

- 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 £8 / £16
Add chicken £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

MOVING MOUNTAIN BURGER (ve) £17 / £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

Vanilla, White Chocolate, Orange Choc Chip, Chocolate, Salt Caramel, Mocha, Amaretto, Lemon Meringue £2.50 per Scoop

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

Comtesse de Genlis, France*Touch of minerality, creamy palate, light mousse*

£50.00

Joseph Perrier Brut, France*Soft scents of acacia, daffodil, and citrus peel tantalize the nose.*

£10.00 £55.00

SPARKLING

20cl 75cl

Chio Prosecco Brut, Italia, Italy*Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy*

£9.00 £29.00

WHITE

175ml 250ml 75cl

Sauvignon Blanc, Oyster Catcher, Chile*Crisp, good depth of flavour, gooseberry rich*

£7.75 £9.75 £26.50

Pinot Grigio, Vivoli, Italy*Crisp, refreshing, delicate aromas*

£7.50 £9.00 £25.50

Sauvignon Blanc, Rongopai, New Zealand*Refreshing apple and melon*

£10.00 £11.50 £32.00

Chardonnay Reserva, Petirrojo, Chile*A fruity wine, white roses, passion fruit*

£8.00 £10.00 £26.50

Viognier, Barton and Guestier, France*Harmonious, round palate, fruity and floral finish*

£7.60 £9.50 £26.00

Chenin Blanc, Blockhead, South Africa*A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas*

£7.60 £9.50 £26.00

Chablis, Ropiteau, France*Elegant dry wine, fruit flavours, well balanced, rich*

£38.00

RED

175ml 250ml 75cl

Tempranillo, Solar Viejo, Rioja Crianza, Spain*Vibrant aromas of cherries, plums and sloes*

£7.75 £9.75 £26.50

Merlot, Oyster Catcher, Chile*Rich with spicy berry tones*

£7.75 £9.75 £26.50

Shiraz, Barefoot, United States*Full of jammy, blackberry flavours and is velvety smooth*

£7.25 £9.50 £25.50

Malbec, Finca Flichman, Argentina*Plum, cherry, slight touch of oak*

£7.75 £9.75 £26.50

Greyrock Pinot Noir, New Zealand*Red berry and cherry flavours with a soft silky finish*

£9.25 £11.00 £32.00

Montepulciano D'Abruzzo, Il Caggio, Italy*Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice*

£7.75 £9.50 £26.50

Malbec Dedicado, Finca Flichman, Argentina*Aromas of ripe red fruits, plums and red currants, oak influences*

£43.00

ROSE

175ml 250ml 75cl

Pinot Grigio, Principato, Italy*Peachy, floral characters, off-dry finish*

£7.50 £9.00 £25.50

White Zinfandel, Canyon Road, USA*Aromas of watermelon, peach and fresh cherries*

£7.50 £9.00 £25.50

Cotes de Provence, Chateau des Ferrages Roumery, France*Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach*

£10.25 £13.25 £38.50

All wines also available in 125ml upon request