



MAIN MENU

NIBBLES

WARM ROSEMARY FOCACCIA AND TRUFFLE BUTTER (398 kcal) **4**

CORIANDER & LEMON HOUMOUS With grilled flat bread (653 kcal) **4**

GARLIC AND CHILLI MARINATED OLIVES (148 kcal) **4.5**

SRIRACHA GLAZED PIGS IN BLANKETS (332 kcal) **4.5**

FOR SHARING

MEZZE BOARD

Grilled flat bread, houmous, olives, whipped feta, chargrilled vegetables, harissa halloumi (866 kcal) **(V) 15**

FISH PLATE

Deville whitebait, potted smoked mackerel pate, garlic king prawns, cod goujons, sour dough toast, tartare sauce and sweet chilli mayo (1432 kcal) **20**

HOUSE NACHOS

Salsa, guacamole, jalapeños & mozzarella (926 kcal) **(V) 11**
Add BBQ pulled pork (180 kcal) or beef chilli (220 kcal) **3**

STARTERS

WILD MUSHROOM AND BLACK TRUFFLE ARANCINI

Parmesan cream, rocket (628 kcal) **6.5**

POTTED SMOKED MACKEREL PATE

Dill butter, beetroot chutney, focaccia toast (554 kcal) **7**

JERK CHICKEN WINGS

Charred pineapple salsa, chim churri (485 kcal) **7**

CHICKEN LIVER PARFAIT

Apricot and ginger chutney, curly endive and focaccia toast (922 kcal) **7**

BEER BATTERED HALLOUMI FRIES

With chilli jam (415 kcal) **6**

ROASTED PEAR & GOATS' CHEESE TARTINE

Toasted pistachios, pomegranate, rocket, balsamic dressing (306 kcal) **7**

ROASTED BUTTERNUT SOUP

With crispy sage and apple croutons (817 kcal) **5.5**

GRILLED LAMB KOFTA

With tzatziki and a goats cheese, chickpea and roasted pepper salad (431 kcal) **7.5**

MAINS

BEER BATTERED FISH & CHIPS

Minted mushy peas, tartare sauce (1093 kcal) **14.5**
Beer Battered Halloumi option (914 kcal) **14.5**

BAKED AUBERGINE PARMIGIANA

Garlic sour dough, rocket & parmesan salad (887 kcal) **14**

CRISPY KATSU CHICKEN CURRY

Coconut rice, sautéed Asian vegetables (984 kcal) **16**

PAN FRIED SEABASS FILLETS

Bombay spiced potatoes, tzatziki, cucumber salad and pickles (527 kcal) **17.5**

LEOPARD BURGER

Topped with sautéed mushrooms, candied bacon, and cheddar cheese with truffle mayo, fries & house slaw (1301 kcal) **15**

CAJUN CHICKEN SALAD

Leaves, roasted chickpeas, grilled pineapple, sweet corn, piquillo peppers, pickled red onions, tortilla crisps and chim churri dressing (605 kcal) **14** Halloumi (391 kcal) or Citrus King Prawn option (96 kcal) **14**

SPINACH AND RICOTTA FILLED TORTELLINI

Arrabbiata sauce topped with, rocket and parmesan (951 kcal) **14**

PAN ROAST CHICKEN

Butternut puree, wild mushroom arancini, tender broccoli and madeira jus (891 kcal) **17**

BEEF, RED WINE AND STILTON PIE

Topped with puff pastry served with spring greens, mash (1364 kcal) or chips (1390 kcal) **15**

CLASSIC CAESAR SALAD (485 kcal) **10**

Add Cajun Chicken (266 kcal) **4**

Add Citrus King Prawns (95 kcal) **4**

MOVING MOUNTAINS™ PLANT BASED BURGER

Topped with sticky marmite onions, in a brioche bun, gem lettuce, beef tomato and truffle mayo, with chips and vegan slaw (818 kcal) **15** Add vegan cheese (113 kcal) **1.25**

SLOW ROASTED BELLY PORK

Sage mash, black pudding, marmalade glazed carrots, jus (1243 kcal) **16.5**

FROM THE CHARGRILL

All grills served with chips or mash (358 kcal), mushroom (16 kcal)

and tomato (10 kcal), or salad wedge (119 kcal). Dauphinoise potatoes (541 kcal) **1.25**

Sauces: Green peppercorn (300 kcal), madeira jus (307 kcal), béarnaise sauce (211 kcal), katsu curry sauce (364 kcal) **2.5**

8 OZ SIRLOIN STEAK (883 kcal) **19**

8 OZ RIBEYE STEAK (910 kcal) **21**

10 OZ GAMMON STEAK (890 kcal)

with a fried egg (120 kcal) and charred pineapple salsa (40 kcal) **14.5**

CAJUN CHICKEN BREAST

(352 kcal) **15**

SIDES

GARLIC TENDERSTEM BROCCOLI (125 kcal) **4**

SALAD WEDGE (119 kcal) **4**

BOMBAY POTATOES (353 kcal) **4**

CHIPS (60 kcal) **4**

ASIAN SLAW (156 kcal) **4**

ONION RINGS (244 kcal) **4**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens.

V - Vegetarian, VO - Vegetarian option, VG - Vegan, VGO - Vegan option available, GF - Gluten free