



APERITIFS	
SELECTION OF WARM BREAD salted butter, olive oil and balsamic	2.00
BOWL OF OLIVES	2.00
MACKEREL PATE bread thins	3.25
DIPS BREADSTICKS taramasalata, tzatziki, hummus	(per pot) 2.00
SHELL ON PRAWNS	(half pint) 3.50 - (full pint) 6.00

SHARER PLATTERS

SUITABLE FOR 2 PEOPLE

MEDITERRANEAN salami, pastrami, parma ham, taramasalata, hummus, olives, hot ciabatta	14.50	FISH kiln and cold smoked salmon, shell on prawns, smoked mackerel pate, anchovies, pickles, lemon	14.50
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STARTERS

GARLIC WILD MUSHROOMS glazed in gorgonzola on baked ciabatta, balsamic reduction & rocket salad	6.50	PAN FRIED SCALLOPS with chorizo, smoked bacon, pea puree, butter sauce	7.75
SMOKED SCOTTISH SALMON beetroot, caviar & horseradish cream	8.50	SMOOTH CHICKEN LIVER & THYME PATE red onion chutney and brioche toast	6.95
PANKO BREADED BRIE WEDGES waldorf salad, balsamic glaze	6.50	FRESH ASPARAGUS WITH PANKO BREADED EGG asparagus spears wrapped in parma ham, panko breaded soft poached egg and peppered hollandaise	7.75
RICOTTA, SPINACH & PIMENTO TART watercress & radish salad	7.85	TRUFFLE INFUSED FRENCH ONION SOUP GRATIN gruyere cheese crouton	6.25
PAN FRIED KING PRAWNS butterfly prawns in lemon & garlic butter, served simply with salad garnish	7.25	SEARED FILLET OF BEEF CARPACCIO pepper crust, rocket salad, parmesan shavings, caper dressing	7.75

MAINS

FISH & SHELLFISH

GRILLED DOVER SOLE sauté potatoes, salad and lemon	TODAYS PRICE
OVEN BAKED FILLET OF SALMON creamed potatoes, peppered hollandaise, seasonal greens	16.00
KING PRAWN OR SEABASS SINGAPORE NOODLES egg noodles tossed with either King prawns or pan fried seabass fillet, chilli, carrots, red pepper and spinach with rice wine and soy	15.00
SEA AND SHELL FISH MIXED GRILL todays catch plus pancetta wrapped scallops, tiger king prawns, chilli and lime butter, crushed baby new potatoes, tossed leaf salad	17.00
PAN FRIED KING PRAWNS butterfly prawns in lemon & garlic butter, served simply with salad garnish	14.00

VEGETARIAN

SPICED PUMPKIN WELLINGTON Mushroom and vegetable jus, baby roast potatoes, seasonal greens	13.50
VEGAN PENANG CURRY sweet potato, tofu, kale, lime and ginger, served with patna rice	12.50
WILD MUSHROOM STROGANOFF with paprika, brandy & cream, served with basmati rice & rocket	11.95

SALADS

BLUE CHEESE WALDORF SALAD endive, apple, walnuts, grapes, honey and mustard dressing	11.50
CHICKEN CAESAR baby gem, anchovies, parmesan, garlic croutons	12.50

CLASSICS

BEER BATTERED FILLET OF HADDOCK hand cut chips, buttered peas, tartare sauce and lemon	13.50
LOCAL BUTCHERS GRILLED SAUSAGES served with creamed potatoes, greens and onion gravy	10.75
STEAK & ALE SHORTCRUST PASTRY PIE hand cut chips and peas or creamed potatoes and vegetables	12.50
COTTAGE PIE butchers best mince topped with mashed potatoes and cheddar served with greens	10.75

MEATS & GRILLS

SLOW BRAISED LAMB SHOULDER Red wine & mint jus, dauphinoise potatoes, seasonal greens	18.50
BEEF FILLET & CHEEK Pomme puree, chestnut jus, roasted root vegetables	22.00
CONFIT LEG OF DUCK sweet potato fondant, braised red cabbage, redcurrant jus, pak choi	13.50
RED PEPPER & MOZZARELLA STUFFED NORFOLK CHICKEN BREAST dauphinoise potatoes, warm red pepper and tomato salsa, house salad with ciabatta coutes	14.95
TENDERLOIN OF ENGLISH PORK stuffed with mushroom mousseline, wrapped in Parma ham, dauphinoise potatoes, savoy cabbage, tenderstem broccoli, peppercorn sauce	13.95

