

**2 COURSE
EARLY EVENING
MENU £19.50
WEDNESDAY TO FRIDAY &
SUNDAY 5PM - 6:30PM**

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

**rosemary focaccia, extra virgin olive oil & balsamic .50p per slice
fennel taralli 3.25**

STARTERS

gazpacho VE	7.75
creamy burrata, padron peppers, wild garlic pesto v	11.75
serrano ham, celeriac & chickpea coleslaw, tropea onion crispy flatbread	12.50
grilled king prawn skewer, garlic butter flatbread, aioli	12.50

PASTA

PASTA DISHES AVAILABLE WITH GLUTEN FREE ALTERNATIVES

linguine, king prawns, crab, rocket, chilli, lemon	21.50
baked gnocchi, spinach, chestnut mushrooms, goats cheese & mozzarella v	19.50

MAIN / GRILL

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

lebanese spiced aubergine, chickpeas, tomato, harissa, green tahini dressing VE	17.50
chicken caesar, soft boiled egg, crispy pancetta, parmesan, garlic croutons	19.50
moroccan lamb kebabs, summer slaw, garlic flatbread, hummus	24
rare grilled tuna, butter beans, roasted red peppers, baby leaf spinach & chard, green olive dressing	25
salmon & smoked haddock fishcake, poached egg, hollandaise, spinach	22
7oz burger (medium) OR 4oz plant burger VE	18.75 / 16.25
<i>sesame brioche bun, fully garnished - smoked gherkins, red onion, lettuce, tomato choice of fat chips or skinny fries</i>	
<i>add oglesfield cheese / blue cheese / vegan smoked applewood</i>	1.50
<i>add streaky bacon</i>	2.50
6oz flat iron steak (served medium-rare) <i>crispy shallots & balsamic roasted cherry tomatoes skinny fries or fat chips red wine sauce, bearnaise sauce or peppercorn sauce</i>	26

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

PASTA - tagliatelle, rectory farm asparagus carbonara	19.50
FISH - pan fried hake, white beans, salsa verde	22
PUDDING - tiramisu	9

PIZZA - STONE BAKED 10"

classic margherita <i>mozzarella, tomato sauce, parmesan, fresh basil V or avail. VE</i>	15
goats cheese, baby tomatoes, peppers, roast aubergine, mozzarella, basil and pine nut pesto V or avail. VE	16.50
pepperoni, fontina cheese, chilli, spinach	16.50
spicy n'duja salami, mixed peppers, buffalo mozzarella, rocket	16.50

SIDES

fat chips or skinny fries	5.50
charred tenderstem broccoli, chilli, lemon V avail. VE	5.50
baby gem & avocado VE	5.50
heritage tomatoes, basil, balsamic glaze	6

PUDDINGS

affogato al caffè	7.75
lemon tart, crème fraîche	9
basque cheesecake, raspberry coulis	8.25
chocolate champagne truffles	6.75
vin santo 50ml glass & cantuccini	6.75
pedro ximénez & vanilla ice cream	7.75

ICE CREAM / SORBET £3.85 per scoop

chocolate, vanilla, salted caramel, pistachio, stem ginger

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 , palazina, piedmonte, 2016	7	35
marsala superiore dolce , aged 5 years, sicily	7	35

A discretionary service charge of 13% will be added to your final bill and shared amongst the floor & kitchen teams.

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

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

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11.50
kir royale creme de cassis topped with prosecco	10.50
aperol spritz aperol, prosecco + soda	10.50
hugo spritz st-germain elderflower liqueur, prosecco + soda	11

CLASSICS ALL CLASSICS £12.50

hazelnut martini frangelico hazelnut liqueur, absolute vodka, angostura orange bitters	
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	
cosmopolitan absolute citron 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	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	
vodka martini absolute vodka, noilly prat vermouth, sweet or dry, lemon twist	

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

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.75
ironstone - hook norton lager ABV 4.4% 500ml	7.65
old hooky - classic cask ale ABV 4.6% 500ml	7.65
oat sower - gluten free pale ale ABV 3.3% 500ml	7.45
breton cider, brittany, france ABV 5.5% 330ml	6.70
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.85

APERITIVI 35ml from 5.35

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

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	4.10 / 3.60
fruit juices - orange / apple / cranberry	3.75
san pellegrino:	
limonata/aranciata/aranciata rosso 330ml	3.95
cawston press sparkling	
cloudy apple or rhubarb	4.10
luscombe organic sicilian lemonade 270ml	4.75
luscombe hot ginger beer 270ml	4.75
elderflower presse with fresh mint	5.35
cold pressed fresh orange juice	4.50

MINERAL WATER

san pellegrino - sparkling 750ml	4.35
aqua-panna - still 750ml	4.35

COFFEES

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

americano	4.50
cappuccino / latte	4.50
mocha / hot chocolate	4.50
flat white	4.50
ristretto, espresso, macchiato	3.50

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.30
green: mao feng green	4.30
herbal: chamomile blossom, peppermint	4.30