

BRUNCH & LUNCH (Served until 5pm)

EGGS BENEDICT
[GFA] | 8.50/4.75
Toasted English muffin, poached free-range eggs, grilled smoked bacon, hollandaise

EGGS ROYALE
[GFA] | 9.50/5.50
Toasted English muffin, poached free-range eggs, smoked salmon, hollandaise

EGGS FUNGHI
[GFA] [V] | 8.00/4.50
Toasted English muffin, poached free-range eggs, grilled portobello mushrooms, hollandaise, porcini paste, rocket

SWEET POTATO & CHORIZO HASH
9.00
Sweet potato, chorizo, poached free-range eggs, spinach, onion, red chilli, toasted pumpkin seeds, extra virgin olive oil

SWEET POTATO, AVOCADO & FIOR DI RICOTTA HASH
[GF] [V] | 9.00
Sweet potato, avocado, poached free-range eggs, spinach, onion, red chilli, toasted pumpkin seeds, rocket & basil pesto, Fior di Ricotta, extra virgin olive oil

CHOPPED AVOCADO
[GFA] [V] | 8.00
Grilled sourdough, avocado, poached free-range eggs, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

CHOPPED AVOCADO & SMOKED SALMON
[GFA] | 11.00
Grilled sourdough, poached free-range eggs, avocado, smoked salmon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli, lemon

CHOPPED AVOCADO & BACON
[GFA] | 10.00
Grilled sourdough, poached free-range eggs, avocado, smoked bacon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

BLT
[GFA] | 9.50
Grilled smoked bacon, gem lettuce, tomato, free-range mayonnaise, house fries

HLT
[GFA] [V] | 9.50
Grilled halloumi, gem lettuce, tomato, free-range mayonnaise, house fries

NIBBLES

SELECTION OF BREADS, OIL & BALSAMIC
[GFA] [VE] | 4.00
Sourdough, flatbread, extra virgin olive oil, aged balsamic vinegar

HALLOUMI CHIPS
[GF] [V] | 5.00
Arrabbiata sauce

RED PEPPER & GARLIC HUMMUS & FLATBREAD
[GFA] [VE] | 4.25

HONEY & MUSTARD CHIPOLATAS
4.50

CHICKPEA & GARLIC FRIES
[V] | 4.25
Mayonnaise, rocket & basil pesto
Vegan option available

BEETROOT FALAFEL
[GF] [V] | 4.75

Fior di Ricotta, rocket & basil pesto

MARINATED OLIVES
[GF] [VE] | 3.50
Marinated stone-in olives, extra virgin olive oil, chilli, garlic, herbs

GARLIC FLATBREAD
[VE] | 5.50
Garlic oil, rosemary, Maldon sea salt

*+ add Fior di Latte Mozzarella [V] 2.50
+ add Gary cheese [VE] 2.50*

MOZZARELLA DI BUFALA D.O.P BRUSCHETTA
[GFA] | 8.00
Josper-grilled sourdough, Mozzarella di Bufala, garlic & basil marinated tomatoes, garlic oil

PORK BELLY CROQUETTES
7.00
Rocket & basil pesto, Parmigiano-Reggiano

HOMEMADE SOUP & TOASTED SOURDOUGH
[GFA] | 5.50

Please ask your server for our soup of the day

SHARERS

ANTIPASTO MISTO
[GFA] | 17.50
Prosciutto, Napoli salami, marinated stone-in olives, Mozzarella Di Bufala, grilled Rosso prawns, garlic & basil marinated tomato bruschetta, Josper-grilled peppers & courgettes, flatbread, extra virgin olive oil, aged balsamic vinegar

MEZZE PLATE
[GFA] [V] | 14.00
Fior di Ricotta, rocket & basil pesto, red pepper & garlic hummus, marinated stone-in olives, beetroot falafel, fried artichokes, garlic & basil marinated tomatoes, flatbread

WOOD FIRED PIZZA

MARGHERITA
[V] | 9.00
Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARINARA D.O.C.
[VE] | 7.00
Tomato sauce, garlic & basil marinated tomatoes, oregano, garlic oil

VEGAN MAR-GARY-TA
[VE] | 9.50
Tomato sauce, Gary cheese, fresh basil

POLLO BIANCO
13.00
Fior di Latte Mozzarella, double cream, chicken, smoked pancetta, Parmigiano-Reggiano, red onion marmalade

