



Evening Menu

To Start

Creamy Garlic Mushrooms (V) 7.50
On a toasted Ciabatta with salad and parmesan

Hot and Spicy Chicken Wings
With blue cheese dip
Small 8.00
Large 15.00

Chicken & Bacon Caesar Salad 7.50
Baby gem lettuce, crispy bacon, garlic croutons and parmesan

Soft Taco 8.00
Beef brisket with chipotle mayo, crispy onion and lettuce

Crispy Coronation Chicken 8.00
On a bed of salad and drizzled in garlic mayo

Salt and Pepper Crispy Calamari 9.00
Chili noodles with garlic sauce

Goats Cheese Fritter (V) 7.50
With caramelised red onion, wild salad, cranberry puree and candied walnuts

Cheesy Italian Arancini Balls 8.00
Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan

Sharing Platter 15.50
Chicken wings, garlic bread, arancini balls, chicken goujons, onion rings

Steak

Steak on the Stone
Chips, salad and a trio of sauces
Choice of
12 Oz. Sirloin 29.95
10 Oz. Fillet 32.95

“The Godfather” 39.95
Not for the faint hearted! 20 Oz. Sirloin, chips, salad and a trio of sauces

Fillet Steak Burger 17.50
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips – **Double Up £5**

Mains

Grilled Fillet of Sea Bass 18.95
With asparagus, peas, spinach, a creamy chive mash and white wine cream sauce

Southern Fried Chicken Burger 17.50
Coleslaw, lettuce, tomato, BBQ sauce and chips

Roast Parmesan Chicken 18.95
With herb mash, spinach, broccoli and chorizo cream

Crispy Honey Chilli Chicken 17.50
Stir fried vegetables and rice
Add chips 2.50

Chef’s Roast of the Day 18.50
With seasonal vegetables and potatoes

Mushroom Risotto 18.50
Mushroom, asparagus and pea risotto with garlic bread

Chinese Style Chicken Curry 17.50
With onions, peas, mushrooms and rice
Add chips 2.50

On the Side 4.50

Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

Sauces 3.50

Peppered Sauce, Gravy

Dips 0.50

Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

(V) Vegetarian: Some dishes can be made suitable for vegetarians, please ask for information

Allergen Info: Due to the nature of our catering operation we cannot guarantee allergen free meals



Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Bellino, Italy	8.5	32
Champagne, Moët & Chandon, Imperial		65
Rosé		
Viura, Rosé Diamante, Rioja, Semi Dulce, Spain	7.5	26
Primitivo Rose Appassite, Puliga, Italy	7.5	26
White Wines		
House White	7.5	
Viura, Rioja, Diamante, Franco-Espanolas, Spain	7.5	26
Fiano da Uve Appassite, Puglia, Italy	7.5	26
Viura, Rioja, Talla Diamante, Franco-Espanolas, Spain	8	28
Chardonnay, Pian Oro Bianco, Barbanera, Italy	8.5	32
Sauvignon Blanc, Vecciano Super Tuscany, Italy	8.5	32
Assario, Floral Evora Alenj Portugal		40
Chardonnay/Sauvignon & Vermintino, Gigino Bianco, Tuscany, Italy		45
Arinto, Antão Vaz, Cartuxa Branco, Evora Portugal		50
Arinto, Antão Vaz, Pera Manca Branco, Evora Portugal		100
Red Wines		
House Red	7.5	
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	7.5	26
Sangiovasse, VINO Nobile di Montepulciano, Barbanera, Italy		32
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	9	34
Sangiovasse/Cab Sauv, Collezione Famiglia Vecciano Toscana, Italy	9.5	35
Trincadeira/Alicante Bouschet/Aragonez, Floral, Evora Portugal		40
Temperanillo, Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain	10.5	40
Sangiovasse/Cab Sauv, V5, blend of 5 vintages Toscana, Italy		40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
Primitivo, Del Salento Collezione, Ngudra, Barbanera		60
Temperanillo & Mazuelo, D'Anglade, Bordon Reserva, Spain (6,400 Bottles Made)		50
Trincadeira/Alicante Bouschet/Aragonez, Cartuxa Tinto, Evora Portugal		55
Rioja, Garnacha, Palpito, 2021 Limited Edition (2,711 Bottles Made)		120
Trincadeira & Aragonez, Pera Manca Tinto, Evora Portugal		600

