



## Gift Vouchers Now Available – Why not treat someone special



### STARTERS

#### Aromatic Duck Salad (GF)

Crispy duck, chilli, radish, spring onion,  
hoi sin dressing | 13.50

#### Chilli & Garlic Prawns (GFA)

Chilli & lime butter, toasted sourdough | 14.00

#### Warm Beets & Goats Cheese Salad (GF) <sup>Ⓢ</sup>

Pickled red onions and hazelnut dukkah | 12.00

#### Creamy Garlic Wild Mushrooms

Cream sauce & toasted sourdough bread | 12.00

#### Traditional Prawn Cocktail

Bread & butter | 12.00

#### Chicken Liver Parfait

Red onion chutney, toasted brioche | 12.00

### MAIN COURSE

#### Pan Fried Fillet of Seabass

Potato vegetable & caper cake,  
samphire & chilli & lime butter | 27.00

#### Pan Fried Calves Liver (GF)

Crispy bacon, colcannon mash,  
onion gravy | 25.00

#### Vegan Gnocchi, Wild Mushrooms, <sup>Ⓢ</sup>

Thyme & wilted kale | 20.00

#### Hand Crafted Steak and Ale Pie

Thyme infused mash, seasonal garden  
vegetables,

### ROASTS

#### Roast Sirloin of Beef (GFA)

Cooked medium-rare. Yorkshire pudding,  
roast potatoes, seasonal vegetables  
& chef's gravy | 25.00

#### Roast Breast of Chicken (GF)

Roast potatoes, seasonal vegetables &  
chef's gravy | 22.00

#### Roast Loin of Pork GF

Roast potatoes, seasonal vegetables &  
chef's gravy | 23.00

#### Butternut Squash & Lentil Wellington <sup>Ⓢ</sup>

Roast potatoes, seasonal vegetables  
& gravy | 20.00

### CLASSICS

#### Signature Double Cheeseburger (GFA)

2\*4oz beef burgers, bacon jam, cheddar,  
lettuce, tomato, gherkin, relish in a brioche  
bun & frites | 18.00

#### Battered South Coast Haddock (GF)

Pea puree, curry sauce, tartar sauce &  
hand cut chips | 18.50

#### Plant Based Burger <sup>Ⓢ</sup>

Big Kahuna brioche bun, 'mayo', lettuce, tomato,  
eastern slaw, frites & salsa | 18.00

#### BBQ Baby Back Ribs (GF)

Slow cooked rack of ribs, BBQ sauce,  
house salad & fries  
Half | 22.00 Full | 28.00

### SIDES

Hand Cut Chubby Chips | 5.50 (GF) <sup>Ⓢ</sup>

Skinny Fries | 5.50 (GF) <sup>Ⓢ</sup>

Dauphinoise Potatoes | 4.00

Yorkshire Pudding | 1.50

Garden Salad | 5.00 (GF) <sup>Ⓢ</sup>

Jug of Chef's Meat Gravy | 1.50

Wilted Greens | 4.50 (GF) <sup>Ⓢ</sup>

Maple Roast Carrots & Beets | 5.00 (GF)

Allergies & Intolerances: Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

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## White Wines

125ml | 175ml | 250ml | Bottle

Wide River Chenin Blanc - South Africa **6.30 | 7.80 | 10.80 | 30.00**

Light, with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance. A beautifully finished, clean off-dry Chenin Blanc

.Chants du Closeau Vermentino - France **33.00**

Subtle grapefruit and green apple aromas combined to floral notes best describe this savoury and refreshing dry white.

Los Coches Viognier – Chile **6.80 | 8.80 | 12.00 | 34.00**

Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish.

La Di Motte Pinot Grigio - Italy **7.20 | 8.90 | 11.90 | 35.00**

Very well made Vin De Pays, soft tannins with a dry finish and full juicy fruit flavour. An easy drinking white.

Les Moules Picpoul de Pinet - France **7.60 | 9.50 | 13.50 | 36.00**

The nose offers delicate aromas of citrus, green apples and acacia notes followed by a flinty mineral character. The palate is well balanced, textured, with a zesty acidity. Displays beautiful purity on the long, lush, mouth-watering finish.

Icare Chardonnay, Côtes de Thongue – France **42.00**

Brilliant pale yellow robe; full and complex nose with aromas of white flesh fruit, honey, dried fruit; very round and fresh wine in the mouth with notes of honey and flowers.

Pask Instinct Sauvignon Blanc **8.50 | 11.20 | 15.50 | 46.00**

- New Zealand  
An elegant Marlborough Sauvignon Blanc with vibrant acidity supporting flavours of gooseberry and passion fruit. Pale straw in colour with a touch of green. Aromas of subtle lime and mineral.

Mâcon-Villages, Château du Charnay AOP – France **46.00**

This unoaked, dry white wine has a bouquet of citrus, exotic fruit and white flowers, demonstrating the potential of Chardonnay for finesse and complexity.

Domaine Daulny Sancerre – France **69.50**

A classic expression of Sauvignon Blanc, with grassy notes, ropical fruit and hints of blackcurrant bud. The palate is crisp and fresh,

Chablis 1er Cru Dom Long-Depaquit - France **99**

It is a forward and expressive style of Chablis that shows some toast character from oak, brioche from lees ageing, and attractive aromas of citrus and fresh quince. Very fine.

## Sparkling Wines

125ml | Bottle

Amori Prosecco Spumante - Italy **6.6 | 33.5**

A delightfully crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

Blackdown Ridge Classic Cuvee Brut **12.70 | 64**

- West Sussex  
A perfect example of an English sparkling. Light, dry and to be enjoyed.

