

**PRIVATE & SEMI PRIVATE
ROOMS AVAILABLE**

V suitable for vegetarians / VE suitable for vegans / allergen menu available

STARTERS

butternut squash & roast garlic soup truffle oil VE	8.25
pizzetta- cured coppa ham, guindillas, parmesan	9.75
bruschetta, cherry tomato, gordal olives, creamy burrata, red pesto v	11.45
fish platter - smoked trout pâtè, boquerones, sardine, mixed pickles & grilled sourdough	12.50

SALADS

grilled halloumi, roasted turmeric cauliflower, tenderstem broccoli, chicory & lentils v	16.75
rare grilled tuna, butter bean, roasted red peppers, baby leaf spinach & chard, green olive dressing	24

PASTA / RISOTTO

pasta dishes available with gluten free alternatives

linguine, king prawn, crab, rocket, chilli, lemon	21
tagliatelle, venison ragu	19
risotto, curly kale, wild mushrooms, taleggio, poached egg v	20

MAIN / GRILL

ALL BEEF MIN.28 DAYS DRY AGED, NATIVE, GRASS FED

lebanese spiced aubergine, white beans, tomato, harissa, green tahini dressing VE	17.50
moroccan lamb kebabs, slaw, garlic flatbread, hummus	24
chicken escalope, sweet potato wedges, swiss chard, chimichurri	22
grilled fillet of sea bass, crushed new potatoes, samphire, shrimp & saffron cream sauce	24
7oz burger (medium) OR 4oz plant burger VE	18.25 / 15.75
<i>sesame brioche bun, fully garnished - smoked gherkins, red onion, lettuce, tomato choice of fat chips or skinny fries</i>	
<i>add ogleshield cheese / blue cheese / vegan smoked applewood</i>	1.50
<i>add streaky bacon</i>	2.50
8oz sirloin steak	35
<i>crispy shallots & balsamic roasted cherry tomatoes</i>	
<i>skinny fries or fat chips</i>	
<i>red wine sauce, bearnaise sauce or chimichurri</i>	

SUNDAY ROAST - roasted rare rump of beef

yorkshire pud, roasted pots, tenderstem broccoli, carrots, braised red cabbage, gravy, horseradish	24 adults / 12 kids
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TODAYS SPECIALS

crispy fried goats cheese, frisèe, fennel, watercress, roasted beetroot, cherry tomatoes & walnuts	11.95
slow braised short rib of beef, baby onions, mash, black cabbage, horseradish crème fraîche	25
fish stew - salmon, stone bass, prawns, squid, mussels, potatoes, chickpeas, rouille	24

PIZZA - STONE BAKED 12"

classic margherita	14.50
<i>mozzarella, tomato sauce, parmesan, fresh basil v or avail. VE</i>	
goats cheese, baby tomato, pepper, roast aubergine, mozzarella, basil and pine nut pesto V or avail. VE	16
pepperoni, fontina cheese, chilli, spinach	16
spicy n'duja salami, sweet picoia peppers, buffalo mozzarella, rocket	16

SIDES

fat chips or skinny fries	5.50
mixed greens, chilli & garlic v avail. VE	5.50
baby gem & avocado VE	5.50
cos lettuce, caesar dressing	6

PUDDINGS

lemon tart, crème fraîche	9
chocolate nemesi, pistachio ice cream	9
tiramisu	9
chocolate champagne truffles	6.75
vin santo 50ml glass & cantuccini	6.50
pedro ximénez & vanilla ice cream	7.50

ICE CREAM / SORBET

£3.85 per scoop

chocolate, vanilla, salted caramel, pistachio, stem ginger, strawberry
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DAIRY-FREE ICE CREAM:

chocolate, vanilla, salted caramel VE

SORBET - mango, lemon or raspberry VE

PUDDING WINE

(250ml. served in pot)

50ml 250ml

moscato passito , pallazina, piedmonte, 2016	6	30
marsala superiore dolce , aged 5 years, sicily	6	30

A discretionary service charge of 12.5% will be added to your final bill and shared amongst the floor & kitchen teams.

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11.50
kir royale creme de cassis topped with prosecco	10.50
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice, prosecco	12.50
aperol spritz aperol, prosecco + soda	10

CLASSICS ALL CLASSICS £12.50

elderflower collins bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
mojito appletons signature estate golden rum muddled fresh lime & mint	
dark and stormy kraken spiced rum muddled with lime, hot ginger beer, angostura bitters	
raspberry cosmopolitan absolute raspberry vodka, triple sec, fresh lime & cranberry juice,	
manhattan canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
negroni campari, gordons gin and martini rosso, fresh orange zest	
margarita cabrito reposado tequila, triple sec and fresh lime juice, salt rim	
whisky sour johnny walker black label, fresh lemon juice, sugar syrup, egg white	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6.25
seedlip alcohol free gin 35ml includes mixer	7.25
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5.25
raspberry & cranberry infusion	5.25

RESTAURANT - Wed - Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 8pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.65
ironstone - hook norton lager ABV 4.4% 500ml	7.45
old hooky - classic cask ale ABV 4.6% 500ml	7.45
oat sower - gluten free pale ale ABV 3.3% 500ml	7.25
breton cider, brittany, france ABV 5.5% 330ml	6.50
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml from 5.20

campari, punt e mes, aperol,
cynar, martini, amontilado

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	3.65
fruit juices - orange / apple / cranberry	3.65
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.65
cawston press sparkling cloudy apple or rhubarb	3.65
luscombe organic sicilian lemonade 270ml	4.65
luscombe hot ginger beer 270ml	4.65
elderflower presse with fresh mint	4.65
cold pressed fresh orange juice	4.40

MINERAL WATER

san pellegrino - sparkling 750ml	4.25
aqua-panna - still 750ml	4.25

COFFEES

all served with a double shot, avail. decaf or with oat milk.

americano	4.40
cappuccino / latte	4.40
mocha / hot chocolate	4.40
flat white	4.40
ristretto, espresso, macchiato	3.40

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.20
green: mao feng green	4.20
herbal: chamomile blossom, peppermint	4.20