



**FOOD ALLERGIES  
AND  
INTOLERANCES**

Please speak to a member of our staff about the ingredients in your meal when making your order

**To begin....**

<b>Something soup</b>   selection of Yellow Door breads (GF)	£3.95
<b>Salt n chilli chicken</b>   crisp Asian 'napa slaw   chilli mayonnaise (GF)	£5.95
<b>Classic chicken caesar</b>   garlic croutons   parmesan	£5.45
<b>Atlantic prawn salad</b>   seafood marie rose   dressed rocket   pickled cucumber	£6.25
<b>Goats Cheese Bruschetta</b>   house garnish   pesto & balsamic	£5.50
<b>Sesame Battered Squid Rings</b>   finely shredded salad of leek, carrot & red onion   aioli dressing (GF)	£6.50
<b>Artisan Breads &amp; Tapenades</b>	£3.95

**The main event...**

**From the grill**

All our steaks are locally sourced and hand selected – they are dry aged on the bone for a minimum of 28 days.

<b>6oz sirloin steak sandwich</b>   slow roasted chutney   aioli   tobacco onions	£12.50
<b>12 oz Sirloin</b>	£21.95
<b>10 oz Fillet steak</b>	£22.95
<b>Medallion of Beef</b>   sauté greens   crispy onions   champ   pepper sauce	£22.50
<b>Surf and turf</b>   5oz fillet   garlic & chilli prawns	£21.95

**(Our steaks are cooked to your liking; with a choice of side, sauce and our own French fried onion)**

**Steak sauces** – Peppercorn | Diane | Garlic butter | red wine jus

<b>Homemade 8oz burger</b>   beef tomato   bacon   cheese   crispy onion   red onion marmalade   crisp gem salad   jalapeno relish dip   stealth fries	£9.95
<b>Steak, bacon and leek pie</b>   in a rich red wine jus   topped with cheddar cheese, chive & parmesan mash   buttered seasonal vegetable	£10.95

## Poultry

<b>Asian style Thai red chicken curry</b>   coconut and cardamon grain rice   toasted naan bread   poppadoms (GF)	£10.95
<b>Chicken wrapped in parma ham</b>   herb roasted baby boils   seasonal vegetable   red wine jus	£13.50
<b>Brasserie homemade chunky goujons</b>   choice of dips   fresh house salad   triple cooked chips	£10.95
<b>Barbary duck breast</b>   red wine jus   potato croquette   cherries	£14.50

## From the sea

<b>Selection of finest mixed seafood</b>   bound in a parmesan cream   angel hair pasta   garlic bread	£12.95
<b>Fresh 'to order' battered fish of the day</b>   house tartare sauce   mushy peas   seasonal leaves   triple cooked chips	£10.95
<b>Proper battered scampi</b>   tangy lemon and dill aioli   chunky chips   house garnish	£11.95
<b>Pan seared salmon</b>   crushed new potatoes   herb veloute   buttered greens	£12.95

## Vegetarian (V)

<b>Asian style Thai red curry</b>   fresh lemongrass   ginger   coconut and cardamon grain rice   toasted naan bread   poppadoms	£9.95
<b>Tagliatelle carbonara</b>   toasted flat breads	£9.50
<b>Goats cheese and roasted vegetable tartlet</b>   dressed seasonal leaves	£9.75

## Sides £2.95

Hand cut chips (plain, garlic or chilli) | skinny fries | buttery champ | seasonal vegetable medley | mixed seasonal salad | sweet potato fries

## Additional sauces

Peppercorn   Diane   garlic butter   red wine jus	£2.50
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**NB:** Watch out of our 'Weekly Specials'.....please ask a member of staff for details!!

**IMPORTANT** – Whilst we endeavour to ensure nuts are not incorporated in our dishes, we cannot guarantee trace levels. Should you have a nut or other allergy, please inform your server – our chefs will be happy to talk to you!

(GF) Denotes gluten free      (V) Denotes vegetarian

