

# **NIBBLES & SHARERS**

Greek Misto Olives (ve, gf)	£3.50
Artisan Rustic Breads, Greek Misto Olives, Olive Oil Balsamic (ve, gfa)	£6.50
Mezze Platter, Harissa Hummus, Tzatziki, Grilled Artichokes, Marinated Olives, Halloumi, Garlic Flat Bread (v,gfa)	£15.00
Oven Baked Camembert with Garlic & Honey, Roasted Peaches, House Made Chutney, Rustic Breads (gfa)	£15.00

# **STARTERS**

House Soup Served with Rustic Bread & "Netherend Farm" Salted Butter (gfa, vga) (Ask our team for detail	<i>ls)</i> £6.00
Chargrilled Lamb Koftas, Fattoush Salad, Tzatziki, Sweet Chilli Jam, Pomegranate, Khobez Flat Bread	£8.00/£15.00
Heritage Tomato Salad, Crème Fraiche, Buffalo Mozzarella, Basil Oil, Celery and Pistachio (v, gf)	£7.00
Salt & Pepper Squid, Green Onion and Red Chilli Salad, Sweet Chilli Sauce	£7.50

# **MAINS**

Char-Grilled 28 Day Aged 10oz Beef Rib-Eye Steak, Confit Tomato, Roasted Mushroom, Watercress, Fries (gfa)  Add Peppercorn or Bearnaise Sauce	£24.00 £1.00
Pan Fried Seabass, Orange & Fennel Ceviche, Roasted Fennel, Buttered Dill New Potatoes (gf)	£15.00
Prawn Linguini, Cherry Tomatoes, Tomato Sauce, Chilli & Parmesan	£14.00
Roasted Half Chicken 24 Hour Marinated in Lemon & Thyme, Garlic, Wild Garlic Aioli Fries, Jus	£13.95
Add Piri Piri Sau	uce 1.00
House Risotto, Severed with Parmesan & Rocket (Ask our team for details) (vea, gf)	£13.50
Crispy Duck Salad, Hoi Sin & Sweet Chilli Sauce, Watercress, Peanuts, Charred Peach, Melon, Radish (gfa) with Jackfruit instead of Crispy Duck (ve.qf)	£15.00
Fish & Chips, Freshly Battered Cod, Rough Cut Fries, Minted Smashed Peas, Tartare Sauce	£13.50
Roasted Half Aubergine, Bell Peppers, Courgette & Yoghurt, Roasted Red Pepper Puree, Sourdough (gfa)	£13.50
Grilled Salmon Burger, Smashed Avocado, Mango Chilli Salsa, Toasted Brioche Bun, Wild Garlic Aioli Chips(gfa)	£15.00
Black Boy Prime Beef Burger, Smoked Applewood, Burger Garnish, Toasted Brioche Bun, Gherkin, Chips (gfa)	£13.00
Add Bacon, Chorizo, Flat Mushroo	m £1.00

# HAND STRETCHED STONE-BAKED PIZZAS

Margherita, Fresh Basil, Oregano, Cherry Tomatoes, Mozzarella on a Tomato Base (v)	£9.00
Picante, Pepperoni, Chorizo, Jalapenos, Mozzarella on a Tomato Base	£11.00
Zucca, Roasted Butternut Squash, Courgette, Aubergine, Goats Cheese on a Tomato Base (v)	£12.00
Salmon, Scottish Smoked Salmon, Crispy Capers, Olives on a Crème Fraiche Base	£12.00
*All garnished with rocket on top	

# SIDE ORDERS

Wild Garlic Aioli Chips (v)	£3.50	Rocket & Parmesan Salad (v,gf)	£3.75
House Chips (ve)	£3.00	Sautéed Vegetables (v,gf)	£3.75
Chilli & Almond Broccoli (v, gf)	£3.50	Buttered New Potatoes (gf)	£3.75



#### **RED**

Rothschild Estates Pinot Noir, d'Oc, France Signature wine, easy drinking fruity and light £4.90 175ml, £7.10 250ml, £20 Btl

#### False Bay Syrah, South Africa

Dark fruits are accompanied by toasted oak and a creamy finish.

