

STARTERS				(Kcal) energy content of dish in kilocalories. Adults need around 2000 Kcal a day.			
Breaded halloumi fries		✓ (694 Kcal)	7.95	Tomato & basil soup		✓ (274 Kcal)	7.95
Sour cream, sweet chilli sauce and coriander				Warm ciabatta bread			
Garlic mushrooms		✓ (440 Kcal)	7.95	Crispy chicken wings		(596 Kcal)	8.95
Creamy garlic sauce, toasted ciabatta				Choose from Frank’s hot chilli or BBQ sauce			
Houmous		✓ (648 Kcal)	7.50	Creamy chicken soup		(381 Kcal)	7.95
Grilled flat bread & vegetable sticks				Warm ciabatta bread			
Crispy fried calamari		(426 Kcal)	8.50	Chicken tikka salad		(197 Kcal)	8.95
Garlic aioli				Onion bhaji, salad tomato, red onion with mint yoghurt			
Loaded nachos		✓ (Gs) (758 Kcal)	7.95				
Cheese sauce, sour cream, guacamole, tomato salsa & jalapeños							

PASTA				PIZZA			
Macaroni Cheese		(951 Kcal)	15.95	Margherita		✓ (1322 Kcal)	15.95
Truffle Oil, topped with fried onions & garlic ciabatta bread				Mozzarella & tomato			
Add grilled chicken breast		(205 Kcal)	4.95	Pepperoni		(1306 Kcal)	17.95
Mozzarella, spicy pepperoni							
Sausage fennel ragu tagliatelle		(1795 Kcal)	17.95	Chicken tikka		(1462 Kcal)	17.50
Classic beef lasagne		(894 Kcal)	18.95	Mozzarella, chicken tikka			
Garlic ciabatta bread							

GRILLS				BURGERS			
Sirloin steak (8oz/227g)		(Gs) (934 Kcal)	27.95	Our burgers are served in a brioche bun with mayonnaise, lettuce, tomato, red onion & fries			
Add peppercorn sauce		(685 Kcal)	3.50	Gourmet prime beef		(1389 Kcal)	18.50
				Crispy bacon, mature cheddar & BBQ sauce			
Cajun chicken		(621 Kcal)	18.50	Hunter’s chicken		(1189 Kcal)	18.00
Potatoes, coleslaw, corn on the cob				Southern fried chicken fillet, crispy bacon, mature cheddar & BBQ sauce			
Grilled gammon steak (10oz/280g)		(Gs) (1034 Kcal)	18.50	Bombay badboy burger		✓ (1043 Kcal)	17.95
Fried eggs, grilled tomato, garden peas & fries				Lightly spiced plant based burger			
Grilled Sea bass		(724 Kcal)	18.95				
Savoury herb potatoes, fine green beans, lemon & tarragon butter							

SIDES							
Onion rings		✓ (514 Kcal)	4.50	Corn on the cob		(57 Kcal)	4.80
Garlic bread		✓ (515 Kcal)	4.50	Mac & cheese		✓ (120 Kcal)	4.50
Cheese garlic bread		✓ (709 Kcal)	4.80	Rocket, red onion & tomato salad		✓	4.50
Fries		✓ (433 Kcal)	4.50				

If you have a food allergy or intolerance, please inform a member of staff before dining. All food is prepared in an area where allergens are present. ✓ These dishes are suitable for a vegetarian diet. ✓ These dishes are suitable for a vegan diet. (Gs) These dishes are produced utilising non-gluten containing ingredients. (\*) These dishes can be made suitable for a gluten-sensitive diet. All items are subject to availability & all weights are an approximate uncooked weight. All prices are inclusive of VAT at the current rate. A discretionary service charge of 10% will be added to your bill. This charge is optional and can be removed upon request. All service charge goes directly to our staff.

MAIN PLATES AND CLASSICS			
Slow cooked salt & pepper feather blade of beef		(Gs) (832 Kcal)	19.50
Creamy mash potatoes, carrots, fine beans & roast gravy			
Classic fish & chips		(Gs) (958 Kcal)	18.95
Crispy battered fillet, chips, mushy peas, tartar sauce			
Sri Lankan spiced butternut squash curry		✓ (Gs) (1088 Kcal)	17.50
Basmati rice, flatbread, poppadum’s mango chutney			
Slow cooked butter chicken curry		(899 Kcal)	19.50
Basmati rice, flatbread, poppadum’s, mango chutney.			
Steak and ale pie		(1125 Kcal)	18.95
Creamy mash potatoes, carrots, fine beans & onion gravy			
Chicken Thai green curry		(1180 Kcal)	18.50
Basmati rice, flatbread, poppadum’s, mango chutney			

