

WHITE WINE

	125ml	175ml	250ml	Bottle
Los Romeros Sauvignon <i>Chile</i>	£5.50	£7.50	£10.00	£30.00
Rebeland Chenin Blanc <i>South Africa</i>				£33.50
Berri Estates Chardonnay <i>Australia</i>	£6.00	£8.00	£10.70	£32.00
Pontebello Pino Grigio <i>Australia</i>	£6.00	£8.00	£10.50	£31.00
Vidal Sauvignon Blanc <i>New Zealand</i>				£38.00
Picpoul De Pinet Petite Ronde <i>France</i>				£39.50

RED WINE

	125ml	175ml	250ml	Bottle
Rare Vineyards Pinot Noir <i>France</i>				£33.50
Los Romeros Merlot <i>Chile</i>	£5.50	£7.50	£10.00	£30.00
Short Mile Bay Shiraz <i>Australia</i>	£6.00	£8.00	£10.70	£31.50
Zuccardi Brazos Malbec <i>Argentina</i>				£39.00
Vina Real Rioja Crianza <i>Spain</i>				£42.00

ROSE WINE

	125ml	175ml	250ml	Bottle
Whispering Hills White Zinfandel <i>USA</i>	£5.50	£7.50	£10.00	£30.00
Belvino Rose Pinot <i>Italy</i>	£5.75	£7.75	£10.50	£31.50

CHAMPAGNE & SPARKLING

	125ml	Bottle
Da Luca Prosecco	£5.75	£34.00
Bottega Gold Prosecco		£50.00
Bottega Rose Gold Prosecco		£52.00
Bar De Villeboerg Brut Champagne		£56.00
Tattinger Brut Reserve Champagne		£75.00
Bollinger Special Cuvée Champagne		£110.00
Veuve Clicquot Rosé Champagne		£118.00
0% Bottega Prosecco 0% Alc		£20.00

BEER & CIDER

Budweiser 330ml 4.5%	£4.55	Mill Premium	£4.70
Corona 330ml 4.6%	£4.95	Guest Ales from	£4.70
Peroni 330ml 5.0%	£5.40	Caffreys 3.8% ABV	£4.70
Desperados 330ml 5.9%	£6.00	Madri 4.6% ABV	£5.70
Craft Beers from	£6.50	Guinness 4.1% ABV	£6.30
Rekorderlig 500ml 4.0%	£7.50	Carling 4% ABV	£4.70
Bulmers Cider 500ml 4.5%	£6.95	Staropramen 5.0% ABV	£5.90
Guinness 0.0% pint	£5.65	Pravha 4% ABV	£4.90
Rekorderlig 0.0%	£6.30	Draught Cider from	£4.95



ALLERGIES: We kindly request that you inform a member of serving staff in advance of ordering if you have any food allergies.

STARTERS & SMALL PLATES

- | | |
|---|--------|
| Scallops with Chicken Fritters | £12.50 |
| Pan-seared sea scallops paired with golden chicken fritters, served alongside a bright sweetcorn salsa and a rich, savoury chicken jus reduction. | |
| The Classic King Prawn & Arenkha Caviar Cocktail | £10.50 |
| Plump king prawns tossed in a delicate Marie Rose sauce, served over crisp baby gem lettuce, finished with elegant Arenkha caviar and a lemon wedge. | |
| Peppercorn Beef & Gruyère Potato Puffs | £10.50 |
| Crispy golden potato puffs topped with tender shaved steak, melted artisan Gruyère, and a rich cracked-peppercorn reduction. | |
| Truffle & Granarolo Hard Cheese Potato Puffs  | £9.00 |
| Crispy potato puffs tossed in aromatic white truffle oil, finished with a generous dusting of finely grated Granarolo vegetarian Italian hard cheese. | |
| Soup of the Day | £9.00 |
| Chef's daily house-made soup, served steaming hot with fresh rustic bread. | |