CAPRICCIOSA
11.50
Tomato sauce, Fior di Latte Mozzarella, smoked pancetta, mixed mushrooms, artichokes, fresh basil

FUNGHI
[V] | 10.50
Tomato sauce Fior di Latte Mozzarella, porcini paste, mixed mushrooms, truffle oil

NAPOLETANA
11.00
Tomato sauce, Fior di Latte Mozzarella, anchovies, olives, capers

EXTRA TOPPINGS

Smoked salmon, prosciutto, mozzarella di Bufala D.O.P

5.00 each

Nduja sausage, pancetta, Napoli salami, chicken, chorizo, avocado, anchovies, vegetarian parmesan, Parmigiano-Reggiano, no-beef meatballs

2.50 each

Chilli, mixed mushrooms, olives, artichoke, grilled peppers, grilled courgettes, garlic & basil marinated tomatoes, porcini paste, rocket & basil pesto, red onion marmalade, rocket, spinach

1.50 each

Due to the authentic Neapolitan method of cooking, please note that there will be some charring on the crusts and base of our pizzas

NAPOLI FORTE*
12.50
Tomato sauce, Fior di Latte Mozzarella, nduja sausage, Napoli salami, chilli, garlic

PARMA
13.50
Tomato sauce, Fior di Latte Mozzarella, prosciutto, rocket, Parmigiano-Reggiano, extra virgin olive oil

VEGANO
[VE] | 11.50
Tomato sauce, no-beef meatballs, Gary cheese, roasted peppers, mushrooms, rocket & basil pesto

CALZONE NDUJA
13.50
Tomato sauce, Fior di Latte Mozzarella, chicken, nduja, fresh basil

CALZONE PRIMAVERA
[V] | 13.50
Fior di Latte Mozzarella, Fior di Ricotta, rocket & basil pesto, , grilled courgette, grilled peppers

SALADS

SALMON, AVOCADO & NEW POTATO
[GF] | 16.50
Josper-grilled salmon, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

BEETROOT FALAFEL, AVOCADO & ROCKET
[GF] [VE] | 13.50
Garlic & basil marinated tomatoes, green beans, baby spinach, avocado, rocket & basil pesto

PASTA

VENETIAN CRAB BUCATINI (VENICE) [GFA] | 13.00
Bucatini pasta, Devonshire crab, tomato, parsley, lemon, garlic, chives, chilli, rocket, crispy basil

RIGATONI POLLO E PANNA (TUSCANY) [GFA] | 11.50
Rigatoni pasta, chicken, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

RIGATONI E FUNGHI (TUSCANY) [GFA] [V] | 9.75
Rigatoni pasta, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

CHICKEN CAESAR
[GFA] | 14.50
Josper-grilled chicken breast, gem lettuce, soft-boiled free-range egg, salted anchovies, pancetta, Parmigiano-Reggiano, croutons, house Caesar dressing

RIGATONI ALL'ARRABBIATA (ROME) [GFA] [VE] | 10.00
Rigatoni pasta, tomato sauce, garlic & basil marinated tomatoes, basil, fresh chilli, balsamic vinegar, semi-sundried tomatoes

RIGATONI PRIMAVERA (PUGLIA) [GFA] [V] | 11.50
Rigatoni pasta, grilled courgettes, peas, rocket & basil pesto, ricotta, rocket

Swap to chickpea pasta [GF] [VE]

COOKED OVER THE COALS IN OUR JOSPER OVEN

SIRLOIN 8 oz
[GF] | 22.00
House fries, dressed rocket, garlic & basil marinated tomatoes

FILLET 7 oz
[GF] | 26.50
House fries, dressed rocket, garlic & basil marinated tomatoes

Add 2 grilled Rosso prawns to your steak [GF] | 3.50

GAMMON, EGG & CHIPS
[GF]
Josper-grilled bacon steak, fried free-range eggs, chips
5oz - 10.00
10oz - 14.00

RUMP OF LAMB
[GF] | 16.50
Rump of lamb, green beans, grilled gem lettuce, balsamic dressing, Fior di Ricotta, grilled courgette

HOME COMFORTS

ROASTED PORK BELLY
[GF] | 16.50
British pork belly slow-roasted in cider & finished on the Josper, mashed potato, green beans, peas, apple sauce, crackling, gravy

For every pork belly dish sold, we donate 25p to the Epilepsy Society

FISH AND CHIPS
15.00
Beer battered fish, tartar sauce, mushy peas, chunky chips, lemon

