



WHILE YOU WAIT

Olives  	3.25	Padron Peppers	4.95
A selection of marinated olives		Served with sweet chilli sauce and smoked rock salt	
Bread & Oils  	3.95	Pork Crackling 	2.95
A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar		Homemade crackling with a burnt apple puree	
Chorizo	3.15	Spicy Buffalo Wings	4.95
Pan Fried Spanish chorizo with a honey glaze		Double jointed chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli served with a blue cheese sauce	

STARTERS

Soup of the Day  	6.25
Homemade soup of the day served with gourmet warm crusty bread roll and butter	
Potted Chicken Liver Pate	7.95
Served with tomato and chilli chutney and sourdough bread	
Burrata 	8.45
Burrata cheese with fresh pesto, dressed rocket, heirloom tomatoes and sourdough bread	
Wild Mushroom Bruschetta  	6.50
Wild English mushrooms cooked with garlic and white wine in a Stilton cream sauce, served on freshly made bread	
King Scallops 	10.95
Served with beetroot puree, pancetta crumb and micro herbs	
Moules Mariniere 	9.95
Foye mussels and garlic cream topped with fresh parsley and dipping bread	
Beef Carpaccio	10.95
Parsnip crisps, dressed rocket and truffle oil on sliced Hereford beef fillet with shaved Parmigiano	
Scotch Egg	8.95
Burford brown hen egg wrapped in pork and chorizo, served with a mild curry sauce and salad leaves	
Cured Salmon 	8.95
Cured salmon with pickled beetroot, yellow beetroot, capers and olive oil dressing served with sourdough croute	
Meatballs	7.95
Beef meatballs in our homemade tomato sauce, topped with smoked cheddar and served with dipping bread	

SHARING PLATES

Oven Baked Camembert  	12.95
Stuffed with fresh rosemary and garlic served with toasted ciabatta, celery sticks and locally produced chutney	
Fish Platter 	18.95
White bait, smoked salmon, bloody mary crayfish cocktail, king prawns and mussels Saganaki. Served with toasted ciabatta and burnt lemon	
Mediterranean Platter	19.95
Slices of smoked duck, cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels, all served with warm pita bread, hummus & tzatziki	

-  Vegetarian
-  Gluten Free
-  Vegan
-   Gluten Free Option Available
-   Vegan Option Available

STEAKS

We are proud to serve award winning British beef from Smith and Clay; all our steaks are 28 day aged mature beef Served with slow roasted tomato, field mushroom, seasoned chips, hand battered onion rings, rocket and pesto.

8oz Sirloin Steak 		23.95
8oz Fillet Steak 		26.95
10oz Ribeye Steak 		25.95
Add Sauce		1.95
Peppercorn, Beef Dripping or Blue Cheese		
Upgrade to Dauphinoise Potato		1.95

18oz Chateaubriand  (to share)	56.00
Served with dauphinoise potato, slow roasted tomato, flat mushrooms, hand battered onion rings and a choice of sauce	
Souvlaki Board  (to share)	60.00
Grilled beef, lamb and chicken skewers, lamb kofta, Greek salad, pita breads, tzatziki, red pepper hummus and seasoned chips	

PASTA & SALADS

Penne Arrabbiata  	12.95
Penne pasta tossed in a homemade spicy arrabbiata sauce with Mediterranean vegetables and parmesan shavings	
Add Chicken	3.50
Add King Prawns	5.95
Add Salmon	4.95
Add Chorizo	1.95
Pea & Parmesan Risotto  	12.50
Arborio rice tossed in white wine with peas and parmesan and topped with parmesan shavings	
Add Chicken	3.50
Add King Prawns	5.95
Add Salmon	4.95
Tuna Nicoise Salad 	16.95
Sashimi seared tuna with boiled hens' eggs, French beans, olives, anchovies, baby potatoes, little gem lettuce and baby plum tomatoes with house French dressing	
Fillet Steak Salad	14.95
Sweet chilli glazed 5oz fillet steak tossed with grated carrot, cucumber, mixed leaves, spring onion, coriander, red onion, tomato and toasted sesame seeds in a light soy and ginger dressing	
Superfood Salad   	11.95
Cous cous, rainbow cherry tomatoes, avocado, candied beetroot, mange tout and a super seed mix on a bed of mixed leaves. Drizzled with our house French dressing	
Add Chicken	3.50
Add Haloumi 	2.95
Add Salmon	4.95

BURGERS

All served in a seeded brioche burger bun with tomato, red onion, gherkin, crisp lettuce, seasoned chips, and a side of coleslaw

Ultimate Beef Steak Burger	14.95
Dry aged steak burger with our famous bacon jam, smoked applewood cheese, crisp bacon and hand battered onion rings	
Lamb Burger	13.95
With tzatziki	
8oz Black & Blue Steak Burger	14.95
Dry aged steak burger with field mushrooms and Stilton cheese	
Vegan Burger  	11.95
Spiced lentil and carrot burger with vegan sriracha mayonnaise served in a vegan bun	
Upgrade to Sweet Potato Fries	1.95

PUB CLASSICS

Chef's Pie of the Day	13.95
Served with mashed potato, seasonal vegetables, and a rich gravy	
Beef Wellington	27.95
Our take on a classic wellington served medium rare with beetroot puree, dauphinoise potato, buttered asparagus, and a beef jus	
Hand Battered Fish 	14.50
Line Caught haddock served with chunky chips, pea puree, tartare sauce and burnt lemon	
Chicken Supreme 	16.95
Served with mushroom Madeira sauce, dauphinoise potato and mixed greens	
Seafood and Chorizo Paella	19.95
Mussels, prawns, and salmon cooked in our special house rice with red pepper, peas and smoked garlic. Served with burnt lemon and sundried tomato bread	
Cauliflower Steak   	12.95
Braised cauliflower steak, curried Puy lentils and coriander oil with micro vegetables	
Pan Seared Seabass 	17.95
Crushed new potatoes, aubergine and courgette salsa and red pepper sauce	
Trio of Pork	18.95
Spiced fillet of pork, black pudding mash, ham hock croquette, buttered greens, burnt apple puree and a rich jus	

SIDES

Dauphinoise Potato	4.00
Side Salad	2.95
Hand Battered Onion Rings	3.00
Seasoned Chips	4.00
Truffle & Parmesan Chips	5.95
Greek Salad	4.00
Sweet Potato Fries	4.00
Seasonal Vegetables	3.50
Garlic Ciabatta	3.75



If you have any allergies or intolerances, please notify a member of staff, we are happy to help.

An optional service charge of 10% will be included to tables of 6 or more.

