



**FOOD ALLERGIES
AND
INTOLERANCES**

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

To begin....

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

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| 6oz sirloin steak sandwich slow roasted chutney aioli tobacco onions | £12.50 |
| 12 oz Sirloin | £21.95 |
| 10 oz Fillet steak | £22.95 |
| Medallion of Beef sauté greens crispy onions champ pepper sauce | £22.50 |
| Surf and turf 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

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

Poultry

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

From the sea

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

Vegetarian (V)

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| Asian style Thai red curry fresh lemongrass ginger coconut and cardamon grain rice toasted naan bread poppadoms | £9.95 |
| Tagliatelle carbonara toasted flat breads | £9.50 |
| Goats cheese and roasted vegetable tartlet 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

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| 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