NO-BEEF MEATBALLS
[VE] | 13.00
No-beef meatballs, arrabbiata sauce, garlic flatbread, green beans in rocket & basil pesto

BURGERS

BACON & CHEDDAR HOUSE
[GFA] | 15.00
Free-range, grass fed British steak burger, Barbers PDO Cheddar, smoked bacon, dill pickle, gem lettuce, tomato, red onion marmalade, ketchup & mustard mayonnaise, brioche bun, house fries

Double up your beef burger - 4.50

CHICKEN MILANESE
15.00
Lemon & oregano breaded chicken breast, Fior di Latte Mozzarella, rocket, tomato, Caesar dressing, rocket & basil pesto, brioche bun, house fries

Double up your chicken burger - 4.50

Looking for a healthier option?
Swap your house fries on any burger or grill for a house salad. Just ask your server

SUNDAY ROASTS

Available Sunday from 12pm

ROAST RUMP OF BEEF
[GFA] | 17.50
Slow-roasted rump of beef, Yorkshire pudding, duck fat roasted potatoes, roast carrots, broccoli, cabbage, horseradish sauce, gravy

ROASTED PORK BELLY
[GFA] | 17.00
British pork belly slow-roasted in cider, Yorkshire pudding, duck fat roasted potatoes, roast carrots, broccoli, cabbage, apple sauce, gravy

For every pork belly dish sold, we donate 25p to the Epilepsy Society

HALLOUMI & PORTOBELLO MUSHROOM
[GFA] [V] | 13.50
Halloumi, portobello mushroom, dill pickle, gem lettuce, red onion marmalade, tomato, red pepper & garlic hummus, brioche bun, house fries

BEETROOT FALAFEL
[GFA] [VE] | 13.50
Rocket & basil pesto, red pepper & garlic hummus, gem lettuce, tomato, dill pickle, beetroot bun, house fries

[GFA] Our gluten free bread contains egg

Swap to chunky chips [GF] [VE]

Upgrade to sweet potato fries [GF] [VE] | 0.50

LEMON & THYME ROAST CHICKEN [GFA] | 17.00

Half a boneless chicken, honey & mustard glazed chipolatas, Yorkshire pudding, duck fat roasted potatoes, roast carrots, broccoli, cabbage, gravy

MUSHROOM WELLINGTON
[VE] | 13.50
Mushroom wellington, thyme-roasted potatoes, roast carrots, broccoli, cabbage, gravy

SIDES

HOUSE FRIES
[GF] [VE] | 3.00

SWEET POTATO FRIES
[GF] [VE] | 3.50

CHUNKY CHIPS
[GF] [VE] | 3.00

HOUSE SALAD
[GF] [VE] | 3.50

Gem lettuce, rocket, baby spinach, house dressing

ROCKET & TOMATO SALAD
[GF] [VE] | 3.75
Garlic & basil marinated tomatoes

NEW POTATOES
[GF] [V] | 4.00
Béarnaise sauce

GREEN BEANS
[GF] [VE] | 3.50
Rocket & basil pesto

DESSERTS

CHOCOLATE BROWNIE
[GF] [V] | 6.50
Vanilla ice cream
Add a topping:
Caramel Sauce [V]
Chocolate Sauce [GF] [V]

CHOCOLATE TORTE
[VE] | 6.75
Honeycomb pieces, raspberries, salted caramel ice cream

BANOFFEE SUNDAY
[V] | 6.50
Chocolate brownie pieces, sliced banana, vanilla ice cream, crushed biscuit, baked banana caramel sauce, Chantilly cream

BAKED CHEESECAKE
[GF] [V] | 6.50
Frozen raspberries, hot white chocolate sauce

STICKY TOFFEE PUDDING
[VE] | 6.50
Toffee sauce, salted caramel ice cream

ICE-CREAM
[GF] [V] | 5.50
Any 3 scoops of your choice and a topping from below:
Vanilla, Chocolate, Salted Caramel [VE], Strawberries & Cream

Add a topping:
Caramel Sauce [V]
Chocolate Sauce [GF] [V]
White Chocolate Sauce [GF] [V]
Honeycomb Pieces [GF] [VE]



DID YOU KNOW YOU CAN ORDER DRINKS & BAR FOOD THROUGH OUR MOBILE APP?



APPLE STORE



GOOGLE PLAY

ALLERGENS ON OUR MENU

Drinks marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.