STEAKS

All steaks are matured for 21 days and served with chips, grilled tomato, portabella mushroom and beer battered onion rings, choose from either;

10oz RIBEYE	23.00
10oz SIRLOIN	22.00
8oz FILLET	25.00
MAKE YOUR STEAK SURF N TURF WITH 3 KING PRAWNS IN GARLIC BUTTER	ADD 6.00

BURGERS

6oz butchers best, brioche bun, salad, mayonnaise and chips

SMOKEY smoked bacon and smoked cheddar	12.95
NEW YORK DELI pastrami, emmental cheese, mustard	14.50
VEGGIE falafel burger made from chickpeas, potato and onion with a traditional mix of herbs and spices, topped with cheddar cheese	12.50

SIDES

SAUTÉED POTATOES	2.75	CREAMED POTATOES	2.50	RUSTIC HOUSE SALAD	2.50
BEER BATTERED ONION RINGS	2.50	SWEET POTATO FRIES	3.25	STEAK SAUCES:	2.75
DAUPHINOISE POTATOES	3.00	GARLIC SAUTÉED MUSHROOMS	3.00	classic diane, peppercorn,	
HAND CUT CHIPS	3.00	SEASONAL VEGETABLES	2.50	coarse grain mustard, blue cheese	
COLESLAW	2.00	GARLIC GREENS	2.50		

DESSERTS

APPLE & SULTANA PIE crème anglais	6.40	SICILIAN LEMON TART chantilly cream, raspberries	6.40
WHITE CHOCOLATE & LEMON CHEESECAKE vanilla pod ice cream	6.40	TRADITIONAL CHRISTMAS PUDDING (DECEMBER ONLY) Brandy sauce	6.40
CHOCOLATE & HAZELNUT BROWNIE salted caramel ice cream, popcorn	6.40	BRITISH LOCAL CHEESE SELECTION water biscuits, house chutney	9.00

WINE LIST

STANDARD HOUSE WINES

AVAILABLE FROM THE DRINKS MENU PRICED AT
PER BOTTLE £12.00
BY THE GLASS £2.40 125ml, £3.00 175ml, £4.00 250ml

PREMIUM HOUSE WINE SELECTION

£18.00 per bottle, also available by the glass:
125ml £3.55 · 175ml £4.55 · 250ml £6.20

WHITE

**SAUVIGNON BLANC, STONYBANK, MARLBOROUGH
NEW ZEALAND**
Aromas of cut grass and elderflower, with clean tropical fruit flavours.

PINOT GRIGIO, AMANTI DEL VINO, ABRUZZO, ITALY
Simple and fresh apple and pear flavours.

SAUVIGNON BLANC, TOURAINE, FRANCE
Specially made for ADNAMS this wine is crisp and floral with hints of grapefruit.

ROSE

PINOT GRIGIO BLUSH, AMANTI, VENETO, ITALY
Delicate Summer fruit flavours and a refreshingly light finish.

RED

RIOJA JOVEN, BODEGAS BAGORDI SPAIN
Spicy, warm red fruit flavours lead to a full finish.

WHITE WINES

ALBARINO, RIAS BAIXAS SPAIN £18.45
Albarino marries the perkiness of Sauvignon with the delicacy of fine Reisling.

POUILLY-FUMÉ, CHÂTEAU DE TRACY, LOIRE FRANCE £38.00
Essence of Pouilly-Fumé! Currant-bush aromas of pure Sauvignon Blanc, a broad palate and mineral complexity.

CHABLIS, LES MANANTS, BURGUNDY FRANCE £32.00
A fine Premier Chablis, combining appetising elegance and depth of flavour.

SAUVIGNON BLANC, GREYWACKE VINEYARDS MARLBOROUGH £34.00
Classic tropical aromas with added minerality. Crafted by ex Cloudy Bay winemaker Kevin Judd.

CROZES HERMITAGE, DOMAINE ETIENNE POCHON RHONE £29.00
Has the classic mealy complexity of good white Rhone but with added freshness of natural fruit acidity.

WATERVALE RIESLING, MITCHELL, CLARE VALLEY SOUTH AUSTRALIA £26.00
Ripe and elegant with flavours of lime zest, and yellow fruits from an area renowned for growing superb Riesling grapes.

