



COCKTAILS

£7.95

Espresso Martini

Absolute Vodka, Kahlua, double Espresso, shaken over ice

Passion Fruit Martini

Passoa, Absolut Vanilla Vodka, Lime juice, Passion fruit puree

Aperol Spritz

Aperol, Prosecco, Soda dash, served over ice

Baileys Cocktail

Baileys Liqueur, Kahlua, Absolut Vodka, Double cream

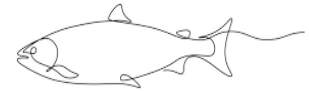
Negroni

Gin, Martini Rosso, Campari, served over ice

Woo Woo

Absolute Vodka, Peach Schnapps, cranberry Juice, sugar rim

TO BEGIN



Marinated Olives GF DF

£3.50

King Prawns Lollipops GF

£7.50

with garlic and chilli butter, fresh lemon

Sautéed Mushrooms GF

£6.50

with garlic and white wine sauce, topped with blue cheese and bacon gratin

Chicken Liver Pate GF

£6.95

made with brandy and tarragon, served with toast and chutney

Appleyard's Black Pudding topped with poached egg and bacon crumb

with roasted cherry tomatoes £6.50

Beef Croquette

£6.50

with rich marrow gravy and horseradish

Griddled Honeydew Melon GF DF

£6.50

served with iced sorbet

Chefs Soup of the Day GF DF

£6.50

with warm bread roll

Barbeque Belly Bites

£5.95

with crispy onions

Chef's Bread Basket GF DF

£5.50

served with balsamic vinegar & olive oil, garlic aoli and olive tapenade

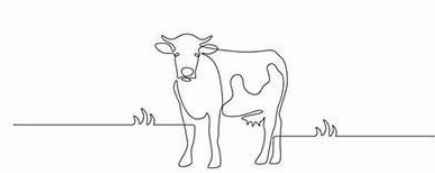
DF - available as dairy free on request

GF - available as gluten free on request

All gratuities are shared between all members of staff.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal

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SIDES

Garlic Baguette	£3.75
Garlic & Cheddar Cheese Baguette	£4.75
Hand Cut Chips	£4
French Fries	£4
Onion Rings	£4.50
House Salad	£4
Seasonal Vegetables	£3.50
King Prawns in garlic butter	£4
Soft Green Peppercorn & Cognac sauce	£3
Diane sauce made with Whiskey	£3
Ruby Port & Aged Stilton sauce	£3

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TO FOLLOW

Pan Seared Sea Bass Fillet , with buttered greens, scallion mash and crayfish and lemon butter sauce GF	£21.50
(perfect with our San Andres Sauvignon Blanc)	
Gressingham Duck Breast with dauphinoise potatoes, buttered Kale and black cherry and Malbec red wine sauce GF	£23.50
(perfect with our Los Piscos Malbec)	
Braised Leg of Lamb , with herb suet dumpling, red wine gravy and roasted potatoes GF	£22.50
(perfect with our Scenic Ridge Shiraz)	
Shropshire Chicken and Chestnut Mushroom Supreme with whiskey cream sauce, mashed potato, bacon crumb and greens GF	£20.50
(perfect with our Previata Pinot Grigio)	
Pan Roasted Cod wrapped in Serrano Ham with peas with ham hock, crushed new potatoes, Champagne sauce GF	£21.50
(perfect with our Scenic Ridge Chardonnay)	
Trio of Appleyard's Pork Sausage , Aspalls cider and wholegrain mustard sauce, mashed potato, buttered greens and onion confit	£16.50
(perfect with our Aspalls Cider)	
Wild Mushroom and Brandy Rissotto topped with crispy onion GF	£16.50
(perfect with our San Andres Merlot)	
Roasted Vegetable Goulash with Smoked Paprika served with steamed rice DF GF	£16.50
Homemade Pie of the Day in shortcrust pastry served with buttered mash or chips and greens	£16.50
Beer Battered Cod and hand cut chips, tartare sauce, mushy peas and fresh lemon	£16.95
10oz Gammon Steak with fried egg and pineapple, sautéed mushroom, grilled tomato and either hand cut chips or French fries DF GF	£15.95
28 Day Matured 8oz Fillet Steak , sautéed mushroom, grilled tomato and either hand cut chips or French fries DF GF	£27.95
28 Day Matured 10oz Sirloin Steak , sautéed mushroom, grilled tomato and either hand cut chips or French fries DF GF	£23.95
28 Day Matured 10oz Rib Eye , sautéed mushroom, grilled tomato and either hand cut chips or French fries DF GF	£24.95

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AFTERS

Americano	£2.80
Double Espresso	£2.40
Cappuccino	£3.50
Latte	£3.50
Iced Latte	£3.50
Flat White	£3.50
Hot Chocolate	£3.50
Pot of Tea	£2.50
Fruit Teas	£2.50
Liqueur Coffee	£7
Liqueur Hot Chocolate	£7
Soya or Oat Milk additional	50p
Syrup - vanilla, caramel, hazelnut	50p

Decaffeinated available

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TO FINISH

£6.75



Chefs Crumble of the Day served with custard or ice cream

Warm Treacle and Pecan Tart served with custard

Vanilla Panna Cotta served with black cherry compote GF

Syrup Sponge Pudding served with custard GF

Sticky Toffee Pudding with Vanilla ice cream

Baileys Irish Cream Cheesecake made with mascarpone

Warm chocolate Brownie with white chocolate and hazelnut sauce and vanilla ice cream

Affogato - Double Espresso, Vanilla ice cream GF
with a choice of Tia Maria, Disaronno, Cointreau or Baileys Irish Cream

Ice Cream Selection - Raspberry ripple, Vanilla, GF
Salted Honeycomb, Strawberry or Chocolate

Add a scoop of Ice Cream £2

Cheese Plate with chutney, grapes and biscuits £9

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