

Sharers & Nibbles

Bowl of Olives

served with hummus and warm ciabatta bread (V) £3.75

Warm Ciabatta Bread

served with infused olive oil, and balsamic vinegar (V) £2.75

Cheesy Garlic Ciabatta to share (2 persons) £4.85

Baked Camembert

with onion marmalade & roasted garlic served with celery & toast (V) £6.95

Starters

Warm French Goats Cheese

sunblushed tomato with pesto salad (V) £5.25

Chicken Liver Pate

served with fig & apple chutney and toast £4.95

Todays Soup

served with granary bread £3.95

Lightly Fried Calamari

served with lime mayonaise £4.95

Succulent Atlantic Prawns

served on a crisp lettuce with marie rose sauce & brown bread & butter £ 5.50.

Potato Wedges

with ham and/or cheese (V) served with a BBQ dip £4.50

Filo Wrapped Prawns

served with a chilli dip £4.75

Lightly Fried Whitebait

served with lemon mayo & brown bread & butter £4.95

Classics

Beer Battered Cod & Chips

with peas and fresh tartare sauce £8.95

Home Cooked Ham

double Egg & Chips £8.75

Prime Beef Lasagne

topped with melted cheese served with salad, chips **or** garlic bread £8.95.

Scampi & Chips

breaded whole tail scampi served with chips, garden peas and fresh tartare sauce £9.25

Pork & Apple Sausages

served with creamy mash potato and fresh seasonal vegetables £8.50

Home made Curry of the Day

served with rice, poppadum and mango chutney £8.50

Steak and Kidney Pie

with caramalised onion gravy, served with fresh seasonal vegetables and a choice of potatoes £9.25

Chicken Caesar Salad

with bacon, lettuce, Italian hard cheese, croutons and a creamy Caesar dressing £8.95

From the Chargrill

Chefs Mixed Grill

6oz rump, gammon steak, butchers sausages & liver served with onion rings, flat mushroom, peas, tomato & chips £13.95

8oz Gammon Steak

served with flat mushroom, tomato, peas, onion rings, chips and a choice of egg **or** pineapple £11.95

Gourmet Chargrilled Burger

with cheddar, bacon, burger relish and gherkin, served with chips & coleslaw £8.75

8oz Sirloin Steak

served with chips, peas, onion rings, tomatoes and flat mushroom £13.95

Surf & Turf

8oz Sirloin steak, filo wrapped tiger prawns, sweet chilli sauce, salad & chips £15.95

6oz Fillet Steak

served with chips, onion rings, tomato and flat mushroom £15.95

*Why not top your steak for an extra £1.95.
Stilton or Goats cheese and sunblushed tomato,
Peppercorn sauce or Port & stilton sauce*

Steak on the Stone A complete dining experience!

All dishes are served sizzling hot "On the Stone" direct to your table for you to cook to your liking. Alternatively our chef would be happy to chargrill your meat for you. All served with peas, flat mushroom, grilled tomatoes, chips, jacket or new potatoes.

On the stone is also accompanied by a selection of sauces: Sweet chilli, Garlic & Parsley butter and Bearnaise sauce.

6oz Prime Fillet 8oz Sirloin 8oz Rump Tuna Steak
Black peppercorn or Port & Stilton sauce £1.95 extra

Vegetarian

Goats Cheese, Caramalised Red Onion & Tomato Wellington

served on salad and new potatoes £8.75

Moroccan Vegetables

Aromatic slow cooked vegetables with Moroccan spices, cous cous and creme fraiche £7.95

Home made Mozzarella Chargrilled Pepper and Spinach Lasagne

in a tomato and herb sauce served with a green salad and chips **or** garlic bread. £8.50

Caesar Salad

served with lettuce, Italian hard cheese, croutons and a creamy caesar dressing £7.95

Mixed Fish Platter

breaded plaice goujons, breaded parsley salmon and battered cod goujons, haddock pieces served with a dressed mixed salad **or** chips and tartare sauce £11.95

Fish Pie

lightly cooked salmon, cod and haddock in a creamy sauce, topped with mashed potato and cheese, served with fresh seasonal vegetables £9.25

Lightly Fried Whitebait

served with fresh tartare sauce, salad and chips £7.95

Tuna Steak

served with new potatoes, fresh seasonal vegetables **or** tossed green salad £10.95

Prawn Salad

succulent Atlantic prawns served with fresh mixed salad leaves, coleslaw and french dressing with new potatoes £8.95

Fish/Seafood

Garlic Ciabatta £1.95

Cheesy Garlic Ciabatta £2.60

Cheesy Chips £2.75

Jacket Potato £3.50

Baby Potatoes £2.00

Fried Egg 85p

Chips £2.50

Onion Rings £2.00

Bread & Butter 80p

Seasonal Vegetables 2.50

Mixed Salad £2.50

Coleslaw £1.25

On the Side

WE HAVE OUR BLACKBOARD WITH DAILY SPECIAL OPTIONS

SUNDAY ROASTS

Enjoy the perfect hand carved Sunday Carvery with us, choose from a selection of roast meats with roast potatoes, Yorkshire pudding and all the trimmings

All prices include VAT at the current rate, all tips are retained by our team members.

