



## Light Bites

**Soup of the day** (1, 3, 4) **6.50**  
Chefs soup of the day served with  
treacle wheaten bread (v) (vg)

**Pan Fried Scallops** (4, 5, 7) **11.00**  
With curried cauliflower puree,  
guanciale and pea medley  
*Perfect pairing - Villa Nova Allvarinho  
£8/£30*

**Crab and Chilli** **8.50**  
**Linguine** (1, 3, 4, 6, 8)  
With a white wine and garlic  
cream

**Sweet Potato Tikki** (2, 9, 11) **7.50**  
Served with a crunchy cucumber  
salad (v) (vg)

**Gojuchang Chicken** **8.95**  
**Thigh** (1, 2, 3, 4, 9, 11)  
Crispy Chicken thigh served with  
an asian salad

## While you wait

Tear and share breads, olive oil **7.95**  
balsamic, basil pesto, tapenade (vg)  
(1, 2, 3, 4, 9, 13, 14)  
Goats cheese with hot truffle honey **4.50**  
(vg) (3, 4)  
Mixed Olives and sundried tomato **4.50**  
mezze (v) (vg) (8)

## Main Course

**6oz Sugar Pit Bacon** **16.95**  
**Chop** (1, 3, 4, 8, 10)  
Carnebrooke sweet cured 6oz sugar pit  
Bacon Chop, Charred corn, baby carrots,  
champ croquette and red wine jus  
*Perfect pairing - Peth Wetz Pinot Noir £9/£35*

**Smokey Joe** (1, 3, 4, 8, 11) **16.00**  
Beef Burger with crispy Irish pulled pork  
pattie, kraken barbecue sauce, smoked  
Applewood cheese, beer battered onion  
ring, served with skin on fries

**Chicken Supreme** (4, 8, 10) **18.00**  
Served with smoked sweet corn purée,  
pancetta and wild mushroom, sweet  
potatoes pomme Anna  
*Perfect pairing - Luvignac Picpoul de Pinet  
£7.50/£25*

**10oz Ribeye Steak** (1, 8, 10) **31.95**  
Served with cherry tomatoes, onion rings,  
chunky chips and pepper sauce  
*Perfect pairing - Boutinot Cotes du Rhone  
£7.50/£25*

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## Main Course

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### Wild Mushroom Gnocchi (1, 2, 3, 4) 14.00

Wild mushroom and spinach Gnocchi in a truffle and parmesan cream (vg)

### BBQ Pulled Jackfruit (1, 2, 3, 8) 14.00

With shitake lettuce flatbreads served with skin on fries and rainbow slaw (v)  
*Perfect pairing - Villa Nova Allvarinho £8/£30*

### Pan fried Cod (4, 5, 8) 17.00

Served with Potatoes Fondant, Leek Purée, tender stem broccoli, white wine velouté and tapenade  
*Perfect pairing - Les Jardins divers Sauvignon Blanc £6.50/£24*

## Side Orders £5.00

Truffle and Parmesan fries (2, 4, 8)

Buttery Champ (4)

Seasonal Greens

Rocket and pesto house salad (4, 14)

Chunky chips (8)

Onion Rings (1, 2)

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## Cocktails

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Black Irish 10.00 Rhubarb & Ginger 10.00

Greyhound

Passion Fruit 9.00

Martini Bramble 9.00

Dark & Stormy 9.00 Old Fashioned 9.00

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## After Party

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Pumpkin and Maple 6.00

Cheesecake (1, 2, 3, 4, 14)

Served with Chantilly cream and hazelnut praline

*Perfect pairing - Baileys £4.50 or Dissarano £4*

Passion Fruit Panna 5.85

Cotta (1, 2, 4)

Mango gel, fresh seasonal fruit and berry coulis, shortbread

Chocolate and Raisin bread 6.00

butter pudding (1, 2, 3, 4, 10)

With Cinnamon Sugar and whiskey toffee sauce

*Perfect pairing - Jameson crested £6*

Chefs' selection of 10.00

Cheese (1, 2, 10)

Hand-picked cheese, fig Chutney, Grapes, sourdough crackers

*Perfect pairing - Santa Estadea Crianza £8/£27*

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## Drinks

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Coffee (from) 2.95

Tea 2.95

Hot Chocolate 4.00

Coke/Diet Coke 2.95

Fanta 2.75

Sprite 2.75