DRINKS MENU

BEERS & CIDERS

We stock a premium range of lagers, beers, local ales and ciders.

Please ask your server for our full range

BOTTLES

PERONI NASTRO AZZURO [V] 4.40	PERONI GLUTEN FREE [GF] [V] 4.30
CORONA [V] 4.60	PERONI LIBERA NON-ALCOHOLIC [V] 3.95
MEANTIME IPA [V] 4.50	BITBURGER DRIVE NON-ALCOHOLIC [V] 3.85
ASAHI [V] 4.50	

CIDER/GINGER BEER

MAGNERS [GF] [V] 5.00	CORNISH ORCHARDS PEAR CIDER [GF] [V] 4.90
REKORDERLIG FLAVOURED CIDERS [GF] [V] 5.35	CRABBIE’S ALCOHOLIC GINGER BEER [GF] [V] 5.00

COCKTAILS

THE CLASSICS

PASSIONTINI 8.35 Absolut Vanilia vodka, Passoa, passionfruit purée, lime, vanilla syrup, served with a shot of prosecco	COSMOPOLITAN 7.95 Absolut Citron vodka, Cointreau, cranberry juice, lime
LONG ISLAND ICED TEA 8.25 Havana Club 3yo rum, Beefeater gin, Absolut Blue vodka, Cointreau, Olmeca Gold tequila and lime layered on Coca Cola	GIN FIX 8.25 Hendrick’s gin, Fiorente elderflower liqueur, cucumber, cranberry juice, apple juice
ESPRESSO MARTINI 8.00 Absolut Blue vodka, Kahlua, Rainforest Alliance espresso, sugar syrup	MOJITO 7.95 Havana Club 3yo rum, sugar, lime, soda, mint
	PASSIONBERRY CAIPIRINHA 8.00 Sagatiba, Chambord, passionfruit puree, lime, raspberry

MOCKTAILS

VIRGIN ELDERFLOWER MOJITO 4.75 Elderflower cordial, muddled mint, lime, apple juice, soda top	SEED-FIX 5.75 Seedlip, elderflower cordial, cranberry juice, apple juice, lime, cucumber
PG MARTINI 4.85 Orange, passionfruit purée, lime, vanilla syrup, served with a shot of lemonade	THAT ORCHARD MOMENT 4.50 Elderflower cordial, vanilla syrup, lemon juice, mint leaves, apple juice, raspberries

APÉRITIFS

BELLINI 8.35 Prosecco with your choice of peach or passionfruit purée	APEROL SPRITZ 8.00 Aperol Aperitivo, prosecco, soda
GARDEN SPRITZ 8.25 Fiorente, Glendalough Rose, elderflower cordial, mint, lime, strawberry, raspberries, soda	

BUBBLES

Prices are for: 125ml bottle	
PROSECCO BRUT STELLE D’ITALIA [GF] [VE] 6.40 29.50 ITALY NV A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish	BLASON ROSÉ BRUT PERRIER JOUËT 80.00 FRANCE NV Fine bubbles with aromas of summer fruits and rose petals on the nose, with crunchy red fruit and citrus on the palate

BRUT DI PINOT NERO ROSÉ RUGGERI [GF] [VE] 38.00 ITALY NV This wonderfully fresh, fragrant Rosé is inviting with its salmon pink colour. Ripe strawberry and cranberry fruit intensity leading to a crisp finish	BELLE EPOQUE PERRIER JOUËT 125.00 FRANCE 2012 An initial lively freshness leads to a rounded palate that displays notes of honey, vanilla and shortbread right through the long, long finish
--	---

HATTINGLEY CLASSIC RESERVE [GF] [VE] 9.00 50.00 GREAT BRITAIN NV An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour	CUVÉE DOM PÉRIGNON MOËT & CHANDON 180.00 FRANCE 2008 Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche finishing long and elegant
--	---

GRAND BRUT PERRIER JOUËT [GF] [V] 10.00 58.00 FRANCE NV Full, rich flavours of brioche, butter and shortbread all in superb balance, with persistent, lively bubbles and a long, dry finish	
--	--

WINES

ROSÉ

Prices are for: 175ml 250ml bottle	
CINSAULT ROSÉ LA LANDE 5.30 7.30 20.00 FRANCE 2019 With an attractive pale pink colour, this is a light, dry unoaked and refreshing rosé from the Languedoc region	LE PAS DE MOINE CHATEAUX GASSIER [GF] 35.00 FRANCE 2018 Star bright rose with hints of fresh strawberries and redcurrants with a crisp and creamy finish

