



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

STARTERS

GARLIC WILD MUSHROOMS glazed in gorgonzola on baked ciabatta, balsamic reduction & rocket salad	6.50	SMOOTH CHICKEN LIVER & THYME PATE red onion chutney and brioche toast	6.95
SMOKED SCOTTISH SALMON beetroot, caviar & horseradish cream	8.50	FRESH ASPARAGUS WITH PANKO BREADED EGG asparagus spears wrapped in parma ham, panko breaded soft poached egg and peppered hollandaise	7.75
GOLDEN BREADED BRIE WEDGES waldorf salad, balsamic glaze	6.50	CREAMED PEA AND LEEK SOUP parmesan toast and crispy leeks	6.25
PAN FRIED KING PRAWNS butterfly prawns in lemon & garlic butter, served simply with salad garnish	7.25	HAM HOCK TERRINE capers and cornichons, sweet piccallili, ciabatta bread thins	6.95
SEARED SCALLOPS with curried parsnip purée, parsnip crisps and pomegranate	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
BEER BATTERED FILLET OF HADDOCK hand cut chips, buttered peas, tartare sauce and lemon	13.50

VEGETARIAN

SPINACH AND RICOTTA GNOCCHI rocket and pinenut salad	12.50
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

ASIAN MEAL FOR 2	30.00
KING PRAWN NOODLES chillies and lemongrass	SERVED WITH WHITE RICE & ASIAN SLAW
SWEET AND SOUR PORK sticky sauce, tempura battered pork belly balls	
THAI GREEN CHICKEN CURRY lime and coconut milk	

MEATS & GRILLS

HERB CRUSTED LOIN OF LAMB dauphinoise potatoes, roasted carrots, minted peas, pan jus	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
NORFOLK ROAST CHICKEN BREAST whole grain mustard cream sauce, dauphinoise potatoes, sprouting broccoli, roasted carrots	14.95
AROMATIC PORK LOIN pan fried with rosemary, sundried tomatoes, onions and mushrooms, balsamic dressing, saute potatoes, sprouting broccoli and roasted carrots	15.95

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

VANILLA CREME BRULEE vanilla pods, crisp caramelised top and tuille biscuits	6.40	SICILIAN LEMON TART chantilly cream, raspberries	6.40
WHITE CHOCOLATE & LEMON CHEESECAKE vanilla pod ice cream	6.40	RASPBERRY ETON MESS fresh and dried raspberries with crisp meringue and cream	6.40
WARM CHOCOLATE & HAZELNUT BROWNIE salted caramel ice cream, popcorn	6.40	BRITISH LOCAL CHEESE SELECTION water biscuits, house chutney	9.00
STICKY TOFFEE PUDDING toffee sauce, vanilla pod ice cream	6.40		

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 appley 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.

MOËT ET CHANDON, BRUT IMPÉRIAL, CHAMPAGNE FRANCE £49.00

Youthful and exuberant. A reliable and well-made favourite.

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.

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