



## STARTERS

- (V) SOUP OF THE DAY** £3.95  
Chef's choice with warm bread roll & butter
- (V) CRISPY MUSHROOMS** £4.55  
Coated in crunchy golden breadcrumbs and served with garlic mayo
- CRISPY COATED CHICKEN FILLET STRIPS** £4.95  
Southern fried with BBQ sauce
- SALT 'N' PEPPER CALAMARI** £5.95  
Tender pieces of squid lightly dusted in sea salt and black pepper crumb, served with sweet chilli mayo

## PASTA

- CHICKEN & CHORIZO PASTA** £10.45  
Mix of sautéed chicken breast & chorizo sausage with penne pasta, spring onion, cream sauce & garlic bread on the side
- LASAGNE AL FORNO** £9.25  
Served with garlic bread, fresh dressed leaves & hand cut chips

## SALADS

- CLASSIC CAESAR SALAD** £6.95  
Baby gem lettuce topped with Caesar dressing, crispy croutons, boiled egg, anchovies & grated parmesan
- With butterflied chicken breast £9.95

## FAVOURITES

- FISH & HAND CUT CHIPS** £9.95  
Crispy, hand battered fish fillet with garden or mushy peas, lemon wedge & tartare sauce (may contain fine bones). Gluten free option available
- SCAMPI & HAND CUT CHIPS** £9.95  
10 pieces of breaded whole tail Scottish scampi with garden or mushy peas, lemon wedge & tartare sauce
- HAM, EGG & HAND CUT CHIPS** £7.95  
2 slices of British ham with 2 fried eggs
- CHICKEN & MUSHROOM SUET PUDDING PIE** £10.25  
Vegetable suet pastry casing with tender chunks of chicken breast & mushrooms in a white wine cream sauce with steamed vegetables, mash potato & gravy
- HUNTERS CHICKEN** £10.95  
Grilled chicken breast, topped with bacon, BBQ sauce & cheese, served with hand cut chips, garden peas & slaw
- SEAFOOD BASKET** £10.25  
Crisp freshly battered fish goujons, breaded whole tail scampi and tender pieces of salt 'n' pepper squid served with chips, a wedge of lemon and homemade tartare sauce
- STEW & DUMPLINGS** £9.95  
Tender chunks of beef, slow cooked with root vegetables & 2 dumplings. Gluten free option available

## GRILLS

All steaks are Red-Tractor British beef matured for a minimum of 21 days & cooked to your liking & served with hand cut chips, mushrooms, onion rings, grilled tomatoes from the vine & garden peas



- 10oz RUMP STEAK** £13.95
- 8oz SIRLOIN STEAK** £15.95
- 12oz RIBEYE** £17.95  
Seared on the grill, then pan fried in pink peppercorns, salted butter & garlic
- ADD A PEPPERCORN OR MUSHROOM SAUCE** £1.95  
- served separately
- 10oz GAMMON STEAK** £10.95  
Served with hand cut chips, grilled vine tomatoes, peas, egg & pineapple
- ULTIMATE GRILLED MEAT PLATTER** £16.95  
Rump steak, ½ chicken breast, gammon steak, Lincolnshire sausage, bacon, egg, mushrooms, onion rings, peas & hand cut chips

## SIDES

- (V) SLAW** £1.95
- (V) BREAD & BUTTER** £1.95
- (V) ONION RINGS** £2.45
- (V) HAND CUT CHIPS** £2.55
- (V) SEASONAL VEGETABLES** £2.95
- (V) SKINNY FRIES** £2.55
- (V) CAESAR SIDE SALAD** £2.25

## BURGERS

- CLASSIC** £8.95  
6oz beef patty with burger sauce
- CLASSIC WITH BACON & CHEESE** £9.95
- DOUBLE CLASSIC WITH BACON & CHEESE** £13.95  
With onion rings
- GRILLED CHICKEN BURGER** £8.95  
with bacon, cheese, lettuce & mayo
- DOUBLE GRILLED CHICKEN BURGER** £13.95  
with bacon, cheese & smoky hickory BBQ sauce

