

MENU

(V) VEGETARIAN / (VE) VEGAN / (VEO) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE / (GFO) GLUTEN FREE OPTION AVAILABLE



SMALL PLATES

- DYNAMITE PRAWNS** Tempura king prawns, gochujang mayo, sesame seeds 8
- BELLY PORK BAO BUNS** Soy and ginger glaze, smashed cucumber, sesame mayo 7.50
- HUMMUS** Toasted seeds, flatbread 5.50 (VE) (GFO)
- FONDUE FRIES** Proper gravy, caramelised onion, Black wax cheddar cheese sauce 5.50
- SESAME CHICKEN WINGS** Spring onion, chilli, ginger, soy 6.50/13
- BLACK PEPPER TOFU** Chestnut mushrooms, sesame mayo, pickled radish and crispy shallots 5.50 (VE)
- PADRÓN PEPPERS** Rock salt 5.50 (VE) (GF)
- CRISPY BEEF SALAD** Mixed leaves, beansprouts, cherry tomatoes, toasted cashews, coriander, chilli dressing 7.50

SHARERS

- LAMB SHAWARMA** Pulled lamb shoulder, hummus, pomegranate, harissa oil, lemon yoghurt, charred flatbread 15.50
- TRUFFLE & PARMESAN SMASHED CRISPY POTATOES** Smashed crispy potatoes, truffle mayo, parmesan 9 (V)
- SERRANO HAM & CONFIT GARLIC FLATBREAD** Truffle bechamel, fior di latte, parmesan, hot honey 7.50
- GARLIC & ROSEMARY FOCACCIA** 6.50 (V)

SANDWICHES

- CHIMICHURRI CHICKEN** Grilled chicken, roasted red peppers, avocado, mixed leaves, chimichurri, ciabatta 12 (VEO) (GFO)
- 'NDUJA GRILLED CHEESE** Black wax cheddar, 'nduja, tomatoes, toasted bloomer 8.25

SPICED CHICKPEA FALAFEL WRAP Roasted red peppers, pickled vegetables, sriracha mayo 8.50 (VE)

STEAK & ONION Rump steak, muscovado braised red onions, English mustard mayo, black wax cheddar cheese sauce, ciabatta 12

MAINS

- SMASHED BURGER** Two 4oz patties, burger sauce, American cheese, caramelised onions, gherkin, coleslaw, skinny fries 15.50
- KOREAN CHICKEN BURGER** Fried chicken, sweet & spicy Korean sauce, red cabbage, sesame mayo, skinny fries 14
- THE BEYOND BURGER** Plant based burger, vegan cheese, lettuce, sriracha mayo, skinny fries 13.50
- HANGING CHICKEN KEBAB** Harissa chicken, hot honey sauce, zesty yoghurt slaw, crispy potatoes, flatbread 15 (GFO)
- FISH & CHIPS** Battered cod, chunky chips, proper mushy peas, tartare sauce - if you'd like gravy just ask! 16.50
- MISO AUBERGINE BOWL** Miso aubergine, coconut rice, coriander, braised red cabbage, edamame beans, spring onions, pickled radish, crispy kale 10.50 (VE)
- CAESAR SALAD** Grilled chicken, crispy pancetta, heritage tomatoes, baby gem, parmesan crisps 13
- PRAWN SALAD** Satay king prawns, mixed leaves, bean sprouts, cherry tomatoes, toasted cashews, chilli & lemongrass dressing 15.50

STEAKS

8OZ SIRLOIN Your choice of chips 24 (GFO)

9OZ RIB-EYE Your choice of chips 24.50 (GFO)

ADD PEPPERCORN SAUCE +3

SIDES

PROPER CHIPS 4 (V)

SKINNY FRIES 4 (V)

ZESTY YOGHURT SLAW 3.50 (V) (GFO)

BUTTERMILK ONION RINGS With truffle and garlic mayo 3.50 (V)

HOUSE SALAD Creamy french dressing 3.50 (V) (GFO)

PIZZAS

- MARGHERITA** Tomato, fior de latte 10 (V) (GFO +1.50) (VEO)
SHARING BOARD 25
ADD FRESH BUFFALO MOZZARELLA +2.50 / SHARING BOARD +4
- CHICKEN CAESAR** Confit garlic butter, mozzarella, crispy Serrano ham, baby gem lettuce, shaved parmesan, homemade Caesar dressing (No tomato) 12.75
SHARING BOARD 27.50
- FOUR CHEESE** Stilton, buffalo mozzarella, emmental, fior de latte 12.50
SHARING BOARD 26.50
- GARLIC MUSHROOM & SERRANO HAM** Tomato, fior de latte 12 (GFO +1.50)
SHARING BOARD 26
- 'NDUJA & PEPPERONI** Coriander, sour cream 12.50 (GFO +1.50)
SHARING BOARD 26.50

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM.

