



COCKTAILS

£8.95

Hugo Spritz

Gin, Prosecco, Elderflower syrup, Soda dash, served over ice

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

TO NIBBLE

Marinated Olives GF DF £4

Shrimp Crackers with sweet chilli dipping sauce £3.50

Barbeque Belly Bites with crispy onions £5.95

Deep Fried Squid with lemon mayonnaise

Chef's Bread Basket GF DF £5.50

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

TO BEGIN

Cantaloupe Melon and Serrano Ham £5.95
with berry compote

Garlic and Basil Marinated Tomato Brushette £6.50
Served on toasted sour dough with herb oil

Beer Battered Atlantic Cod Goujons £6.95
with homemade tartare sauce

Chicken Liver Pate GF £6.95
made with brandy and tarragon, served with toast and chutney

Ham Hock and Welsh Cheddar Croquette £6.50
with piccalilli

Sautéed Garlic Mushrooms with Blue cheese Gratin £6.50
Topped with bacon crumb

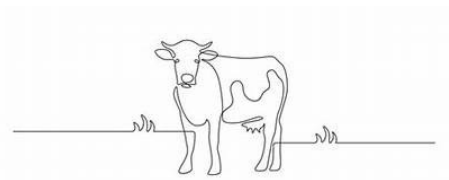
Oak Smoked Salmon and baby prawn cocktail £7.50
With fresh lemon and crispy capers

Chefs Soup of the Day £6.50
with warm bread roll

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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TO FOLLOW

SIDES

Garlic Baguette	£4
Garlic & Cheddar Cheese Baguette	£4.50
Triple cooked Chips	£4
French Fries	£4
Onion Rings	£4.50
House Salad	£4
Seasonal Vegetables	£4
King Prawns in garlic butter	£5
Soft Green Peppercorn & Cognac sauce	£5
Diane sauce made with Whiskey	£5
Ruby Port & Aged Stilton sauce	£5

DF - available as dairy free on request

GF - available as gluten free on request

Pan Seared Fillet of Scottish Salmon, served with new potatoes, baby prawns and Hollandaise sauce (perfect with our Sauvignon Blanc) £22.50

Slow Roasted Belly Pork, with hoisin glazed egg noodles and stir fried vegetables (perfect with our Pinot Grigio Blush) £21.50

Braised Minted Lamb, with root vegetables, rich rioja gravy topped with beetroot crisps and crispy kale (perfect with our Los Pisos Malbec) £23.50

Shropshire Chicken Rigantoni made with bacon lardons and parmesan. Topped with bacon shard and garlic ciabatta (perfect with our Previata Pinot Grigio) £22.50

Chef's Curry of the Day served with basmati rice and Peshwari naan DF GF £19.50

Baked Cod Loin with lemon and parsley sauce with creamy mashed potato and buttered greens (perfect with our San Andres Sauvignon Blanc) £22.50

Homemade Pie of the Day in shortcrust pastry served with buttered mash or chips and greens £16.50

Beer Battered Atlantic 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 £17.95
Hawaiian style - topped with melted Welsh Cheddar - £19.95

28 Day Matured 8oz Fillet Steak, sautéed mushroom, grilled tomato and either triple cooked chips or French fries DF GF £29.50

28 Day Matured 10oz Sirloin Steak, sautéed mushroom, grilled tomato and either triple cooked chips or French fries DF GF £24.95

28 Day Matured 10oz Rib Eye, sautéed mushroom, grilled tomato and either triple cooked chips or French fries DF GF £25.95

Additional vegetarian dishes
available on request

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AFTERS

Americano	£3.20
Double Espresso	£2.80
Cappuccino	£3.80
Latte	£3.80
Iced Latte	£3.80
Flat White	£3.80
Hot Chocolate	£3.80
Pot of Tea	£3.20
Fruit Teas	£3.20
Liqueur Coffee	£7
Liqueur Hot Chocolate	£7
Soya or Oat Milk additional	50p
Syrup - vanilla, caramel, hazelnut	50p

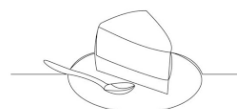
Decaffeinated available

DF - available as dairy free on request

GF - available as gluten free on request

TO FINISH

£7.25



Autumn Berry Pudding served with cream - diabetic friendly

Chilled Apple Pie served with cream

Warm Chocolate Brownie with Vanilla Ice cream

Tart au Citron topped with crushed meringue with Chantilly cream

Traditional Christmas Pudding served with brandy sauce

Sticky Toffee Pudding with Vanilla ice cream

Chefs Cheesecake of the Day made with mascarpone

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,
Salted Honeycomb, Strawberry or Chocolate

Add a scoop of Ice Cream £2.25

Cheese Plate with chutney, grapes and biscuits £9

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