## FREE FROM

- LINGUINE POMODORO** £7.95  
Linguine pasta bound with a garlic and basil tomato sauce, sweet red peppers and roasted seasoned cherry tomatoes from the vine, served with garlic bread. Also available with gluten-free pasta
- ROASTED VEGETABLE & GUACAMOLE BURGER** £8.45  
Bite into roasted butternut squash, sweet potato, red peppers, courgettes and onions plus guacamole, fresh rocket leaves and beef tomato, served with skinny fries and slaw. Also available with a gluten free bun. Add grilled halloumi cheese for £1.25
- MALAY VEGETABLE CURRY** £9.25  
Inspired by Asian street food curries! A selection of vegetables with green beans and sweet potato in a Malaysian-style sweet and spicy mild curry with a hint of cumin, lemongrass and aromatic curry leaf, served with steamed fluffy white rice and chapatti flatbread
- THREE BEAN CHILLI** £8.95  
A mixture of cannellini, red kidney & butter beans, served with rice & tortilla chips. Gluten free option available

## DESSERTS

- TREACLE SPONGE** £3.75  
Sticky treacle sponge with vanilla custard or ice cream
- HONEYCOMB & SALTED CARAMEL CHEESECAKE** £3.95  
New York style cheesecake with honeycomb crumble, popcorn, pretzel topping & salted caramel sauce
- STICKY WAFFLES & ICE CREAM** £4.25  
2 sugar waffles, toasted & topped with a scoop of vanilla ice cream & caramel sauce
- ICE CREAM SUNDAE TRIO** £4.75  
3 scoops of ice cream topped with tempting toppings
- CHOCOLATE BROWNIE** £4.95  
Double chocolate brownie with ice cream & drizzled with chocolate sauces
- RASPBERRY & FRANGIPANE TART** £4.25  
A gluten-free base filled with raspberry jam and almond frangipane topped with raspberries and almond flakes, served with Alpro dairy-free custard

## (V) Vegetarian Vegan

If you have a food allergy, please speak to a member of our team about the ingredients in your meal, when placing your order. Regrettably, we cannot guarantee that any of our dishes are completely free from traces of nuts. Fish dishes may contain small bones. Some items may contain traces of alcohol. Products are subject to availability. Prices include VAT.



WHITE	175ML	250ML	BOTTLE
<b>FLYING ZEBRA DRY WHITE (SOUTH AFRICA)</b> Fresh and light fruity white wine, with flavours of lemons and limes, very refreshing.	£3.15	£4.50	£10.95
<b>CANYON ROAD PINOT GRIGIO (USA)</b> Medium-bodied wine with hints of green apple, citrus, white peach & floral blossom. Crisp, the Pinot Grigio leaves a refreshing and revitalizing finish on your palate.	£3.90	£5.55	£15.45
<b>CYT MOUNTAIN RANGE SAUVIGNON BLANC (CHILE)</b> Fresh and light-bodied, with mouth-watering flavours of grapefruit, lemon and citrus fruits.	£3.95	£5.60	£15.95
<b>WOLF BLASS BILYARA CHARDONNAY (AUSTRALIA)</b> A bright, fresh Chardonnay with an aromatic bouquet of peaches and nectarines. The palate shows juicy fruit flavours of citrus and white peach, complemented by hints of soft spicy oak.	£4.30	£6.10	£17.95
<b>WATPARA HILLS MARLBOROUGH SAUVIGNON BLANC (NEW ZEALAND)</b> Bursting with rich, ripe fruit. This wine has a wonderful mouthfeel and a bright refreshing finish. Perfect matched with a fresh salad.			£21.95
<b>RONGOPAI PINOT GRIS (NEW ZEALAND)</b> Spicy and floral with red apples and pear. Big and warm palate, well structured with baked quince and a touch of ginger.			£21.95
<b>DOMAINE CHANSON CHABLIS (FRANCE)</b> Aromas of grapefruit mixed with floral fragrances on a delicate minerality. Pure and well-crafted, with a refreshing mineral finish, and good length.			£29.95

ROSÉ	175ML	250ML	BOTTLE
<b>FLYING ZEBRA ROSÉ (SOUTH AFRICA)</b> Off-dry style of rosé with fresh flavours of watermelon and pomegranate and a light, refreshing finish.	£3.15	£4.50	£10.95
<b>CANYON ROAD WHITE ZINFANDEL (USA)</b> This wine is light-bodied with hints of strawberry, cherry, and watermelon flavours and a smooth crisp finish.	£3.90	£5.55	£15.45
<b>MOUNTAIN RANGE ROSÉ (CHILE)</b> Intense fruit flavours of strawberries, raspberries and cherries. A slightly sweet finish.	£3.95	£5.60	£15.95
<b>LA PROMENADE COTE DE PROVENCE ROSÉ (FRANCE)</b> A beautiful expression of Provence rosé a refreshing, elegant and delectable wine with notes of citrus and red berries. The finish is round and flavourful.			£21.95