Ashling Park Sparkling Rosé Brut - West Sussex **64**

An inviting nose of summer red fruits and brioche aromas. The palate is full flavoured with great intensity of red fruits; strawberry, cherry and redcurrants on a long, creamy finish.

Champagne Pommery Brut Royal - France **97.5**

A vivacious and cheerful Champagne with aromas of citrus and white flowers combined with small berry notes.

## Red Wines

125ml | 175ml | 250ml | Bottle

Ladera Verde Merlot – Chile **6.30 | 7.90 | 10.80 | 30.00**

Warm plum and damson aromas, the palate is ripe and rounded with the sweet berry fruit balanced by fresh, juicy acidity on the finish.

Beaubeigney Cabernet Sauvignon - France **33.00**

Good balance of fruit and structure. Deep colour with cassis flavours with notes of raspberry. Smooth and ripely fruited to taste with a surprisingly level of complexity with hints of tobacco and spice coming through.

Rupe Secca Nero D'Avola - Italy **35.00**

This intense, smooth wine is full of ripe red berry aromas and flavours supported by soft tannins.

Three Vineyards Shiraz – Australia **7.60 | 9.50 | 13.20 | 36.00**

A fusion of aromas with mulberry, lifted pepper spice and raspberry. Delicious ripe blackberries, plums and a hint of spice.

Conde de Tresaguas Rioja Joven - Spain **7.7 | 9.80 | 13.5 | 37**

This well-balanced Rioja has a good structure with aromas of fresh red fruit and eucalyptus.

Gouguenheim Malbec - Argentina **8.1 | 10. | 14.2 | 40**

Deep purple colour; pronounced blackberries and ripe plums with underlying spice on the nose. Soft with a slight sweetness and balanced by gentle tannins with a long spicy fruity finish.

Pask Instinct Vine Velvet Pinot Noir **9.2 | 12.6 | 17.5 | 49**

- New Zealand  
Garnet in colour with red cherry notes on the nose and hints of wild thyme. A vibrant palate of cherry, plum and red berry fruits combined with subtle oak notes. Medium bodied Pinot noir displaying velvety soft tannins.

Château Puy Blanquet St Émilion Grand Cru **72.00**

- France  
A pronounced wine on the nose with hints of ripe cherry fruits. Structured and firm on the palate with excellent length and depth of flavour.

Lonardi Amarone Della Valpolicella Classico DOC **85.00**

- Italy  
Deep concentrated aromas of dark chocolate and spice. Full and well balanced with a rich, warm, silky texture.

Château Kirwan | Margaux – 2018 - France **129**

The fruits displayed a magnificently fruity aromatic expression, a great richness in anthocyanins, high degrees of alcohol and powerful tannins.

## Rose Winés

125ml | 175ml | 250ml | Bottle

Chants du Closeau Cinsault Rosé **6.7 | 8.6 | 11.9 | 32.50**

- France  
Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.

Soleil des Alpes, Provence Rosé **9.00 | 11.5 | 16.4 | 47.50**

- France  
Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.

## Dessert Wines

100ml | Bottle

DV by Château Doisy Vedrines, Sauternes **10.40 | 40**

## COCKTAILS

Negroni | 15.00  
Gin, Campari & Vermouth

Margarita | 15.00  
Tequila, Cointreau & lime juice

Kir Royal | 15.00  
English sparkling wine mixed with Crème de Cassis

Aperol Spritz | 15.00  
Aperol, prosecco & soda

Old Fashioned | 15.00  
Bourbon whiskey, sugar syrup, bitters & water

Cosmopolitan | 15.00  
Vodka, Cointreau, cranberry juice, lime juice

Vodka Martini | 15.00  
Vodka & dry martini

Gin Martini | 15.00  
Gin & dry martini

Whiskey Sours | 15.00  
Bourbon whiskey, lemon juice, sugar syrup  
bitters & egg white

Tom Collins | 15.00  
Gin, lemon juice, sugar syrup & soda

Side Car | 15.00  
Cognac, Cointreau, sugar syrup & lemon juice

Jug of Pimm's | 20.00  
Pimm's & lemonade

Espresso Martini | 15.00  
Vodka, Kahlua & espresso

## PUDDINGS

Sticky Toffee Pudding | 9.00 GF  
Toffee sauce, honeycomb &  
vanilla ice cream

Sicilian Lemon Tart | 9.00   
Berry compote

Strawberry & Prosecco Cheesecake | 9.00   
Berry Coulis

Malted Milk Chocolate Torte | 9.00   
Black Cherry Compote

Classic Crème Brûlée | 9.00 GFA  
Shortbread biscuits

Cheese Board | 12.00 GFA  
Selection of cheese, biscuits & chutney

Affogato | 6.00 GF  
Espresso & vanilla ice cream

Selection of Ice Cream/Sorbet GF  
£2 a scoop

Vanilla, chocolate, strawberry, salted  
caramel,  
Black cherry or raspberry ripple

Sorbet: -Lemon, Raspberry or Mango

## COFFEE

Cappuccino | 4.20  
Flat white | 4.20  
Americano | 3.50  
Latte | 4.20  
Espresso | 3.00  
Double Espresso | 5.00  
Decaf available

Hot Chocolate | 4.00  
Baileys Hot Chocolate | 10.50

Espresso Martini | 15.00  
Vodka, Kahlua & espresso

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