Please note that some of our dishes contain traces of nuts and other allergens. Some of our fish dishes may contain small bones.

House Wine

White

Auction House Dry Australian

Made from a blend of verdelbo, chenin blanc and trebbiano, this wine shows, fresh, vibrant, grapefruit and tropical fruit characters complimented by a crisp dry palate

175ml £3.75 **250ml** £4.75 **75cl Btl** £12.75

Red

Auction House Shiraz Australian

From the regions finest grapes, concentrated and fabulous rich fruit flavours, try with roasts, rich game dishes and mature cheese. Or as an apéritif

175ml £3.75 **250ml** £4.75 **75cl Btl** £12.75

White Wine

Red Rock Chardonnay South East Australia

Bursting with tropical fruit aromas of melon, pineapple and passion fruit with lemon and grapefruit nuances, delicate hints of citrus on the palate are superbly balanced by crisp acidic and a long refreshing finish

175ml £4.25 **250ml** £5.30 **75cl Btl** £14.20

Pinot Grigio Delle Venezie Italy

Crisp and refreshing, this zesty Pinot Grigio is the perfect apéritif, it has a wonderfully light style with hints of lemon and lime fruits, great on it on or why not try a glass with Chicken or fish

175ml £4.15 **250ml** £5.60 **75cl Btl** £14.80

Cape 312 Chenin Blanc South Africa

Attractive Chenin Blanc is pale lemon in colour, crispy and vibrant on the palate with delicate fruit flavours of citrus, grapefruit and lemon plum, enjoy on its own or with seafood, poultry, cream sauces or slightly spiced dishes

175ml £4.15 **250ml** £5.50 **75cl Btl** £13.95

Concha Y Toro Sauvignon Blanc Chile

Smooth bright yellow wine rich in template fruits and peach aromas with some floral and herbal notes, smooth and long finish, enjoy with fish or shell fish

175ml £4.00 **250ml** £5.40 **75cl Btl** £13.60

Rose Wine

Pinot Grigio Montecelli Italy

Light rose colour the elegant bouquet has intense note of acacia flowers, dry soft and well balance on the palate, round and full bodied structure, excellent with boiled meats, fowl and fish dishes

175ml £4.15 **250ml** £5.50 **75cl Btl** £14.75

Pacific Heights Zinfandel blush Californian

Bright salmon pink colour and fresh nose of raspberry and strawberry on the palate, it is juicy yet elegant and refreshingly sparkling, aromas of strawberry, water melon and a touch of mint, complete the perfect summer wine

175ml £4.25 **250ml** £5.50 **75cl Btl** £14.95

Champagne & Sparkling

Cava Brut Portacelli Spain

Fine long lasting bubbles, in tense nose, full rounded flavours with a clean, crisp finish

75cl Btl £13.95

Ducc De Charlene

Fine rich developed nose with fragrances of butter, almond and brioche.

75cl Btl £25.90

Red Wine

Auction House Shiraz Australian

From the regions finest grapes, concentrated and fabulous rich fruit flavours, try with roasts, rich game dishes, goose and mature cheese.

175ml £3.75 **250ml** £4.75 **75cl Btl** £12.75

Concha Y Toro Merlot Chile

A bright ruby like wine, rich in plum, cherry, mint and cocoa aromas. Smooth elegant, round and full bodied. Enjoy with red or white meats, pasta and cheese

175ml £4.20 **250ml** £5.25 **75cl Btl** £14.25

Trivento Tibu Malbec Argentina

Abundant red fruit with black pepper, rounded tannins with medium intensity, enjoy with beef, roasts and cheese.

175ml £4.00 **250ml** £5.40 **75cl Btl** £13.50

Bodegas Martinez Corta Rioja Spain

Abundant with rich fruit full bodied, smooth, enjoy with pasta and red meats.

175ml £4.40 **250ml** £5.60 **75cl Btl** £14.95

Tierra Antica Cabernet Sauvignon Chile

Deep purple colour and exploded with ripe black fruit on the nose and palate, well balanced, smooth and elegant, enjoyed with a wide variety of dishes.

175ml £4.25 **250ml** £5.60 **75cl Btl** £13.95

Hot Beverages

Filter Coffee £1.80

Cappuccino £2.25

Latte £2.60

Espresso £1.95

Americano £2.10

Hot Chocolate £2.50

Tea £1.50

Fruit Flavoured Tea £1.50

Liquor Coffee £5.60

Please order your food and drink at the bar