

**- LUNCH & DINNER -****STARTERS****TODAY'S SOUP***Crusty mini loaf (v, gfo)*

£7

**ASPARAGUS, POACHED EGG***Hollandaise (v, gf)*

£9

**MUSHROOM & PARMESAN ARANCINI***Rocket, spiced tomato dressing (v)*

£9

**BAKED CAMEMBERT TO SHARE***Garlic, rosemary, cornichons, toasted focaccia (v) (20 minute cook)*

£14

**PANCETTA, OLIVE & EMMENTAL CROQUETTES***Tapenade, rocket, truffle mayonnaise*

£9

**HUMMUS***Hazelnuts, garlic shavings, flatbreads (v)*

£8

**CLASSIC PRAWN COCKTAIL***Gem, marie-rose, lemon, brown bread*

£9

**SALMON & CORIANDER FISHCAKE***Spinach, lemon butter sauce, chives*

£9

**MAINS****DUO OF RUMP & SHOULDER OF LAMB***Pea puree, tenderstem, tallow potato terrine, port gravy (gf)*

£23

**SLOW ROAST PORK BELLY***Button onion lyonnaise potatoes, tenderstem, pan gravy (gf)*

£19

**BAKED PORCINI MUSHROOM***Tomato & thyme gnocchi, parmesan, focaccia (v)*

£17

**TOM'S PIE OF THE DAY***Mash, roasted carrots, gravy*

£18

**SAUSAGES & MASH***Onion gravy, Crispy Shallots*

£17

**'BEER BATTERED' FISH & CHIPS***Chunky chips, garden peas, tartare sauce (gf flour)*

£18

**SUPREME OF CHICKEN***Creamed potato, spinach, chorizo & mushroom pan gravy (gf)*

£19

**ASPARAGUS & PEA RISOTTO***Parmesan, baby herbs (gf) (v)*

£18

**PAN-ROAST HAKE***Peas & pancetta, charred gem (gf)*

£21

**SALADS****SUMMER VEGETABLE PANZANELLA***Asparagus, garden peas, rocket & gem, green goddess dressing, smoked scamorza*

£9 / £17

**CLASSIC CAESAR***Gem, croutons, anchovies, caesar dressing  
Add chicken*£8 / £16  
£2 / £2.5**FALAFEL***Grilled hallumi, butternut, cherry tomatoes, oregano, tabini dressing (v)*

£9 / £17

**PRAWN***Cherry tomato, chorizo, avocado & rocket, baby herbs (gf)*

£9 / £17

**FROM THE GRILL****10OZ SIRLOIN STEAK***Chunky chips, watercress (gf) £24  
Add Slow roasted tomato, button mushrooms £2 each or £3 both***STEAK BURGER**

£17

**MOVING MOUNTAIN BURGER (ve)**

£17

*All burgers on a brioche style bun with gem, tomato, red onion,  
our own burger sauce & chunky chips**Add bacon or American cheese on any burger*

£2.5

**GAMMON STEAK***Free range eggs, chunky chips, watercress, piccalilli (gf)*

£18

**SIDES***Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket & Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings  
£4 each***PUDDINGS****RHUBARB & CUSTARD ETON MESS**

£8.5

**STICKY TOFFEE PUDDING***Toffee sauce, vanilla gelato (gf flour)*

£8.5

**LEMON, GINGER, KAHLUA CREAM 'SLICE'***Pistachio crumb, white chocolate gelato*

£8.5

**ARTISAN CHEESE SELECTION***Biscuits, relish, celery*

£11

**TRIPLE CHOCOLATE BROWNIE***White chocolate ice cream, chocolate sauce (gf)*

£8

**CHOCOLATE ORANGE SUNDAE**

£8

**PEACH MELBA***Poached peach, vanilla, meringue crumb, raspberry puree (gf)*

£8.5

**DOLCETTI GELATO**

£2.50 per Scoop

*Vanilla, White Chocolate, Orange Choc Chip, Chocolate,  
Salt Caramel, Mocha, Amaretto, Lemon Meringue**Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of  
waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables*

**- WINES -****CHAMPAGNE**

	Glass	75cl
<b>Comtesse de Genlis, France</b> <i>Touch of minerality, creamy palate, light mousse</i>		£50.00
<b>Joseph Perrier Brut, France</b> <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00	£55.00

**SPARKLING**

	20cl	75cl
<b>Chio Prosecco Brut, Italia, Italy</b> <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00	£29.00

**WHITE**

	175ml	250ml	75cl
<b>Sauvignon Blanc, Oyster Catcher, Chile</b> <i>Crisp, good depth of flavour, gooseberry rich</i>	£7.75	£9.75	£26.50
<b>Pinot Grigio, Vivoli, Italy</b> <i>Crisp, refreshing, delicate aromas</i>	£7.50	£9.00	£25.50
<b>Sauvignon Blanc, Rongopai, New Zealand</b> <i>Refreshing apple and melon</i>	£10.00	£11.50	£32.00
<b>Chardonnay Reserva, Petirrojo, Chile</b> <i>A fruity wine, white roses, passion fruit</i>	£8.00	£10.00	£26.50
<b>Viognier, Barton and Guestier, France</b> <i>Harmonious, round palate, fruity and floral finish</i>	£7.60	£9.50	£26.00
<b>Chenin Blanc, Blockhead, South Africa</b> <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£7.60	£9.50	£26.00
<b>Chablis, Ropiteau, France</b> <i>Elegant dry wine, fruit flavours, well balanced, rich</i>			£38.00

**RED**

	175ml	250ml	75cl
<b>Tempranillo, Solar Viejo, Rioja Crianza, Spain</b> <i>Vibrant aromas of cherries, plums and sloes</i>	£7.75	£9.75	£26.50
<b>Merlot, Oyster Catcher, Chile</b> <i>Rich with spicy berry tones</i>	£7.75	£9.75	£26.50
<b>Shiraz, Barefoot, United States</b> <i>Full of jammy, blackberry flavours and is velvety smooth</i>	£7.25	£9.50	£25.50
<b>Malbec, Finca Flichman, Argentina</b> <i>Plum, cherry, slight touch of oak</i>	£7.75	£9.75	£26.50
<b>Greyrock Pinot Noir, New Zealand</b> <i>Red berry and cherry flavours with a soft silky finish</i>	£9.25	£11.00	£32.00
<b>Montepulciano D'Abruzzo, Il Caggio, Italy</b> <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£7.75	£9.50	£26.50
<b>Malbec Dedicado, Finca Flichman, Argentina</b> <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>			£43.00

**ROSE**

	175ml	250ml	75cl
<b>Pinot Grigio, Principato, Italy</b> <i>Peachy, floral characters, off-dry finish</i>	£7.50	£9.00	£25.50
<b>White Zinfandel, Canyon Road, USA</b> <i>Aromas of watermelon, peach and fresh cherries</i>	£7.50	£9.00	£25.50
<b>Cotes de Provence, Chateau des Ferrages Roumery, France</b> <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£10.25	£13.25	£38.50

All wines also available in 125ml upon request