SANDWICHES			
Choose from white or wholemeal			
Our sandwiches are served with potato crisps and coleslaw			
Posh fish finger ciabatta		(661 Kcal)	12.50
Fries & tartare sauce			
Egg & cress		(287 Kcal)	8.00
Tuna mayonnaise & red onion		(685 Kcal)	8.00
Cheese & chutney		(282 Kcal)	8.00
Caesar salad		(369 Kcal) (*)	16.50
Gem lettuce, ciabatta croutes, shaved parmesan, Caesar dressing			
Add grilled chicken breast		(Gs) (205Kcal)	4.95
Add grilled halloumi		(277 Kcal)	4.00

DESSERTS			
Warm triple chocolate brownie		✓ (Gs) (782 Kcal)	8.25
Vanilla ice cream			
Honeycomb cheesecake		✓ (672 Kcal)	8.50
Toffee sauce			
Classic lemon tart		✓ (Gs) (418 Kcal)	8.25
Raspberry sorbet			
Sticky toffee pudding		(Gs) (516 Kcal)	8.25
Toffee sauce, vanilla ice cream			
Ice cream selection		✓ (Gs) (438 Kcal)	6.95
Vanilla, strawberry, chocolate			
Three scoops - your choice			

## DRINKS - LOW & ALCOHOL FREE

BOTTLED LAGER - LOW/NO ALC			SPARKLING WINE NO ALC		
Corona Cero (0%)	330ml	4.00	Codorniu Zero Alcohol	Bottle Only	20.00
Becks Blue (0.05%)	275ml	3.75			

SPIRITS

LOW/NO ALC

Gordons (0.0%)

50ml

4.00

Seedlip Spice 94 (0.0%)

50ml

5.00

Seedlip Spice 94 is a non-alcoholic spirit with an aromatic flavour profile. It has a warm spice-led flavour from Allspice berries sourced from Jamaica, citrus top notes from Lemon and Grapefruit peels, and a long bitter finish from high-quality barks. The aromatic blend in Seedlip Spice 94 is made with Allspice berries, Cardamom, Grapefruit Peel, Lemon Peel, Oak & Cascarilla bark.

## DRINKS MENU

### DRAUGHT CIDER - BEER - LAGER

	Pint	1/2 Pint
	568ml	284ml
Stella Artois Unfiltered (5%)	7.00	3.60
Becks Vier (4%)	6.00	3.15
Guinness (4.2%)	8.30	4.25
Otter Amber Fresh Ale (4%)	6.30	3.25
Orchard Pig Reveller (4.5%)	6.00	3.15
Camden Hells Lager (4.6%)	8.00	4.15
Camden Pale Ale (4%)	8.00	4.15

### BOTTLED CIDER - BEER - LAGER

Peroni Nastro Azzuro (5.1%)	330ml	5.00
Birra Moretti (4.6%)	330ml	5.15
Corona Extra (4.5%)	330ml	4.85
Budweiser (4.5%)	330ml	4.65
BrewDog Punk IPA (5.4%)	330ml	6.60
Rekorderlig Blood Orange (4%)	500ml	8.80
Rekorderlig Strawberry & Lime (4%)	500ml	8.80
Rekorderlig Mango & Raspberry (4%)	500ml	8.80
Magners Original Cider (4.5%)	568ml	7.80

### BOTTLED SOFT DRINKS & MIXERS

7up Free	330ml	3.50
J2O Orange & Passionfruit	275ml	4.00
J2O Apple & Raspberry	275ml	4.00
J2O Apple & Mango	275ml	4.00
Luscombe Sicilian Lemonade	270ml	4.85
Luscombe Elderflower Bubbly	270ml	4.85
Pepsi	330ml	3.50
Pepsi Max / Diet Pepsi	330ml	3.50



# Cocktail

## MENU



**Negroni**

Gin, Campari, Martini Rosso, orange peel

*Balanced / Bitter / Aromatic*

**12.50**

**Old Fashioned**

Whisky, Angostura bitters, syrup, orange peel

*Classic / Dry / Smooth*

**13.00**

**Margarita**

Tequila, Cointreau, lime, syrup, salt

*Tangy / Salty / Zesty*

**14.00**

**Mojito**

Bacardi, Soda water, syrup, lime, mint

*Minty / Zesty / Fresh*

**13.00**

**Espresso Martini**

Vanilla Vodka, Tia Maria, Espresso, syrup

*Coffee / Smooth / Creamy*

**14.00**

**Porn Star Martini**

Vanilla Vodka, Passoã, Passion fruit purée, Pineapple juice, syrup, Prosecco, Passion fruit