SUNDAY MENU

AVAILABLE EVERY SUNDAY FROM 12PM

ROASTED BEEF RUMP Yorkshire pudding, proper gravy, served pink 18.50 (GFO)

ROAST CHICKEN Date & sage stuffing, proper gravy 17 (GFO)

LANCASHIRE CHEESE & ONION PIE Venetian onions, red wine gravy 16 (V)

ALL SERVED WITH
confit garlic & rock salt roasties, mash, glazed carrots, creamed spring greens

LENTIL & SPINACH PIE Truffle roasted baby potatoes, glazed carrots, charred broccoli, red wine gravy 14 (VE)

ROAST BEEF SANDWICH Horseradish mayo, crispy potatoes, brioche roll, gravy dip 11.50

EXTRAS

TRUFFLE CAULIFLOWER CHEESE 4.50 (V)

ROASTIES 4 (V)

CHARRED BROCCOLI 4.50 (V) (GFO)

HONEY MUSTARD CHIPOLATAS 3.50

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream 7 (VEO)

STICKY TOFFEE PUDDING Toasted pecans, vanilla ice cream 7 (V) (GFO)

SHARERS

WHITE CHOCOLATE & PISTACHIO PROFITEROLES Almond mascarpone cream, crushed pistachios, raspberry coulis, vanilla ice cream 13.50 (V)

BAKED S'MORES COOKIE DOUGH Chocolate sauce, cinnamon ice cream, toasted marshmallows, hazelnut brittle 13.50

DRINKS



COCKTAILS

- PEACH SPRITZ** Nectarine liqueur, elderflower, prosecco, soda, mint 9.50
- MELONBERRY GIN** Melonade liqueur, Langley's Gin, cranberry, apple juice, lemon juice 9
- MANGO RUM PUNCH** Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 9.50
- AMARETTO BLUSH** Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry and citrus 9.50
- PORN STAR MARTINI** Vanilla vodka, passion fruit syrup, pineapple juice, citrus, prosecco 10

MARGARITAS

- MANGO & CHILLI** Cazadores blanco tequila, triple sec, mango, chilli, lime, salt 9
- CUCUMBER & MINT** Cazadores blanco tequila, triple sec, cucumber syrup, lime, mint 8.50

BEER

DRAUGHT

- SAN MIGUEL** Lager 5.0% 5.40
- CARLSBERG** Lager 3.8% 4.75
- BIRRA MORETTI** Lager 4.6% 6.10
- BROOKLYN THE STONEMAN INN** IPA 4.6% 5.20
- ALBERT'S BREW** 3.8% 5.30
Our bespoke, locally brewed gluten free beer
- GUINNESS** 4.2% 6.40

BOTTLES

- HEINEKEN** Lager 5.0% 4.80
- BIRRA MORETTI** Lager 4.6% 5.40
- BUDWEISER** Lager 4.5% 4.60
- ASAHI** Lager 5.0% 5
- PERONI** Lager 5.0% 5.10
- ESTRELLA DAMM** Lager 4.6% 4.70
- SOL** Lager 4.2% 4.70
- BREWDOG PUNK** IPA 5.6% 6.10
- 1664 BLANC** Wheat 5.0% 4.90

CIDER

DRAUGHT

- INCH'S CIDER** 4.5% 5.30
- OLD MOUT** Berries & Cherries 4% 6.20

BOTTLES

- MAGNERS** 4.5% 568ml 5.80
- REKORDERLIG** 4.0% 500ml 6
Strawberry & Lime
Passion Fruit
- OLD MOUT** Kiwi & Lime 4% 500ml 6.10

