

Starters

Olives & Bread £2.50
extra virgin olive oil, balsamic vinegar

Clam Chowder £5.95
freshly chopped chives

Chicken Liver Parfait £5.95
house chutney, warm brioche

Sweet Potato Fritters £4.50
garlic mayonnaise

Lobster Cocktail £7.95
iceberg, avocado, marie rose

King Prawns £6.95
5 Garlic butter, salad garnish

Chicken Wings £4.50/£7.95
barbecue sauce marinade, 6 or 12

Soup of the Day £5.50

Salads

Chicken and Bacon Caesar Salad £7.95

Wild Salmon Salad £8.95
mixed leaves, beetroot, horseradish

White Asparagus Salad £7.95
Poached duck egg

Salad Nicoise £8.95
mustard dressing

Steaks and Grills

All our beef is dry aged and hung for 30 days

Côte de Boeuf

Rib of beef on the bone

For two persons £34.95

For four persons £68.00

8oz Fillet £19.95
hand selected fillets from the centre cut barrel section of fillet

8oz Sirloin £15.95
consisting of great flavour and texture

8oz Ribeye £16.95
juicy, tender and well marbled with intense flavour

8oz Rump £13.95
a lean cut from the round end

Chateaubriand (for two) £39.95
beautifully tender from the top end of the long fillet

Surf and Turf £3.95
upgrade your choice of steak with 3 garlic buttered king prawns

Sauces £2.50
Béarnaise, Red wine, Wild mushroom, Peppercorn, Diane

Beef Burger £8.95
homemade, cheese, bacon, salsa

Chicken Breast Burger £8.95
toasted bun, cheese, bacon, salsa

Sausage & Mash £8.95
onion gravy

Ribs £7.95
honey and jack daniels glaze

Vegetarian £8.50
Chefs vegetarian dish of the day

Please note all of our steaks and grills are served with homemade chips and suitable garnish

Side Orders

Bread and Butter £1.50

Green Salad £1.95

Onion Rings £1.95

Green Beans & Bacon £1.95

Creamed Spinach £1.95

Mixed Vegetables £2.50

Homemade chips £2.95

New, Buttered Mash Potatoes £2.25

Lunch
Monday to Sunday
12.00 to 2.00

Sunday to Thursday
6.00pm to 9.30pm

Dinner
Friday & Saturday
6.00pm to 10.00pm

As all of our food is produced fresh in the same kitchen we cannot guarantee the dishes do not contain trace elements of certain products. If you have any allergies please make our front of house team aware so that they can liaise with our chefs.

A 10% discretionary service charge will be added to your final bill

Wines and Cocktails

White Wine

Bin		175mls	250mls	Bottle
1	CATARRATTO, CA DI PONTI. <i>Sicily</i>	£3.50	£5.25	£14.50
2	CHARDONNAY, DRY RIVER. <i>Australia</i>	£3.95	£5.50	£14.95
3	GPG PINOT GRIGIO, ADRIA VINI. <i>Veneto</i>			£16.25
4	CHENIN BLANC, WILLIAM ROBERTSON. <i>South Africa</i>			£16.95
5	ARIDO SAUVIGNON BLANC, PULENTA. <i>Argentina</i>			£18.50
6	VIOGNIER, SANTA ROSA. <i>Argentina</i>			£19.50

Red Wine

10	NERO D'AVOLA, CA DI PONTI. <i>Sicily</i>	£3.50	£5.25	£14.50
11	SHIRAZ, DRY RIVER. <i>Australia</i>	£3.95	£5.50	£14.95
12	CARMENERE, NORTE CHICO. <i>Chile</i>			£16.50
14	TEMPRANILLO/CABERNET, MONTESIERRA. <i>Somantano, Spain</i>			£16.95
15	ARIDO MALBEC, PULENTA. <i>Argentina</i>			£18.50
16	ADOBE MERLOT RESERVA, SANTA EMILIANA. <i>Chile</i>			£20.00

Rose Wine

20	GARNACHA ROSADO, BODEGAS BORSAO. <i>Campo de Borja, Spain</i>	£3.95	£5.75	£15.95
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Sparkling Wine

25	PROSECCO SPUMANTE, LUNETTA. <i>Italy</i>		125mls £3.75	Bottle £20.00
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Champagne

30	FORGET BRIMONT 1ER CRU NV. <i>France</i>		125mls £5.50	Bottle £29.95
31	BARON DE BEAUPRE, BRUT. <i>France</i>			£39.50

A more extensive list of fine wine is also available. Please ask a member of the team

Cocktails

Cosmopolitan <i>Vodka, Triple Sec, Cranberry Juice, Lime Juice</i>	£5.85	Tequila Sunrise <i>Tequila, Orange Juice, Grenadine</i>	£8.50
French Martini <i>Vodka, Raspberry Liquor, Pineapple Juice</i>	£5.50	Gin Fizz <i>Gin, Lemon Juice, Sugar Syrup</i>	£4.25
Margarita <i>Tequila, Cointreau, Lemon Juice, Lime Juice, Sugar syrup</i>	£9.50	Bloody Mary <i>Vodka, Tomato Juice, Lemon Juice, Tabasco, Worchester Sauce</i>	£4.95
Daiquiri <i>White Rum, Lime Juice, Sugar Syrup</i>	£6.50	Mojito <i>Bacardi, Lime Juice, Sugar Syrup</i>	£7.50