PINOT GRIGIO BLUSH IGT IL SOSPIRO 6.25 8.40 24.00 ITALY 2019 An aromatic nose of freshly crushed cranberries and mineral elements. Light and crisp with a delicious balance of zingy citrus and berries	WHISPERING ANGEL CHATEAU D’ESCLANS 40.00 FRANCE 2019 This is the French Provence Rose to drink this summer! A truly charming iconic wine from Provence - pale pink in colour, with flavours of redcurrant, dried rose petals and touches of passionfruit and soft summer spices
ROSÉ PETIT KEN FORRESTER [GF] [VE] 6.85 9.35 27.00 SOUTH AFRICA 2018 Aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish	

WHITE

Prices are for: 175ml 250ml bottle	
TREBBIANO ROMETTA [GF] [VE] 5.20 6.65 19.50 ITALY 2019 Dry with a fruity and upfront bouquet and a fresh citrus finish	SAUVIGNON BLANC YEALANDS [GF] [VE] 8.85 11.85 34.50 NEW ZEALAND 2019 Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone

VINHO VERDE QUINTA DA LIXA [GF] [VE] 5.35 7.35 21.00 PORTUGAL 2019 Aromas of green apple, melon and white peach followed by a smooth, balanced palate leading to a long, crisp finish	ALBARIÑO DO RIAS BAIXAS MAR DE FRADES 35.00 SPAIN 2019 Aromas of mango, pineapple and lychee with saline, mineral nuances and tropical fruit on the palate
--	---

PINOT GRIGIO DELLE VENEZIE IGT SARTORI [V] 6.25 8.40 24.00 ITALY 2018 Light and slightly spicy with flavours of fresh peaches and lemons and a delicate, nutty finish	MORALEDA CHARDONNAY VINTAE 6.85 9.35 27.00 SPAIN 2018 A new world style of Chardonnay made in the heart of Rioja. Big, bold and subtly smooth with tropical fruit flavours interlaced with the vanilla from the French oak casks
--	---

GAVI DI GAVI ASCHERI [GF] [VE] 36.50 ITALY 2019 Fresh and delicate with notes of a floral, green fruit character	
---	--

SANCERRE DOMAINE DES VIEUX PRUNIERS 38.00 FRANCE 2019 Clean, pure notes of white flowers, quince, melon, and white peach are all present in this surprisingly opulent, fleshy style of Sancerre	
--	--

MEURSAULT DOMAINE JEAN-MICHEL GAUNOUX 50.00 FRANCE 2017 Well developed with ripe, tropical fruit on the nose and an enticing note of honey. Intense and concentrated palate with well-balanced acidity and a crisp, lengthy finish	SAUVIGNON BLANC LOS TORTOLITOS 6.65 9.25 26.00 CHILE 2019 Pale straw yellow in colour. Aromas of lime and grapefruit core surrounded by passionfruit notes. Crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish
---	---

PICPOUL DE PINET DOMAINE ROQUEMOLIÈRE 7.25 9.75 29.00 FRANCE 2019 The wine is crisp, light and aromatic, with remarkable freshness on the palate	
---	--

OLD VINE RESERVE CHENIN BLANC KEN FORRESTER WINES [GF] [V] 7.70 10.50 31.00 SOUTH AFRICA 2019 Complex structure bursting with flavours of apricots and pineapple with hints of vanilla and honey	
---	--

RED

Prices are for: 175ml 250ml bottle	
SANGIOVESE ROMETTA 5.20 6.95 19.50 ITALY 2019 Aromas of forest fruits, a medium-bodied palate and a delicious food-friendly freshness	CÔTES DU RHÔNE LAUDUN CHUSCLAN [GF] [VE] 6.10 8.10 23.00 FRANCE 2018 Red fruit aromas relax into fresh eucalyptus, with silky tannins that manage to be both delicate and generous

ARTOLAS RED VIDIGAL 21.00 PORTUGAL 2018 Bright ruby with a mature bouquet with red cherry, flowers and earthy notes. Elegant spiciness, medium body with a delicate finish	[MONTEPULCIANO] BIFERNO ROSSO DOC PALLADINO [GF] [V] 6.30 8.60 25.00 ITALY 2016 The bouquet is complex and intense with hints of blackberry jam. The palate is velvety and harmonious with firm tannins
---	--

