chopped Salad Lettuce, tomato, cuucmber and red onion.	4
Seasoned vegetables	4
Fries	4
Garlic Bread & Cheese	5
Truffle & Parmesan Fries	5
Hand Cut Chips	4.5
Mac & Cheese	6

Sandwiches 12pm - 4pm

All sandwiches served on toasted Italian focaccia bread with house fires and slaw.

Fish Finger	12
Mushy peas, tartar sauce, fries	
Brooklyn Chopped Cheese	13
Ground seasoned beef, chopped on the grill, american cheese, peppers and onions with shredded iceberg lettuce.	
Chicken Club	13
Gilled Chicken, streaky bacon, boiled egg, garlic aioli, fries	
Ploughman's	11
Cheddar cheese, onion chutney, rocket salad, fries	

Kids

Sausage & Mash (gf)	7.5
Served with beans or peas	
Chicken Goujons (gfa)	7.5
Fries, beans or peas	
Fish & Chips (v)	7.5
Served with beans or peas	
Smashed Cheese Burger	8.5
Fries	
Tomato & Basil Pasta (v/ve/DF)	7
Mac & Cheese	6

Kids Desserts

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

Desserts

All desserts priced at £9

Summer Berries & Apple Crumble	
Served with custard or vanilla ice cream	
Creme Brulee	
Shortbread biscuit	
Mixed Berry Cheesecake	
Berry coulis, rasberry ripple ice cream	
Chocolate Tart (ve)	
Tahini Caramel	
Sticky Toffee Pudding	
Vanilla Ice cream	
Baileys Affogato	
Double espresso, vanilla ice cream, Baileys	
Choclate Brownie	
Vanilla Ice cream, honeycomb crumb, chocolate sauce	
Scoop of Ice Cream	2.5 per scoop
Vanilla, Chocolate, Raspberry Ripple, Strawberry, Salted Caramel	

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.