

STARTERS & SHARERS

Soup of the day (V)	5
please ask your server	
Padrón peppers (V)	5.5
Buffalo mozzarella salad (V)	9
heirloom tomatoes & basil pesto	
Chicken wings	6.5
Scotch bonnet marmalade	
Arancini	7
blue cheese & spinach, romesco sauce	
Crispy calamari	8
served with aioli	
Fish tacos	9
blue corn tortillas, chipotle mayo & pickled coleslaw	
Mezze board (to share)	18.5
flat bread with hummus, bruschetta dip, tzatziki, olives, grilled halloumi & red pepper & feta dip	

BURGERS

Portobello burger (V)	14.5
halloumi, portobello mushroom, beef tomato, cucumber & mint salsa	
Bavarian pork burger	15
matured cheddar, pickles, chilli jam & beef tomato	
Deluxe beef burger	15.5
aged cheddar, crispy bacon, pickles, relish & beef tomato	

MAINS

Aubergine & parmesan ravioli (V)	13.5
tomato & mascarpone sauce, rocket & parmesan shavings	
Steaks	
served with skin-on chips & salad, béarnaise or peppercorn sauce	
Flat iron (8oz)	16
Sirloin (8oz)	19.5
Half corn-fed rotisserie chicken	16.5
skin-on chips, salad & coleslaw	
Slow cooked BBQ ribs	17
chef's bourbon BBQ sauce, skin-on chips	
Fish & chips	16.5
Battered cod, mushy peas, tartare sauce, salad & lemon	
Pan-roasted salmon fillet	17
glazed with soy sauce & sesame seeds, served on a bed of warm aubergine salad	

SALADS

Caesar salad	15.5
grilled chicken, baby gem, croutons, fresh anchovies, parmesan, poached egg & caesar dressing	
Warm goat's cheese salad (V)	14
giant couscous, saffron, sun-dried tomatoes, black olives, spinach, toasted almond flakes & black olive dressing	
Duck confit salad	14.5
mixed leaves, apple, golden raisins, fennel, green beans, honey roasted nuts & balsamic vinaigrette	

SIDES

Rocket & parmesan salad (V)	5.5
Coleslaw (V)	4.5
Mixed leaf salad (V)	5
Skin-on chips (V)	4.5
Sweet potato and parmesan chips (V)	6

DESSERTS

Vanilla cheesecake (V)	5
red berry sauce	
Triple chocolate brownie (V)	5.5
Vanilla ice cream	
Tiramisu (V)	6
Selection of ice cream & sorbet (V)	1 scoop: 2.5
ask your server for flavours 2 scoops: 4.5	

BOUTIQUE BEDROOMS

Ask our staff for more information
about special offers & booking
discounts available today

SIGNATURE COCKTAILS

Brockmans Negroni - 10.50

Brockmans gin, Luxardo Bitter Bianco
& Sweet Vermouth

Basil Smash - 10.50

Hendrick's gin, basil leaves, lemon juice,
raspberry & gomme

Jasmine - 10.50

Grey Goose La Poire vodka, Maraschino liqueur,
jasmine syrup, lime & apple juice

Spiced Apricot Sour - 10.50

Sailor Jerry & Bayou spiced rum, apricot jam,
lime juice, cinnamon, almond syrup & egg white

Midnight in London - 10.75

Wildcat gin, Grand Marnier, agave, lime juice,
Chateau de Gravieres bordeaux top

65 Porn Star - 10.75

Reyka vodka, Passoa, passion fruit purée,
pineapple & vanilla syrup, served with
a shot of prosecco

Monsieur Sazerac - 10.75

Jura 10 year old, Boulard Grand Solage
Calvados, Absinthe La Fee & gomme

BAR SNACKS

Pipers crisps 1.5

Chilli crackers 2.5

Wasabi peas 3.5

Mixed nuts 3.5

VIRGIN COCKTAILS

Virgin Mojito - 5.50

Original / Raspberry / Strawberry
Fresh mint, lime, gomme & ginger ale

Cherry Please - 7.00

Maraschino cherry syrup, lime juice,
almond syrup, elderflower cordial
& cranberry juice

Amaretti Sour - 7.50

Lyre's Amaretti, lemon juice & gomme

BEER & CIDER

Draught beer Half Pint

Altantic pale ale (4.5%) 2.85 5.50

Siren Guest Craft Beer (3.6%) 3.00 5.95

Guinness (4.1%) 2.70 5.25

Hop Stuff Four Hour Session IPA (4.2%) .. 2.95 5.75

Estrella, Spain (4.6%) 3.10 6.05

Pravha by Staropramen (4.0%) 2.70 5.20

Staropramen Prem. CZ (5.0%) 2.85 5.55

Draught cider Half Pint

Aspall Orchard Cider (5.5%) 2.70 5.20

*Please ask for our full selection of craft
beer and cider in bottles and cans*

WINE SELECTION

Sparkling wine **125 BTL**

Prosecco Brut, Veneto, Italy 6.95 36.00

Pierre Mignon, Grande Reserve, France 9.75 52.00

Veuve Clicquot, Yellow Laber, France 69.00

Bollinger, Special Cuvée, France. 72.00

Rosé Moët & Chandon Imperial, France 81.00

White wine **175 250 BTL**

Verdejo Pegasom, Spain 5.35 6.90 20.50

Pinot Grigio, Veritiere, Italy 6.35 8.20 24.50

Chardonnay, The Googly, Aus. 6.65 8.70 26.00

Picpoul de Pinet, France 7.15 9.35 28.00

Stoneburn Sauvignon Blanc, NZ ... 7.65 10.10 30.00

Reisling, Leitz Finz Zwei, Germany. 35.00

Sancerre, Domain Cherrier, France 42.00

Chablis, Jean-Marc Brocard, France 48.00

Red wine **175 250 BTL**

Sangiovese, Veneto, Italy 5.35 6.90 20.50

Malbec, Man Meets Mountain, Arg... 6.65 8.70 26.00

Rioja Crianza, Spain 7.35 9.70 29.00

Pinot Noir, Chile 7.65 10.10 30.00

Chateau des Gravieres, France 8.15 10.70 32.00

Primitivo, Salento Rosso, Italy 34.00

Petite Sirah, Bogle, California 49.00

Valpolicella Secco, Bertani, Italy 55.00

Cabernet Sauvignon, Maiella, Aus. 61.00

Rosé wine **175 250 BTL**

Riche Viney Rosé, France. 6.25 8.10 24.00

Saint-Roch Les Vignes Rosé, France. .. 8.40 11.00 33.00

Whispering Angel, Caves d'Esclans,

Cotes de Provence, France 42.00