

STARTERS

- Asparagus, poached hens egg and hollandaise (ngci) 11.45
- Collebianco burrata, slow roast heritage tomatoes, pesto, croutes (v) 10.95
- Severn and Wye smoked salmon, avocado, fennel, seeded toast (ngci) 11.95
- Chicken, bacon and apricot croquette celeriac and chive slaw 8.95
- Spring vegetable risotto, peas, broad beans, asparagus, lemon (vg, ngci) 9.45
- Minestrone soup with saffron orzo, warm seeded roll (v) 7.95
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NIBBLES AND SHARERS

- Gordal olives (vg, ngci) 4.95
- Buffalo chicken wings, blue cheese dip (ngci) 7.95
- Red pepper and tomato hummus, puccia (vg) 6.45
- Spicy chorizo, honey, red wine (ngci) 6.95
- Halloumi fries, jalapeño mayonnaise (ngci, v) 7.95
- Half pint shell on prawns, Marie Rose 6.95
- Padron peppers, sea salt (vg, ngci) 5.95
- Sharing Antipasto - chorizo Iberico, salami, serrano, burrata, olives, hummus, puccia bread 19.95
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MAINS

- Cornish sole, baby potatoes, soft herb butter, leek samphire and hispi (ngci) 27.95
- Sicilian fish stew; Monkfish, king prawns, mussels, hake, saffron aioli, croutes 21.95
- Beer battered fish and chips, mushy peas, tartare sauce (ngci) 19.25
- Porchetta, cavolo nero, peas, pancetta, baby potatoes, beer mustard cream sauce 18.95
- Spiced cauliflower, lentil and spinach pie, coriander mash, roast vegetables (vg, ngci) 18.95
- Chicken Milanese, garlic and sage butter, Caesar salad, fries 19.25
- Salmon and smoked haddock fishcake, chorizo and chick pea stew, poached egg, saffron aioli (ngci) 14.95
- Moules marinière fries, crusty bread 17.95
- Marinated grilled chicken, heirloom tomato linguine, chilli, parmesan and black olives 18.95
- King prawn fettuccine, peas, edamame, spinach, asparagus lemon cream sauce 23.95
- Crispy squid, chorizo, heritage tomato, salad, saffron, garlic and lemon aioli 17.95

Honey and thyme glazed goats cheese, chicory and beetroot salad, tomato hummus, pine nuts (v) 14.95

Roast sweet potato, beluga lentil, puffed rice, harissa chickpea salad, with roasted red peppers (vg) 14.95

Salad Toppings -

King Prawns (ngci) 5.45,

Grilled chicken breast (ngci) 5.95,

Fried halloumi (ngci, v) 2.95

ON THE GRILL

Monkfish and king prawns skewers, garlic chilli butter, heirloom tomato, radish, grilled asparagus, fries (ngci) 22.95

Harissa and honey glazed half chicken, fries, Jalapeño lime dip (ngci) 19.95

Lamb kofta, Levantine salad, mint yogurt, tomato hummus, puccia bread 19.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 18.45

8oz dry-aged sirloin steak, portobello mushroom, tomato, truffle and Parmesan fries (ngci) 32.95

Bavette "steak frites", (served pink), roast plum tomato, portobello mushroom, rocket salad, fries (ngci) 21.95

Steak sauces -

Peppercorn sauce (ngci) 2.45,

Bearnaise sauce (ngci, v) 2.45,

SIDES

Chunky chips (vg, ngci) 5.50

Puccia Bread, garlic butter (v) 6.25

Mini Caesar salad 5.75

Onion rings (ngci) 4.95

Lebanese Fries (vg) 6.45

Truffle parmesan fries (ngci) 6.95

Coleslaw (ngci, v) 3.50

WOOD FIRE PIZZA

Our dough is made in-house and proofed for 48 hours. Each pizza is cooked in our wood-fire oven, creating a perfectly charred crust and finished with extra virgin olive oil.

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) 13.95

Chorizo, green chilli and oregano pizza 15.45

Nduja & hot honey mozzarella, rocket, red chilli 15.95

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies 15.45

Pollo bianco Pizza - roast chicken, fior di latte mozzarella, crispy pancetta, confit garlic, caramelised red onion 16.45

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket 16.45

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v) 15.25

Three cheese Pizza - Gorgonzola, fior di latte, parmesan, basil oil and rocket 15.45

DIPS -

Hot honey (ngci, v) 1.75,

Black garlic aioli (ngci, v) 1.75,

Jalapeño mayonnaise (ngci, v) 1.75

SANDWICHES

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 15.95

Chicken, chorizo, tomato and mozzarella ciabatta, sun dried tomato and pine nut pesto 12.95

Fish finger sandwich, tartare sauce 12.95

Sautéed wild mushrooms on toasted ciabatta, garlic, spinach, truffle oil (vg) 11.95

DESSERTS AND CHEESE

Summer berry and meringue sundae, clotted cream ice cream, white chocolate (ngci, v) 9.45

Triple chocolate brownie, chocolate sauce, vanilla ice cream (ngci, v) 8.45

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) 8.45

Lemon and lime posset, summer berries, oat granola (low sugar) (ngci, v) 7.45

Sticky toffee pudding, toffee sauce, vanilla ice cream (ngci, v) 8.45

Rhubarb, apple and ginger crumble tart, Bramley apple sorbet (vg, ngci) 8.95

Amaretto affogato - espresso, vanilla ice cream & amaretto (ngci, v) 8.25

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) 12.95

Cheshire Farm Ice Cream - Please ask for available flavours 2.75 per scoop (v, gf)

Vanilla (ngci, v) Chocolate (ngci, v) Strawberry (ngci, v) Honeycomb (ngci, v) Baileys (ngci, v)

Raspberry Ripple (ngci, v) Raspberry Sorbet (vg, ngci)

Mini Dessert and a Hot Drink - Choose from a mini version of our desserts with a tea or coffee of your choice.

Sticky toffee pudding, vanilla ice cream (ngci, v) 9.25

Mini waffle, honeycomb ice cream (v) 9.25

Triple chocolate brownie, vanilla ice cream, chocolate sauce (ngci, v) 9.25

(v) - vegetarian, (vg) - vegan, (ngci) - non-gluten containing ingredients, (ngcia) - non-gluten containing ingredients adaptable