

**PRIVATE & SEMI PRIVATE
ROOMS AVAILABLE**

V suitable for vegetarians / VE suitable for vegans / allergen menu available

STARTERS

borlotti bean & swiss chard soup, basil & pine nut pesto <i>VE</i>	8
sourdough bruschetta, king prawns, spring onion, aioli	11
deli board - bresaola, fennel salami, coppa, mixed pickles, crispy flatbread	10.50
flaked smoked trout, beetroot, fine green beans, horseradish & chive crème fraîche	11

SALADS

grilled halloumi, roasted butternut squash, tenderstem broccoli, chicory & fregola <i>v</i>	16.50
rare grilled tuna, butter bean, roasted red peppers, baby leaf spinach & chard, green olive dressing	23

PASTA / RISOTTO

pasta dishes available with gluten free alternatives

rigatoni, fennel sausage ragu, crispy herb & parmesan bread crumbs	18
linguine, king prawn, pistachio, rocket, chilli, lemon	20
wild mushroom risotto, kale, taleggio, roasted hazelnuts & parmesan crisp	20

MAIN / GRILL

ALL BEEF MIN.28 DAYS DRY AGED, NATIVE, GRASS FED

lebanese spiced aubergine, lentils, green tahini sauce <i>VE</i>	17
fish stew - salmon, stone bass, prawns, squid, mussels, new potatoes, chickpeas, rouille	22
moroccan lamb kebabs, slaw, harissa flatbread, hummus dip	23
chicken breast & spicy 'nduja wrapped in prosciutto ham, crushed herb new potatoes, spinach, red wine jus	20
7oz burger (medium) OR 4oz plant burger <i>VE</i>	18.25 / 15.75
<i>sesame brioche bun, fully garnished - smoked gherkins, red onion, lettuce, tomato choice of fat chips, skinny fries or sweet potato fries</i>	
<i>add ogleshield cheese / vegan smoked applewood</i>	1.25
8oz sirloin steak	34
<i>crispy shallots & balsamic roasted cherry tomatoes</i>	
<i>skinny fries / sweet potato fries / fat chips</i>	
<i>red wine sauce, bearnaise sauce or black pepper+balsamic butter</i>	

TODAYS SPECIALS

slow roasted piedmont pepper, heritage tomato, creamy burrata, rocket, basil oil	10
slow roasted pork belly with cider, gratin potatoes, black cabbage, salsa verde, crackling	21

PIZZA - STONE BAKED 12"

classic margherita	14
<i>mozzarella, tomato sauce, parmesan, fresh basil <i>v</i> or <i>avail.</i> <i>VE</i></i>	
goats cheese, baby tomato, pepper, roast aubergine, mozzarella, basil and pine nut pesto <i>v</i> or <i>avail.</i> <i>VE</i>	15.50
pepperoni, fontina cheese, chilli, spinach	15.50
parma ham, mushrooms, rocket, truffle dressing	17

SIDES

fat chips / skinny fries / sweet potato fries	5.50
spinach with lemon <i>v</i> <i>avail.</i> <i>VE</i>	5.50
baby gem & avocado <i>VE</i> / rocket & parmesan salad <i>v</i>	5.50

PUDDINGS

brownie sundae , vanilla ice cream, raspberries, chocolate sauce	8
lemon tart, crème fraîche	9
chocolate nemesis, pistachio ice cream	9
tiramisu	9
chocolate champagne truffles	6.75
vin santo 50ml glass & cantuccini	6.50
pedro ximénez & vanilla ice cream	7.50

ICE CREAM / SORBET

£3.75 per scoop

chocolate, vanilla, salted caramel, pistachio, stem ginger, strawberry

DAIRY-FREE ICE CREAM:

chocolate, vanilla, salted caramel *VE*

SORBET - mango, lemon or raspberry *VE*

PUDDING WINE

(250ml. served in pot)	50ml	250ml
moscato passito , pallazina, piedmonte, 2016	6	30
marsala superiore dolce , aged 5 years, sicily	6	30

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11
kir royale creme de cassis topped with cremant	12
elderflower gin fizz hendricks gin, elderflower, fresh lemon juice, prosecco	11
aperol spritz aperol, prosecco + soda	9.50

CLASSICS ALL CLASSICS £12

elderflower collins bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
mojito appletons signature estate golden rum muddled fresh lime & mint	
dark and stormy kraken spiced rum muddled with lime, hot ginger beer, angostura bitters	
raspberry cosmopolitan absolute raspberry vodka, triple sec, fresh lime & cranberry juice,	
manhattan canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
negroni campari, gordons gin and martini rosso, fresh orange zest	
margarita cabrito reposado tequila, triple sec and fresh lime juice, salt rim	
whisky sour johnny walker black label, fresh lemon juice, sugar syrup, egg white	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6
seedlip alcohol free gin 35ml includes mixer	7
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5
raspberry & cranberry infusion	5

RESTAURANT - Wed - Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 8pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

BEERS / CIDERS

peroni ABV 5.1% / birra moretti ABV 5.1% 330ml	4.45
ironstone - hook norton lager ABV 4.4% 500ml	7.25
old hooky - classic cask ale ABV 4.6% 500ml	7.25
oat sower - gluten free pale ale ABV 3.3% 500ml	6.95
breton cider, brittany, france ABV 5.5% 330ml	6.40
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.75

APERITIVI 35ml from 5

campari, punt e mes, aperol,
cynar, martini, amontilado

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	3.50
fruit juices - orange / apple / cranberry	3.50
san pellegrino: limonata/aranciata/aranciata rosso 330ml	3.50
cawston press sparkling cloudy apple or rhubarb	3.50
luscombe organic sicilian lemonade 330ml	4.50
luscombe hot ginger beer 330ml	4.50
elderflower presse with fresh mint	4.50
freshly squeezed orange juice	4.25

MINERAL WATER

san pellegrino - sparkling 750ml	3.95
aqua-panna - still 750ml	3.95

COFFEES

all served with a double shot, avail. decaf or with oat milk.

americano	4.25
cappuccino / latte	4.25
mocha / hot chocolate	4.25
flat white	4.25
ristretto, espresso, macchiato	3.25

ORGANIC TEA SELECTION

black: breakfast, earl grey	4
green: mao feng green	4
herbal: chamomile blossom, peppermint	4