

STARTERS

Mushroom and rosemary soup, GF seeded bread, butter (ngci, v) 7.95

Chicken, bacon and apricot croquette celeriac and chive slaw 8.95

Collebianco burrata, slow roast heritage tomatoes, pesto, croutes (v) 10.95

King prawn cocktail, buttered seeded bread (ngcia) 10.95

Korean fried broccoli, kimchi, sesame, gotcha ketchup dressing (vg) 7.95

NIBBLES

Gordal olives (vg, ngci) 4.95

Crispy squid, sweet chilli 8.25

Red pepper and tomato hummus, puccia (vg) 6.25

Padron peppers, sea salt (vg, ngci) 5.95

Spicy chorizo, honey, red wine (ngci) 6.95

Halloumi fries, jalapeño mayonnaise (ngci, v) 7.95

Buffalo chicken wings, blue cheese dip (ngci) 7.95

King prawns, garlic butter, puccia bread 8.75

Sharing Antipasto - chorizo Iberico, salami, serrano, burrata, olives, hummus, puccia bread 19.95

MAINS

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (ngci) 17.95

Chicken Milanese, garlic and sage butter, Caesar salad, fries 18.95

Porchetta, cavolo nero, peas, pancetta, baby potatoes, beer mustard cream sauce 18.95

Salmon and smoked haddock fishcake, chorizo and chick pea stew, poached egg, saffron aioli (ngci) 14.95

Beer battered fish and chips, mushy peas, tartare sauce (ngci) 18.95

Sicilian fish stew; Monkfish, king prawns, mussels, hake, saffron aioli, croutes 21.95

Cornish sole, baby potatoes, soft herb butter, leek samphire and hispi (ngci) 25.95

King prawn fettuccine, peas, edamame, spinach, asparagus lemon cream sauce 18.95

Pea and mint tortellini, spinach and watercress purée, mint, pickled shallots, broad beans, (vg) 16.95

Marinated grilled chicken, heirloom tomato linguine, chilli, parmesan and black olives 18.95

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

Salad Toppings -

King Prawns (ngci) 5.45,

Grilled chicken breast (ngci) 5.95,

Burrata (ngci) 5.75

JOSPER GRILL

Cooked in our Josper oven using only natural charcoal and hardwood which helps to naturally intensify flavors

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 17.95

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

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

Bavette “steak frites”, (served pink), roast plum tomato, portobello mushroom, rocket salad, fries (ngci) 23.95

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (ngci) 33.95

Steak sauces -

Peppercorn sauce (ngci) 2.45,

Bearnaise sauce (ngci, v) 2.45,

PIZZA

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) 12.95

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies 14.95

Pollo bianco Pizza - roast chicken, fior di latte mozzarella, crispy pancetta, garlic, caramelised red onion 14.95

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket 14.95

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v) 13.95

Black garlic aioli (ngci, v) 1.50,

Nduja mayonnaise (ngci) 1.50,

Jalapeño mayonnaise (ngci, v) 1.50

SANDWICHES - Served until 5pm

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

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

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

Open smoked salmon sandwich, cream cheese, bloomer, pickled cucumber (ngcia) 12.95

SIDES

Fries (vg, ngci) 5.50

Truffle parmesan fries (ngci) 6.95

Chunky chips (vg, ngci) 4.95

Puccia Bread, garlic butter (v) 6.25

Mini Caesar salad 5.75

Onion rings (ngci) 5.45

Lebanese Fries (vg) 6.45

DESSERTS AND CHEESE

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

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

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

White chocolate and raspberry cheesecake, white chocolate sauce 8.95

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

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

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 - Choose from the following flavours 2.50 per scoop (v, gf)

Vanilla (ngci, v),

Chocolate (ngci, v),

Strawberry (ngci, v),

Clotted Cream (ngci, v),

Raspberry Sorbet (vg, ngci),

Blackcurrant Sorbet (vg, ngci)

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

We add 10% discretionary service charge - 100% goes to our crew