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#### **Small plates**

<b>Crispy calamari</b> chilli, spring onion, garlic aioli	9.50
Chicken wings buffalo - Frank's* RedHot sauce barbecue - hickory smoked barbecue sauce sticky - honey and lime	9.00
Mac and cheese croquettes ♥ nacho cheese, jalapeño dip	8.50
Potato skins cheese, maple bacon, sour cream and chive dip	8.50
Beetroot houmous ® roasted beet, chickpeas, seeds, focaccia	8.50
<b>Burrata caprese </b>	9.00
Minestrone soup @ warm crusty bread	7.50
Maple hash browns hash browns, crispy bacon, maple dressing, poached egg	8.50
Loaded waffle fries nachos style - nacho cheese sauce, sour cream, guacamole, salsa, jalapeños	9.00
<b>cheeseburger style</b> - minced beef, crispy onion, gherkin, burger sauce, cheese sauce	9.00

### Tacos

<b>buffalo cauliflower</b> - lettuce, fresh chilli, bang bang sauce	8.50
<b>cheeseburger</b> - minced beef, crispy onion, lettuce, gherkin, burger sauce, cheese sauce	8.50
southern fried chicken - maple slaw, sriracha sauce	8.50

#### Salads

Buddha bowl  lettuce, rocket, beetroot, diced mango, watermelon, pepper, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, red onion, quinoa, brown rice, French dressing	14.50
Watermelon and feta ♥ pumpkin seeds, bulgar wheat, cherry tomatoes, red onion, shredded basil, balsamic glaze	13.00
Caesar wedge lettuce, anchovies, soft-boiled egg, Parmesan, crunchy croutons, Caesar dressing	13.00
Add one of the below to any salad grilled chicken, Cajun chicken, halloumi 🔮	5.00

#### Steak

#### Black Angus, 50-day aged 200g sirloin steak

or house salad

Spinach and falafel

The steak house	37.00
with freshly made onion rings, slow roasted plum tomato, portobello mushroom and your choice of either baked potar chunky chips or house salad and either peppercorn sauce, red wine sauce or garlic butter	to,
Simply steak	28.00
with your choice of either baked potato, chunky chips	

500g Chateaubriand to share	65.00*
chunky chips, freshly made onion rings,	
slow roasted plum tomato	

<b>300g Salt and pepper pork tomahawk</b> with your choice of either baked potato, chunky chips or house salad	28.00
Add a sauce to any steak: peppercorn, red wine or garlic butter	4.00
Add sautéed garlic king prawns	6.00

# Burgers

18.50

Our burgers are served with skin-on-fries or house salad

beef and buttermilk chicken burgers, hash brown,

hot honey, garlic and herb, barbecue

crispy bacon, burger sauce, Cheddar cheese, shredded lettuce

flat mushroom, hash brown, Cheddar cheese, guacamole, whole gherkin option available	
<b>Grispy buttermilk chicken</b> crispy bacon, maple slaw, Cheddar cheese, shredded lettuce	19.50
<b>TAP beef</b> crispy bacon, burger sauce, Cheddar cheese, shredded lettuce	19.50
TAPOUTI	23 00

## **Pizzas**

Our 12" pizzas are freshly made and topped with tomato	
passata and shredded mozzarella	
Margherita 🔮	16.50
Funghi pesto  mushroom, cheese, shredded burrata, pesto	17.50
Pepperoni	17.50
Chicken and 'nduja red pepper, red onion chutney	19.00
Add a dip:	3.00

#### Large plates

Classic barbecue ribs baby back pork ribs, barbecue sauce, fries, house slaw	26.00*
Prawn, crab and chilli linguine garlic, olive oil, fresh cream, chilli flakes, fresh herbs, focaccia	19.00
Sri Lankan cauliflower curry (e) lentil, tomato and coconut dahl, coriander, chilli, basmati rice, naan	18.00
Add grilled chicken	5.00
Smoked haddock, spring onion and mozzarella fishcakes wilted baby spinach, peas, beans, garlic aioli	19.50
<b>Chicken schnitzel Caesar</b> crispy breaded chicken fillet, topped with Caesar-dressed letturanchovies, Parmesan	<b>19.00</b> ce,
Freshly battered fish and chip supper chunky chips, mushy peas, tartare sauce, chip shop curry sauce, bread and butter	20.00*
Lemongrass katsu curry  Thai fragrant rice, Asian 'slaw and your choice of either breaded chicken or breaded tofu ( option)	18.00
Smoky chipotle chilli this kidney beans, black beans, garlic, onion, peppers, chipotle, tomatoes, rice, nachos, salsa, guacamole	17.00
<b>Chicken Milanese</b> lightly breaded chicken breast, heritage tomatoes, rocket, garlic and parsley butter, skin-on-fries	19.00

toffee sauce, black treacle ice cream	9.50
Lotus Biscoff ™ sundae   Lotus Biscoff ™ ice cream, chocolate ice cream, chocolate sauce, Lotus Biscoff ™ sauce, whipped cream, Lotus Biscoff ™ crumb topping	9.50
American waffles ♥ chocolate shavings, chocolate drizzle, strawberries, chocolate sea salt ice cream	9.50
Mixed berry Eton mess ♥ mixed berries, raspberry sauce, whipped cream, meringue	9.50
Warm triple chocolate brownie ♥ clotted cream vanilla ice cream, chocolate sauce	9.00
Garamelised pineapple   coconut sorbet, spiced rum, caramel drizzle	8.50
Indulgent, locally sourced ice creams chocolate and sea salt, Yorkie™ chocolate chunks ♥ strawberry, strawberry sauce, fresh strawberry slices ♥ Madagascan vanilla, sugar sprinkles ♥ honeycomb and clotted cream, honeycomb pieces ♥ Sicilian lemon, crushed meringue ♥	7.50
coconut, toasted coconut shavings	

Desserts

#### Sides

Mac and cheese Ø	5.00
Baked potato, sour cream and chives 🛮	4.50
Creamed spinach 💿	4.50
Skin-on-fries or chunky chips 😉	4.50
Freshly made battered onion rings   Add truffle oil and Parmesan	5.00 1.00
Heritage tomato and red onion salad, palsamic dressing ©	4.50
Side of Gaesar	5.00
Tenderstem broccoli and flaked almonds © emon oil	5.00





Scan here to view calorie menu

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with a \* when guests are dining as part of a dinner inclusive package. Chateaubriand for two carries £40 supplement, The steak house carries £15 supplement, Simply steak and Classic barbecue ribs carry a £10 supplement, and fish and chips carries £5 supplement. Your dinner inclusive package includes a starter and main from our main menu. Side dishes and desserts are not included and will therefore be billed separately along with any dish supplement charges.