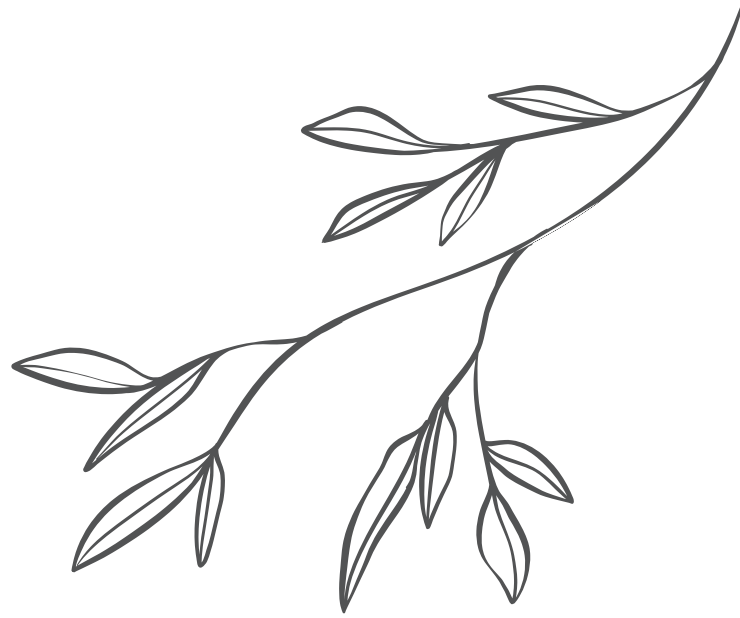


prego



TO GRAZE

SUNDRIED TOMATO & CONFIT GARLIC
FOCCACIA, OLIVE OIL & BALSAMIC V **£4**

SMOKED ALMONDS **£5**

MIXED OLIVES **£5**

TO START

Classic Prawn Cocktail, Bread & Butter GFA DFA **£10**

Soup Of The Day, Warm Sourdough GFA DFA V VGA **£8**

Smoked Salmon, Pitta Bread, Lemon Crème Fraîche, Pickled Shallots **£10**

Ham Hock, Cornichons, Toasted Sourdough DF GFA **£9**

Isle of Wight Tomatoes, Burratina, Garlic Focaccia V VGA **£9**

Beef Shin Ragu Arancini, Whipped Feta **£10**

Please inform a member of our team if you have any allergies or dietary requirements before placing your order. While we take great care in preparing our food and drinks, all dishes are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any item will be completely free from traces of allergens.

A full list of allergens is available upon request.

v-vegetarian vg-vegan vga-vegan available

gf-gluten free gfa-gluten free available

df-dairy free n-contains nuts

TO FOLLOW

Braised Daube Of Beef, Creamed Parmesan Mash, Baby Root Veg, Red Wine Jus GF **£23**

Pan Roasted Salmon, Sautéed Potatoes, Spinach, Sauce Vierge DFA GF **£19**

Lamb Rump, Dauphinois Potatoes, French Style Pea, Rosemary Jus GF **£24**

Spinach & Ricotta Ravioli, Napoli Sauce V **£17**

Chicken Supreme, Chorizo & Parmesan Cream, Borlotti Beans **£19**

Beef Lasagne, Crisp Seasonal Salad VGA **£17**

Beer Battered Fish & Chips, Mushy Peas, Tartar Sauce GFA **£18**

8oz Beef Burger, Cheese, Bacon, Burger Sauce, Fries GFA **£17**

Carbonara, Pancetta, Egg Yolk, Parmesan **£16**



PIZZAS

Enjoy fresh from our Marana Forni pizza oven.

Gluten Free bases and Vegan cheese are available on request

Margherita: Tomato, Basil & Mozzarella **£14.50**

Spicy Meat Feast: Nduja, Chorizo, Pancetta, Pepperoni,

Fresh Chillies, Pecorino **£16.50**

Spicy Pepperoni: Pepperoni, Hot Honey, Pecorino **£16**

Braised Beef: Beef, Pickles, Chives & Hot Sauce **£16**

Chicken Tandoor: Tandoori Chicken, Red Onion Drizzled With Mint Raita **£15.50**

GRILL

All grill items served with a watercress & shallot salad & fries, upgrade to Chunky Chips for £2

10oz Ribeye Steak (DF, GF) **£30**

12oz Flat Iron Steak (DF, GF) **£28**

8oz Fillet (DF, GF) **£34**

10oz Pork Tomahawk (DF,GF) **£19**

SIDES

Fries **£4**

Parmesan & Truffle Fries **£6.50**

Chunky Chips **£6**

Roasted Rosemary Potatoes **£4**

Buttered Seasonal Veg **£4**

Garlic Bread **£4**

Crisp Seasonal Salad **£4**

Selection of Dips **£1.50 Per Dip**

SAUCES

Peppercorn **£4**

Blue Cheese **£4**

Garlic Butter **£4**

Red Wine Jus **£4**

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TO FINISH

Sticky Toffee Pudding, Vanilla Ice Cream GFA VGA **£9**

Dark Chocolate & Caramel Tart, Honeycomb Ice Cream VGA GF **£9**

Roasted Strawberry Pavlova GF **£9**

Selections Of Ice Creams or Sorbets VGA GF **£2.50 Per Scoop**

Cheeseboard **2 Cheeses £14 / 3 Cheeses £18**

Served With Sourdough Crackers, Quince, Celery & Chutney

White Lake Driftwood Goats Cheese

Driftwood is a beautifully creamy and soft textured goats cheese. Dusted in ash, with a geotrichum rind you may notice subtle peppery and earthy undertones, while also boasting citrus notes. This award-winning cheese is one that sells itself. Made with unpasteurised milk and vegetarian rennet.

Shepherds Purse Harrogate Blue

Harrogate Blue is an exquisite, velvety cheese adorned with delicate blue veins, offering a luxurious creaminess that unfolds into a harmonious blend of mellow blue notes, culminating in a subtle peppery finish.

Snowdonia Black Bomber Mature Cheddar

An extra mature cheddar, aged for 15 months, offering a smooth, creamy texture with a delicate balance of sweet and tangy notes. This cheese boasts a mild savoury aroma and a rich, pale creamy-yellow appearance, making it a flavourful yet refined choice for cheese lovers.

COFFEE

Espresso **£2.75**

Hot Chocolate **£3.25**

Americano **£3.25**

Selection of Teas **£3.25**

Latte **£3.25**

Liqueur Coffees **£6.25**

Cappuccino **£3.25**



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