WINE

BOTTLE / 250ML / 175ML

WHITE

- LISTED FROM LIGHTEST TO FULLEST BODIED
- VIURA** 22.50 / 8.85 / 6.65
Castillo de Piedra, Spain
- PINOT GRIGIO** 23.50 / 8.85 / 6.65
Ancora, Italy
- RIESLING** 39.50
Plan B, Australia
- CHARDONNAY** 27 / 10.35 / 7.75
Willowglen, Australia
- CHABLIS** 46
Domaine de la Motte, France
- SAUVIGNON BLANC** 29 / 11 / 8.25
Cloud Factory, New Zealand
- CHENIN BLANC** 32
Seriously Cool, South Africa

RED

- LISTED FROM LIGHTEST TO FULLEST BODIED
- TEMPRANILLO** 22.50 / 8.85 / 6.65
Castillo de Piedra, Spain
- CORVINA** 33.50
Folonari, Italy
- PINOT NOIR** 32
LautaruL, Romania
- MERLOT** 23.50 / 9.15 / 6.90
Pecking Order, South Africa
- SHIRAZ** 26 / 10 / 7.50
Soldier's Block, Australia
- PRIMITIVO** 31.50
Miopasso, Italy
- MALBEC** 28 / 10.65 / 8
Turno de Noche, Argentina

CHAMPAGNE & SPARKLING

- PROSECCO** 32 / 125ml 6
Vignana, Italy
- PROSECCO ROSÉ** 33 / 125ml 6.15
Dolci Colline, Italy
- LAURE D'ECHARMES** 64
Champagne, France
- LANVIN BRUT ROSÉ** 67.50
Champagne, France
- VEUVE CLICQUOT** 92
- LAURENT PERRIER ROSÉ** 130

ROSÉ

- WHITE ZINFANDEL** 23.50 / 9.15 / 6.90
Discovery Beach, USA
- PINOT ROSÉ** 24.50 / 9.50 / 7.15
Ancora, Italy
- WHISPERING ANGEL** 55
Côtes de Provence, France

ALCOHOL FREE

SOFT DRINKS

- FROBISHERS FUSION** 3.30
Apple & Raspberry
Orange & Passion Fruit
- FRANKLIN & SONS MIXERS** 200ml 3.40
Tonic / Light Tonic / Elderflower & Cucumber Tonic / Sicilian Lemon Tonic
- FRANKLIN & SONS BREWED BEVERAGES** 275ml 4.40
Ginger Beer
Sparkling Elderflower
- MINERAL WATER**
330ml 2.40 / 750ml 3.60
Sparkling / Still
- BOTTLED COKE** 3.50
- BOTTLED COKE ZERO** 2.90
- BOTTLED DIET COKE** 3.10
- RED BULL** 4.50
- RED BULL SUGAR-FREE** 4.10
- BRITVIC 55** Sparkling Apple 3.40

ALCOHOL FREE BEER

- BROOKLYN ALCOHOL FREE** Draught 0.0% 4.60
- PERONI ALCOHOL FREE** 0.0% 4.20
- HEINEKEN ALCOHOL FREE** 0.0% 4
- GUINNESS** 0.0% 6.10
- NEMO LOW ALCOHOL IPA** 0.5% 5
- OLD MOUT ALCOHOL FREE CIDER** Berries & Cherries 0.0% 4.60

VIRGIN COCKTAILS

- RASPBERRY & MINT FIZZ** Blended raspberries, fresh mint, lemon juice, soda 5
- MANGO LEMONADE** Lemon juice, sugar syrup, mango 4.50
- BASIL & ELDERFLOWER LEMONADE** Fresh basil, elderflower, lemon 4.50

KIDS MENU

- MARGHERITA PIZZA** 8.50 (V) (GF)
- SMASHED BURGER** 4oz pattie, cheese, ketchup, fries 9
- FISH & CHIPS** Lightly battered fish fingers, fries, petit pois 6.50
- CRUNCHY SESAME CHICKEN** Coconut rice, managetout 6.50
- LITTLE BEEF DINNER** Yorkshire pudding, mash, roast potatoes, veggies and proper gravy (Available every Sunday) 9 (GF)

AFTERS

- ICE CREAM SUNDAE** Brownie bites, squirty cream and raspberry sauce 3.50 (V)
- SUGAR COATED DOUGH BALLS** Chocolate sauce 2.50 (V)
- RICE KRISPIE BITES** Strawberries 2.50 (V)