

TWENTY TWELVE

STARTING PISTOL

Caramelised french onion soup, gruyère cheese crouton (v)	£6.00
Heritage tomato & buffalo mozzarella salad, fresh basil, olive oil and balsamic (v)	£7.00
Duck rillettes, baby spinach salad, red onion chutney and sour dough toast	£8.00
Grilled honey glazed tuna niçoise (cooked rare)	£9.00
Pan seared queen scallops, fresh chilli and mango salsa, aged balsamic	£10.50

THE MAIN EVENT

Classic caesar salad (v), (add oven baked chicken breast or roasted salmon fillet £4.00)	£12.00
Forest mushroom & truffle ravioli, sun dried tomato butter sauce, olive bread stick & parmesan (v)	£14.00
Roast breast of chicken, bubble and squeak, smoked cheese sauce	£15.00
Linguine arrabiatta with crispy root vegetables, garlic bread (v)	£16.00
Moules marinières & frites	£17.00
Chef's homemade stone baked pizza, Parma ham, sun dried tomato, olives & mozzarella topped with an egg & rocket	£17.00

FROM THE GRILL

All served with fat chips, field mushroom, roasted baby vine tomato

Teriyaki salmon skewer	£18.00
Flat iron bavette steak – medium rare	£20.00
Chicken, chorizo & king prawn skewer	£22.50
Grilled red tractor fillet steak	£27.00

SOMETHING ON THE SIDE

Roquette & parmesan	£3.75
Heritage tomato & red onion	£4.00
Fat chips or french fries	£3.75
Sweet potato fries	£3.75
Steamed seasonal greens	£3.75
Garlic bread	£3.95
Bearnaise sauce	£2.25
Green peppercorn sauce	£2.25

THE FINAL

Classic big banana split, flavoured ice-cream, fresh whipped cream cookie crumbs & chocolate sauce (v)	£6.00
Red velvet cheesecake, fresh berries, belgian chocolate sauce (v)	£6.50
Hot sticky toffee pudding, vanilla custard & ice cream, toffee sauce (v)	£6.50
Warm blueberry frangipane tart, vanilla pod ice-cream, fruit coulis (v)	£7.00
Chocolate truffle torte, chantilly cream, salted caramel sauce (v)	£7.00

A discretionary 12.5% service charge will be added to your bill. Vegetarian items indicated with (v).

If you have any allergens or food intolerances, please inform your server before ordering. Many of our dishes can be adjusted to suit allergies and your server can provide details. Whilst every care is taken with your meal, we cannot guarantee 100% allergen free environment 25/09/2018

WHITE WINE

175ml 250ml bottle

Macabeo, El Muro, Spain

Fresh, simple everyday drinking wine £5.90 £8.40 £25.00

Chenin Blanc, Acacia Tree, S. Africa

Crisp and ripe fruit flavours £6.10 £8.70 £26.00

Chardonnay, Barramundi, Australia

Citrus blossom and pineapple, lightly oaked £6.50 £9.10 £27.00

Pinot Grigio, Operetto, Italy

Floral notes and zesty freshness £6.70 £9.50 £28.00

Sauvignon Blanc, Valdivieso, Chile

Citrus and gooseberry aromas, very crisp and aromatic £7.20 £10.30 £31.00

Gavi DOCG, Tuffolo, Italy

Floral aromas and intense white and citrus fruit flavours £35.00

Albariño, Domingo Martin, Spain

Rich and generous flavours of ripe peaches and pears with a mineral acidity £36.00

Sancerre, Domaine Thomas 'Le Pierrier', France

Refreshing, bright citrus fruit flavours with a hint of gooseberry and freshly cut grass £41.00

ROSE

Zinfandel Rose, The Bulletin, USA

Raspberrry and watermelon fruit flavours, juicy and light £6.10 £8.70 £26.00

Pinot Grigio Blush, Operetto, Italy

Floral bouquet and a very pleasant round taste £7.20 £10.30 £29.00

Côtes de Provence, Chateau d'Astros, France

Intense nose of grapefruit and exotic fruits. £34.00

COCKTAILS

Mai Tai (Rum) £9.50

A mix of white rum & dark rum, orange curacao, almond syrup & lime juice

Margarita (Tequila) £9.50

Tequila, lime juice, Cointreau

Cosmopolitan (Vodka) £9.50

Vodka, triple sec, lime juice & cranberry juice

A TOUCH OF FIZZ

125ml bottle

Prosecco, Vaporetto Extra Secco

£8.95 £32.00

Champagne, Palmer & Co Brut

Reserve £10.50 £59.00

Champagne, Moët & Chandon Brut

NV £80.00

Champagne, Bollinger Special

Cuvée Brut NV £95.00

Champagne, Laurent-Perrier Cuvée

Rosé Brut NV £98.00

A FINAL TOUCH

Old Fashioned (Bourbon) £9.50

Maker's Mark, bitters, sugar

75ml bottle

Warre's Heritage Ruby Port, NV

Portugal Aromas of luscious red fruits and robust, rich fruity flavours with alluring, youthful vigour £5.90 £45.00

Muscat de Rivesaltes, Lafage,

France 50cl Aromas of exotic and citrus fruits, bouquet of white flowers and ripe stone fruits £6.30 £32.00

RED WINE

175ml 250ml bottle

Tempranillo, El Muro, Spain

Soft, smooth and fruity, dark berry fruit and twist of pepper on the finish £5.90 £8.40 £25.00

Sangiovese, Ponte Miliano, Italy

Flavours of ripe cherries, plums and spices with a long, intense finish £6.50 £9.20 £27.00

Merlot, San Abello, Chile

Intense aromas of plum and red fruit, soft, ripe blackberry flavours and subtle hints of fig £6.70 £9.50 £28.00

Shiraz, The Old Press, Australia

Easy drinking, fruity, lots of rich plummy & red berry aromas £7.10 £10.20 £30.00

Malbec, El Colectivo, Argentina

Intense aromas of black stone fruit, notes of chocolate and sweet spices. Long, velvety finish £7.20 £10.30 £31.00

Pinot Noir, Le Versant, Pays D'Oc, France

Black cherries with elegant floral notes. Silky and well balanced with smooth tannins £8.00 £11.00 £32.00

Cabernet Sauvignon, Springfield Estate, South Africa

Smooth full-bodied with velvety soft tannins, aromas and flavours of blackcurrant, fruits of the forest, vanilla and warm spices £36.00

Rioja 'Reserva', Vivanco, Spain

Aromas of spicy oak, as well as mature black and red fruit, plum and cherry. With some balsamic and eucalyptus notes £39.00

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