RED WINES	175ML	250ML	BOTTLE
<b>FLYING ZEBRA DRY RED (SOUTH AFRICA)</b> Soft medium-bodied red with flavours of plums and blackberries, and subtle spice on the finish.	£3.15	£4.50	£10.95
<b>CANYON ROAD MERLOT (USA)</b> Soft & elegant mouthfeel, this wine has deep flavours of rich cherries & jammy blackberries, followed by hints of vanilla & spice.	£3.90	£5.55	£15.45
<b>PETIRROJO CABERNET SAUVIGNON (CHILE)</b> Red fruit aromas along with spices, chocolate, turmeric, black pepper, and blackcurrent. The deep and delicate palate reveals a predominance of fruit such as blueberries and plum jam. The tannins are soft and enveloping, and the finish is long and pleasing.	£3.95	£5.60	£15.95
<b>TRIVENTO TRIBU MALBEC (ARGENTINA)</b> This full bodied, fruity red is balanced with a blend of forest fruit, plum jam and cherry flavours finishing with a good kick of soft tannins.			£17.95
<b>19 CRIMES (AUSTRALIA)</b> Download the 19 crimes app & hear the story straight from the bottle. Balanced, ripe & dark berry fruits, distinct sweetness with a pleasant finish.			£19.95
<b>SOLAR VIEJO RIOJA ORUBE (SPAIN)</b> Powerful and complex aromas, initially of fruit, accompanied by notes of licorice and mineral notes, with a very well integrated and balanced wood.			£29.95

SPARKLING	BOTTLE
<b>IL CORTIGIANO PROSECCO 20CL (ITALY)</b> Pale straw in colour with a bouquet & taste of green apples. Excellent as an aperitif.	£6.95
<b>CHIO - PROSECCO (ITALY)</b> Fresh, fruity aromas, citrus & green on the palate with a pleasant finish.	£17.95
<b>FREIXENET CORDON NEGRO (SPAIN)</b> A crisp, clean & well-balanced cava. The fresh palate of apple, ripe pear & bright citrus flavours; combine with a long finish & an exciting touch of ginger.	£22.95
<b>FREIXENET CORDON ROSADO (SPAIN)</b> This beautiful Rosé delivers a soft glass of bubbly with an appealing colour & a delightfully long finish.	£24.95
<b>FREIXENET PROSECCO (SPAIN)</b> Freixenet Prosecco is golden straw with lively effervescence and fresh aromas of citrus, apple and flowers. Clean and fresh on the palate with tones of ripe lemon, green apple and grapefruit. The finish is light and fresh.	£24.95
<b>MOET &amp; CHANDON BRUT IMPERIAL NV (FRANCE)</b> Perhaps the best known Champagne, the Brut Imperial from Moët embodies their house style: crisp & clean, this classic Champagne shows citrus aromas & hints of biscuity flavours. An excellent apéritif.	£49.95

## SUNDAY CARVERY

Served 12pm - 3pm

We serve a selection of 2 roast meats, along with Yorkshire pudding, roast potatoes, selection of seasonal vegetables & trimmings (bookings are advisable)

1 COURSE - £9.95

2 COURSE - £12.95

3 COURSE - £14.95

Make it large with extra meat and Yorkie for an additional £1.50

## HOT DRINKS

Round off your meal with a hot latte, cappuccino, americano, traditional English tea or a specialty tea – a selection of specialty teas are available

## IF YOU'RE FREE ON YOUR BIRTHDAY THEN SO ARE WE\*

ENJOY A BIRTHDAY TREAT FROM US - DINE ON THE DATE OF YOUR BIRTHDAY TO RECEIVE A FREE MEAL UP TO THE VALUE OF £12\*

\*One free birthday meal per table/booking/party up to the value of £12. Applies to main meals only and does not include sides, starters or desserts. If the main meal purchased is over the value of £12 you will be required to pay the difference. Minimum 4 people per table (3 of which MUST order from the orangery menu, with one claiming a free meal). Birthday guest must show a form of valid photographic I.D which states their date of birth (eg Passport, Driving License) to claim the offer and must dine on the actual date of their birthday. Kids meals do not count towards the number of people on the table. Cannot be used in conjunction with any other offer per table/booking/party. Management reserve the right to change or cancel this offer at any time without notice. Our decision is final.