*Fruity / Vibrant / Exotic*

**14.00**

## Non Alcoholic

**Coconut Cooler**

Coconut syrup, Pineapple juice, lime

*Creamy / Tropical / Smooth*

**7.50**

**Elderflower Spritz**

Ginger Ale, fresh lime, Elderflower cordial, mint

*Balanced / Bitter / Aromatic*

**7.50**

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WHITE WINE	125ml	175ml	250ml	Bottle
<b>Dashwood Sauvignon Blanc, Marlborough   New Zealand</b> Brimming with zesty grapefruit , lime, pear and passion fruit marriedwell with a grassy herbaceousness.				<b>40.00</b>
<b>Berri Estates Unoaked Chardonnay   South Eastern Australia</b> A crisp style with a fresh, yet ripe lemon character with no oak ageing.	<b>4.70</b>	<b>6.55</b>	<b>9.30</b>	<b>27.00</b>
<b>El Velero Verdejo Blanco   Spain</b> Aromatic Verdejo with fragrances of white flowers and a palate brimming with melon, apple and juicy pear.	<b>4.35</b>	<b>6.05</b>	<b>8.60</b>	<b>25.00</b>
<b>Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region   South Africa</b> Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.	<b>4.85</b>	<b>6.75</b>	<b>9.60</b>	<b>28.00</b>
<b>Da Luca Pinot Grigio, Terre Siciliane   Italy</b> Aromas of white flowers, pink grapefruit and Cox’s apple: the palate displays melon and guava.	<b>5.05</b>	<b>7.00</b>	<b>10.00</b>	<b>29.00</b>
<b>Mount Rozier Sauvignon Blanc, Western Cape   South Africa</b> Crisp and elegant, with with heaps of juicy fruit.	<b>5.55</b>	<b>7.70</b>	<b>11.00</b>	<b>32.00</b>

ROSÉ WINE	125ml	175ml	250ml	Bottle
<b>Wicked Lady White Zinfandel   USA</b> Medium-sweet, with delicious raspberry and strawberry flavours.	<b>4.25</b>	<b>5.95</b>	<b>8.50</b>	<b>25.00</b>
<b>Corte Vigna Pinot Grigio Rosato   Italy</b> Medium-dry with notes of strawberry jam, raspberry, redcurrant and perfumes of violets.	<b>4.75</b>	<b>6.65</b>	<b>9.50</b>	<b>28.00</b>

RED WINE	125ml	175ml	250ml	Bottle
<b>Errázuriz 1870 Teno Block Merlot, Curicó Valley   Chile</b> Rich, fruity Chilean Merlot, packed with juicy plums and cherries, overlaid with sandalwood and cinnamon.	<b>4.75</b>	<b>6.65</b>	<b>9.50</b>	<b>28.00</b>
<b>El Velero Tempranillo Tinto, Valdepeñas   Spain</b> Thirst-quenching Spanish Tempranillo with flavours of strawberry jam, raspberries, baked plums and perfumes of spice.	<b>4.25</b>	<b>5.95</b>	<b>8.50</b>	<b>25.00</b>
<b>Mount Rozier Pinot Noir, Coastal   South Africa</b> Packed with flavours of strawberry, warm baking spices and elegant earthiness.				<b>30.00</b>
<b>Don Jacobo Rioja Crianza, Bodegas Corral   Spain</b> Traditional Rioja with rich notes of raspberry, cherry, stewed plums and fragrances of sandalwood and vanilla.	<b>5.80</b>	<b>8.10</b>	<b>11.60</b>	<b>34.00</b>
<b>Familia Zuccardi Brazos Malbec, Uco Valley, Mendoza   Argentina</b> Dark violet, medium bodied wine with cherry, plum and blackberry flavours gives a fruity and spicy finish.	<b>6.80</b>	<b>9.50</b>	<b>13.60</b>	<b>40.00</b>
<b>St Hallett Faith Shiraz, Barossa   Australia</b> Notes of cherry, hints of chocolate: dark fruits follow on the palate entwined with pepper spice.				<b>36.00</b>

CHAMPAGNE & SPARKLING	125ml	Bottle
<b>Taittinger Brut Réserve, NV   France</b> The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend.		<b>80.00</b>
<b>Da Luca Prosecco   Italy</b> Pear and peach fruit on a lively, yet soft and generous palate.	<b>6.65</b>	<b>39.00</b>
<b>Da Luca Prosecco Rosé   Italy</b> Fruity aromas of pears and apples with overtones of blackberries.		<b>42.00</b>



# MENU