Starters

MAIN ENTREES

Slow-Roasted Sirloin of Beef	£18.95	Bistro Beef & French Onion Stew	£18.50
Pink-carved, medium-rare sirloin served with crisp roast potatoes, sweet Chantenay carrots, and a traditional Yorkshire pudding. Accompanied by steamed seasonal greens (Savoy cabbage, Tenderstem broccoli, Cavolo Nero, and tender leeks), all finished with a deep, rich beef gravy.		Tender chunks of beef chuck slow-simmered in a rich, deeply caramelised onion and red wine broth, topped with a bubbling, crispy Gruyère-loaded sourdough croûte and served with a side of seasonal greens.	
Corn-Fed Chicken Supreme	£18.95	Creamy Fish Pie	£17.50
Tender, pan-seared chicken supreme paired with golden, crispy roast potatoes and pan-roasted Chantenay carrots. Served alongside a fresh, buttered mix of Savoy, Tenderstem, Cavolo Nero, and leeks, and finished with a deep, savoury chicken jus.		Premium select seafood simmered in a rich cream sauce, finished with a golden herb crust topping, served with seasonal steamed vegetables and buttery new potatoes.	
Chestnut & Seed Roast (V)	£16.00	Potato & Truffle Gnocchi (V)	£17.50
Served with crisp roast potatoes and sweet Chantenay carrots. Accompanied by a vibrant medley of steamed seasonal greens (Savoy Cabbage, Tenderstem Troccoli, Cavolo Nero, and tender leeks), finished with a rich vegetarian gravy		Truffle potato gnocchi, wild forest mushrooms, wilted baby spinach, and a luxurious Madeira cream sauce.	
Surf & Turf Rossini Fillet	£32.50	ON THE SIDE	
Center-cut fillet steak, sautéed spinach, toasted garlic brioche croûton, plump king prawn, Arenkha caviar, rich truffle jus, and mini duchess potatoes.		Roast Potato. (V)	£4.50
Pork Tomahawk	£26.00	Honey Roast Parsnips. (V)	£4.50
Thick-cut bone-in pork tomahawk, sautéed potatoes, caramelised apple and onion, whole grain mustard glaze, crisp crackling dust, and a rich cider sauce.		Creamy Cauliflower Cheese. (V)	£4.00
Pan-Fried Duck Breast	£24.00	Yorkshire Pudding. (V)	£3.50
Tender pan-seared duck breast, rich caramelized plum, indulgent duck fat fondant potato, burnt broccoli florets, and a deep game jus.		Three-Cheese Garlic Bread Roll Selection. (V)	£7.50
		Garlic & Herb Bread Roll Selection. (V)	£6.50
		Home-Cooked Chips. (Vg)	£4.50
		Homemade Onion Rings. (V)	£4.50
		Seasonal Steamed Vegetables. (Vg)	£4.50
		Skin-On Seasoned Fries. (Vg)	£4.00
		Creamy House Coleslaw. (V)	£3.50
		Extra Sauces: Peppercorn Sauce. (V)	£2.50

Sunday



SWEETS & CHEESE

The Double Chocolate Fudge Sundae £8.50

Layers of decadent chocolate and vanilla pod ice cream, loaded with rich warm chocolate fudge sauce, chewy brownie chunks, and swirls of fresh whipped cream.

The Banoffee Blast Waffle £9.50

Warm waffle layered with crunchy artisanal banana chips and indulgent banana ice cream, finished with fresh whipped cream and a generous drizzle of artisanal butterscotch sauce.

Orchard Apple Waffle £8.50

A warm grid waffle topped with slow-cooked orchard apples, rich butterscotch sauce, smooth vanilla ice cream, and crisp caramel meringue shards.

Sticky Toffee Pudding £8.50

Warm date sponge, rich butterscotch sauce, smooth vanilla ice cream.

Spiced Pumpkin Eton Mess £9.50

Crisp caramel meringue shards mixed with rich spiced pumpkin cream and topped with sweet fudge pieces.

Apple Crumble £8.00

Slow-cooked orchard apples, spiced oat crumble topping, warm vanilla custard.

British Cheeseboard £12.00

A selection of finest artisan British cheeses, served with crisp crackers, spiced fruit chutney, butter, and fresh apple slices.

HOT DRINKS

Tea £3.00

Filter Coffee £3.00

Speciality Tea £3.25

Espresso £3.50

Double Espresso £4.25

Cappuccino £3.75

Café Latte £3.75

Hot Chocolate £3.75

Café Mocha £4.00