CHILEAN MERLOT LOS TORTOLITOS 6.85 9.35 27.00 CHILE 2019 Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking, moreish	[PRIMITIVO DI MANDURIA D.O.P.] PAPALE VARVAGLIONE 40.00 ITALY 2016 Round, soft flavours conjure up memories of mixed berry jams; a smooth, sensuous mouth-filler
--	---

RIOJA CRIANZA RAMÓN BILBAO [GF] [VE] 7.60 10.00 30.00 SPAIN 2016 Medium in body, this Rioja displays plenty of fresh, dark summer fruit flavours. Blackcurrants and blackberries lead a lingering smooth finish	BAROLO D.O.C.G ASCHERI [GF] [VE] 45.00 ITALY 2015/2016 Characteristic, ethereal and intense bouquet with notes of violets and ripe fruits. Full-bodied, soft and velvety
--	---

THE STUMP JUMP GSM D’ARENBERG 7.60 10.00 30.00 AUSTRALIA 2017 Concentrated dark plum fruits, blueberries and liquorice with a little white pepper and a hint of dried herbs	GEVREY-CHAMBERTIN DROUHIN 65.00 FRANCE 2016 Bright Ruby Pinot Noir with well-integrated oak notes. Intense notes of cedar, chocolate and tobacco balanced with ripe red fruits and vibrant acidity
--	---

MALBEC LA MASCOTA [GF] [VE] 8.75 11.75 34.00 ARGENTINA 2018 Aromas of black fruits, jam and vanilla, with a subtle liquorice touch. Full bodied tannins and a long and pleasant finish	ARTEMIS CABERNET SAUVIGNON STAG’S LEAP WINE CELLARS [GF] [V] 75.00 UNITED STATES OF AMERICA 2017 This Artemis Cabernet Sauvignon opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavours of ripe blackberry, chocolate-covered cherry and hints of cedar
---	---

PINOT NOIR YEALANDS [GF] [VE] 36.00 NEW ZEALAND 2019 Aromas of black cherry, violets and savoury spice on the nose. Notes of plum and spice, silky tannins and a firm finish	
---	--

PUDDING WINE

Prices are for: 50ml | 100ml | bottle

THE NOBLE WRINKLED RIESLING D’ARENBERG [GF] [VE] 4.20 7.30 28.00 SOUTH AUSTRALIA 2018 If “death by chocolate” truly exists, then this is certainly the vinous equivalent. Oozing sweet marmalade, raisin and honeysuckle flavours with zesty, vibrant lemon and lime sherbet notes. Liquid gold!	
---	--

SOFT DRINKS

SMOOTHIES

BERRY GO ROUND [GF] [VE] 4.00 Blackberries, raspberries, strawberries	STRAWBERRY SPLIT [GF] [VE] 4.00 Strawberries, banana
PASH ‘N’ SHOOT [GF] [VE] 4.00 Passionfruit, pineapple, mango	

DRAUGHT

Prices are for: half pint | pint

COKE [GF] [V] 2.45 3.60	ORANGE JUICE [GF] [V] 2.35 3.55
DIET COKE [GF] [V] 2.40 3.50	APPLE JUICE [GF] [V] 2.35 3.55
LEMONADE [GF] [V] 2.40 3.60	CRANBERRY JUICE [GF] [V] 2.35 3.55

BOTTLES

HARTRIDGE’S ORANGE & PASSIONFRUIT [GF] [V] 3.25	HARTRIDGE’S APPLE & MANGO [GF] [V] 3.25
BOTTLEGREEN ELDERFLOWER PRESSÉ [V] 3.55	RASPBERRY LEMONADE [V] 3.55
SPARKLING GINGER [V] 3.55	COKE [GF] [V] 2.50

DIET COKE [GF] [V] 2.45	RED BULL [SUGAR FREE] [V] 3.10
BIG TOM TOMATO JUICE [GF] [V] 2.65	SAN PELLEGRINO [GF] [V] 750ML 4.00
ACQUA PANNA [GF] [V] 750ML 4.00	

FEVER TREE MIXERS

All Fever Tree mixers £2.15

TONIC WATER	NATURALLY LIGHT TONIC WATER
MEDITERRANEAN TONIC WATER	ELDERFLOWER TONIC
GINGER ALE	GINGER BEER

SPIRITS

Please ask your server for our full range

ALLERGENS ON OUR MENU

Drinks marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.