

MENU

STARTERS

- Halloumi Chips, jalapeno ketchup (V) 7.25
Warm Table Bread, garlic & salted butter, artisan tiger cheese loaf, balsamic olive oil (V) 6.50
Buffalo Chicken Wings, celery crudités, cool ranch dressing, choose hot or BBQ 8.00
Pulled Pork Nachos, pico de gallo, cheese sauce, jalapeno, sour cream, coriander 8.00 / 15.00
Crispy Salt & Pepper Squid, grilled padron peppers & saffron aioli 7.95
Tempura Fried Broccoli, sesame miso dressing & pickled Chinese cabbage (VG) 6.75

SIGNATURE SHARING BOARD

- Tomato & Red Pepper Houmous, Lebanese Flatbread & Mixed Marinated Olives 8.00
Want to add some extras?
Balsamic borettane onions 3.50 | Cream cheese stuffed cherry red peppers 4.50 | Cured Italian meats 5.50
Extra flatbread 3.00 | Extra olives 3.50 | Marinated artichokes 4.50 | Extra houmous 3.50

SEE OUR SPECIALS BOARD FOR OUR DAILY FLATBREADS

Please note, this is served at lunchtime only.

STEAKS

- All our steaks are served with seasoned thick cut chips, truffle mushroom, baked tomato & watercress*
14oz Dry Aged Bone in Sirloin Steak 23.95
10oz Dry Aged Ribeye Steak 22.95

MAINS

- Pumpkin & Quinoa Chilli, tomato, cumin, black beans, Red Leicester, avocado dip,
home fried tortilla chips, sour cream (*vegan alternative available*) 13.95
King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil & cherry tomatoes 15.50
Asian Crispy Duck Salad, cucumber, carrots, spring onion, chilli, sesame & hoi sin dressing (*) 8.00 / 14.00
Smoked Haddock Lemon & Dill Fishcake, wilted spinach, leeks, grain mustard cream 7.95 / 14.95
Ale Battered Sustainable Haddock, thick chips, crushed peas, tartare sauce 14.50
Pan Roasted Chicken Supreme, saute baby potatoes, buttered spinach, chorizo & saffron aioli (*) 15.50

BURGERS

Gluten free buns available for all.

- Dry Aged Double Rib Cap Burger, lettuce, houseslaw, bun, skin on fries 14.25
Add bacon 1.00 | Add Swiss cheese 1.00
Moving Mountains 100% Plant Based Vegan Burger, roasted flat mushroom, rocket,
herb dressing, skin on fries (VG) 13.75
Buttermilk Marinated Buffalo Chicken Burger, bacon, cheese, lettuce, buffalo hot sauce, skin on fries 13.75

SIDES & SAUCES

- Skin on Fries 3.50
Thick Cut Chips 3.50
Steamed Tenderstem Broccoli, crushed chilli flakes, maldon 4.00
Rocket Salad, parmesan & cherry tomato (*) 4.50
Bearnaise Sauce or Peppercorn Sauce 1.00

DESSERTS ON THE BACK

DESSERTS

Vanilla Cheesecake, sugared walnuts, blueberry compote 6.50

Rich Chocolate Tart, pistachio soil, raspberry gel (VG) 7.00

Ice Cream Union & Sorbet, two scoops 4.75 or three scoops 6.50

Signature Apple & Honeycomb Crumble, traditional vanilla ice cream & Bailey's custard.

For one 7.00 | To share 12.95

MORE ON THE FRONT

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan