



Evening Menu

To Start

Creamy Garlic Mushrooms (V) 6.50
On a toasted Ciabatta with rocket salad and parmesan

Hot and Spicy Chicken Wings
With blue cheese dip
Small 6.50
Large 11.95

Chicken & Bacon Caesar Salad 6.50
Baby gem lettuce, crispy bacon, garlic croutons and parmesan

Soft Taco 6.95
Beef brisket with chipotle mayo, crispy onion and lettuce

Salt and Pepper Crispy Calamari 7.50
Chili noodles with garlic sauce

Goats Cheese Fritter (V) 6.95
With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts

Cheesy Italian Arancini Balls 6.50
Stuffed with ham, pea and mozzarella, with rocket salad and garlic mayo

Sharing Platter 13.50
Chicken wings, garlic bread, arancini balls, chicken goujons, onion rings

Steak

Steak on the Stone 26.95
Chips, salad and a trio of sauces
Choice of 10 Oz. Fillet or 12 Oz. Sirloin

"The Godfather" 36.95
Not for the faint hearted! 20 Oz. Sirloin, chips, salad and a trio of sauces

100% Fillet Steak Burger 14.95
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips – **Double Up £3**

Mains

Grilled Fillet of Sea Bass 15.95
With asparagus, peas, spinach, a creamy chive mash and white wine cream sauce

Homemade Chicken Goujons 13.95
With salad, chips and sweet chilli dip

Roast Parmesan Chicken 15.95
With herb mash, spinach, broccoli and chorizo cream

Crispy Honey Chilli Chicken 13.95
Stir fried vegetables and rice
Add chips 1.50

Chef's Roast of the Day 15.50
With seasonal vegetables and potatoes

Mushroom Risotto 13.95
Mushroom, asparagus and pea risotto with garlic bread

Asian Style Stir-Fry (V) 12.50
With vegetables and noodles
Add chargrilled chicken or beef 3.00

On the Side 3.50

Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

Sauces 2.50

Peppered Sauce, Gravy

Dips 0.50

Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

(V) Vegetarian: Some dishes can be made suitable for vegetarians, please ask for information

Allergen Info: Due to the nature of our catering operation we cannot guarantee allergen free meals



Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Quadri, Veneto, Italy	5.95	25
Champagne, Moët & Chandon, Imperial		65
Rosé		
Rosé d'Anjou, Domaine de L'Ambroisie, Loire, France	5.50	19
<i>Classic, fruity balanced Rosé with fresh strawberry flavours</i>		
White Wines		
House White	5.50	19
Pecorino, La Piuma, Terre di Chieti, Italy	5.50	19
Chenin Blanc, Long Beach, South Africa		21
Chardonnay, Cefiro Reserva, Casablanca Valley, Chile		23
Sauvignon Blanc, Heart of Stone, Marlborough, New Zealand		25
Albarino, Castro Martin, Rias Baixas, Spain		30
Red Wines		
House Red	5.50	19
Sangiovese, Galileo Rosso, Tuscany, Italy	5.50	19
Côtes du Rhône, Réserve des Armoiries, France		20
Rioja, Paco Garcia, Seis, Spain (Organic)		25
Syrah, Finca Antigua(Organic), La Mancha Spain		25
Pinot Noir, Villa Wolf, Pfalz, Germany		26
Malbec, Finca Sopenia, Mendoza, Argentina		30
Cabernet Sauvignon, Rustenberg, John x Merrimen, Stellenbosch, SA		33