RED WINES

PINOT NOIR 'TATTYBOGLER', BANNOCKBURN CREEK VINEYARDS, CENTRAL OTAGO NEW ZEALAND £29.00
Dried strawberry flavours with a mineral edge complement a soft fleshy texture with structure and impressive length.

CHÂTEAU PUY BLANQUET, ST EMILION GRAND CRU, BORDEAUX FRANCE £36.00
A fine example of the full flavoured, barrel-aged style.

SHIRAZ, JONES BLOCK, PAXTON ESTATE MCLAREN VALLEY AUSTRALIA £28.00
A rich, savoury and spicy wine which has a great finish.

RIOJA GRAN RESERVA MONTE REAL, BODEGAS RIOJANAS SPAIN £32.00
Beautiful balanced and great complexity.

CHÂTEAUNEUF-DU-PAPE, LES GALETS DE LA BERTHAUDE, FRANCE £39.00
Made in early drinking lighter style. Ripe brambly fruit and notes of herbs. Soft and round.

SPARKLING WINES

PROSECCO DI CONEGLIANO SPUMANTE, IL COLLE, VENETO ITALY £24.00
Delicious apple flavours and pleasant fruit acidity. Unpretentious but appealing sparkling wine.

THE ADNAMS SELECTION FIZZ, ROSE DRY £19.95
Fresh and well-rounded festive pink bubbly has aromas and flavours of crushed strawberries.

CHAMPAGNE SELECTION

BARON DE BEAUPRE CHAMPAGNE, BRUT FRANCE £41.00
A clean elegant fruity champagne, with a creamy texture and a soft appealing finish.

"HALF PRICE EVERY FRIDAY! – Don't miss out!"

THE ADNAMS SELECTION CHAMPAGNE, BRUT FRANCE £42.00
Fresh, yeasty aromas with stylish elegance of flavour. The true character of fine champagne.

ADNAMS ALAIN BERGERE, RESERVE BRUT FRANCE £45.95
An attractively 'biscuity' style of Champagne, made primarily from Chardonnay (80%) with a 10% each of Pinot Noir and Pinot Meunier.

MOËT ET CHANDON, BRUT IMPÉRIAL, CHAMPAGNE FRANCE £49.00
Youthful and exuberant. A reliable and well-made favourite.

G.H MUMM, BRUT CORDON ROUGE £49.00
Toast and dried fruit notes mix in this very harmonious dry champagne, which is full of flavour.

BOLLINGER, SPECIAL CUVÉE, BRUT NV FRANCE £59.00
Complex and elegant Champagne from a renowned producer.

LAURENT PERRIER, BRUT ROSE FRANCE £92.50
Fine colour and bead. Intense aroma, soft fruit flavour & good length.

DOM PERIGNON, BRUT, MOET ET CHANDON FRANCE £141.00
Elegant yet full with a distinct hint of yeast and toasty maturity. Great length powerful to the finish.

KRUG, GRAND CUVÉE, BRUT £155.00
Supreme! Nutty, toasty and biscuity aromas carry through on the palate. Classic, sheer elegance.

CRISTAL, LOUIS ROEDERER FRANCE £201.00
The big one!

PORT

COCKBURNS SPECIAL RESERVE 20% £2.70
TAYLORS 2012 LBV 20% £3.60
TAYLORS, 10YR OLD TAWNY 20% £4.75
WARRES 2004 VINTAGE 20% £8.40
CROFT 2009 VINTAGE 20% £12.50

BRANDY

COURVOISIER VSOP £2.80
HENNESSEY VSOP £3.05
REMY MARTIN VSOP £4.00
REMY MARTIN COGNAC £4.35
REMY MARTIN XO £13.75
HENNESSEY XO £13.95
HENNESSEY PARADIS £23.10

SINGLE MALT WHISKY

GLENMORANGIE £3.40
GLENLIVIT FOUNDERS RESERVE £3.10
MACALLAN GOLD £3.35
LAPHROAIG £3.80
GLENFIDDICH £3.40
MONKEY SHOULDER £3.35
ST. GEORGES £3.40
JONNIE WALKER RED £2.80, BLACK £4.00, BLUE £15.45
WEST CORK £2.75
THE POGUES £2.75
ADNAMS NO.1 £3.00