

PARTY MENU

STARTERS

HOME MADE SOUP (v)
crusty bread, salted butter **8.0**

PRAWNS PIL PIL
sliced garlic & chilli, olive oil,
parsley, sourdough **12.0**

CHEESE & TRUFFLE ARANCINI (v)
saffron mayo, Parmesan shavings **8.0**

DUCK BON BONS
spring onions, hoisin sauce **9.5**

HAM HOCK TERRINE
pickled beetroot & apple salad, piccalilli **10.5**

PRAWN COCKTAIL
classic cocktail sauce, lemon,
wholemeal bread **10.0**

TOMATO, ALMOND & CHILLI HUMMUS (vg)
warm flat bread **9.0**

MAINS

HONEY GLAZED COD
buttered greens, crushed new
potatoes, Prosecco velouté **21.0**

PORK BELLY
creamy mash, grilled hispy
cabbage, cider jus **19.0**

KING PRAWN & CRAB LINGUINI
coriander & parsley pesto, lime & chilli butter **19.5**

CAJUN CHICKEN BURGER
bacon, cheese, tomato, gherkin,
spiced mayo, skinny fries, slaw **17.0**

FISH PIE
mixed greens, charred lemon **18.0**

STEAK BURGER
bacon, cheese, tomato, gherkin,
house relish, skinny fries, slaw **17.0**
vegan option available (vg)

STEAKS
RIB EYE 30.0
FILLET 38.0
roasted balsamic tomatoes,
mushroom, choice of peppercorn
sauce, chimichurri or café de Paris
butter, chunky chips or skinny fries

SHEPHERD'S PIE (vg)
brown lentils, bulgur wheat, mushrooms,
carrot, spinach, bubble & squeak cakes,
seasonal vegetables, vegan gravy **17.0**

FISH & CHIPS
beer battered haddock, chunky chips,
pea purée, tartare sauce **17.0**

ASIAN DUCK SALAD
crispy shredded duck, five spice,
rainbow salad, pomegranate, hoisin
dressing, cashews **18.0**

CLASSIC CHICKEN MILANESE
sun dried tomato & basil linguini,
panko coated chicken, roasted red
onion, Parmesan & truffle cream **22.0**

**WILD MUSHROOM & BLUE
CHEESE RAVIOLI (v)**
white wine cream sauce, parsley **18.0**

SIDES

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.0

GARLIC & PARMESAN CIABATTA 4.5

SKINNY / CHUNKY CHIPS 4.5

SWEET POTATO FRIES 5.5

PARMESAN & TRUFFLE FRIES 5.5

BEER BATTERED ONION RINGS 4.0

CHILLI GREENS 4.5

AFTERS

ETON MESS
fresh berries, meringue, whipped cream **7.5**

BRIOCHE BREAD & BUTTER PUDDING
apricot glaze & creamy custard **7.5**

CHOCOLATE BROWNIE
chocolate ice cream **7.0**

APPLE & BLACKBERRY CRUMBLE
creamy custard **7.0**

TOFFEE & HONEYCOMB CHEESECAKE
candied pecans, toffee sauce **7.0**

Food Allergies and Intolerances

Due to the way we cook, there is a risk that traces of some allergens may be unintentionally included in the food we serve. We understand the dangers to those with severe allergies, therefore we cannot guarantee that items will be free from some allergens.

Please speak to our staff about the ingredients in your dishes, when making your order.

Dishes containing fish may contain small bones. (v) = made with vegetarian ingredients. (vg) = made with vegan ingredients. All prices include VAT at the current rate. Licensing hours apply. Please note this menu contains items that are available on selected times and days.