£5.30 175ml, £7.40 250ml, £21.50 Btl

# **Bellefontaine Merlot, France**

Black cherry and bilberry nose, with layers of silky blackberry on the palate £5.25 175ml, £7.15 250ml, £21.50 Btl

### Stone's Throw Malbec, Australia

Warm, soft and lusciously lush this is smooth black and sultry with a salty finish. £6.00 175ml, £8.50 250ml, £24.50 Btl

Wine of the Month £7.20 175ml, £9.60 250ml, £29 Btl

#### Ontanon Ecologico Rioja, Spain £27.50

Rich ripe plum and cherry fruit flavours combine with a twist of spice and gentle tannins

Château Rocher Callon, Montagne St Emilion 2017 £30, Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.

Mouton Cadet Reserve Medoc 2016, France £31 A round and velvety wine that will conquer your palate

# **Berry Brothers Extra Ordinary Claret £35**

Classic Bordeaux blend of 50 – 50 Merlot and Cabernet. Oak matured with blackberry and cassis flavours.

#### **BUBBLES**

# Château Leoube Sparkling Rose £39.90

Crisp, vibrant & thin bubbles with subtle aromas of grapefruit and peach.

#### Champagne Barons De Rothschild NV £60

Fine bubbles, elegant golden colour and fine, delicate nuances of white fruit.

#### **Bollinger special Cuvee NV £70**

60% Pinot Noir and 25% Chardonnay in the blend. Bready, yeasty and toasty flavours

#### WHITE

#### Rothschild Estates Viognier, d'Oc France

Sour cherry, strawberry and raspberry mingled with a delicate note of spice. The palate is light and fresh £4.90 175ml, £7.10 250ml, £20 Btl

# Footsteps Pinot Grigio, Veneto Italy

Classic Pinot Grigio with delicate citrus and apple aromas and vibrant acidity £5.30 175ml, £7.40 250ml, £21.50 Btl

# Los Vascos Chardonnay, Chile 2018

Tropical fruits are met by vibrant acidity. The finish has a clean, fresh quality with a delicate nutty character £5.80 175ml, £7.90 250ml, £23 Btl

# La Leyenda De Las Cruces, Sauvignon Blanc, Chile

Aromatic and vibrant wine, with natural citrus flavours from the Pacific Ocean Sea breeze £6.00 175ml, £8.50 250ml, £24.50 Btl

Wine of the Month £7.20 175ml, £9.60 250ml, £29 Btl

Picpoul De Pinet Duc De Morny France £25 Crisp and refreshing with zesty citrus note

# Petit Chablis Domaine D'Elise 2019, France £30

Tangy, fresh citrus notes are supported by layers of warm rich fruit

# Sancerre 'Silex Loire, France 2020 £34

Sensational, energetic, almost crackly nose of gunsmoke, orange oil and earthy, stoney notes.

#### Pouilly Fuisse Aux Challoux 2019, France £35

Aromas of ginger and delicate wood with notes of nuts, honeyed fruit

#### SPARKLING WINE

# Prosecco, Martinotti, Adria Vini

Delicate and aromatic with a light body and fine bubbles, lots of fresh peach, pear, apricot and apple £5.50 125ml, £27.95 Btl

# Berry Bros Crémant de Loire, France

Aged traditionally this is a beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice £6.50 125ml, £31.95 Btl

# ROSE

# Los Vasco Rose, Colchagua, Chile

Fresh, fruity aromas and a bright colour from pressing freshly harvested grapes

£5.90 175ml, £8.40 250ml, £23.50 Btl

# Château Leoube Organic Rose, Provence, France

Dry, Pink grapefruit palate with subtle notes of peach £7.20 175ml, £9.60 250ml, £29 Btl, £56 Mag