

Welcome, we have a wide range of dishes for you to choose from.

So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...



#### NACHOS (V) 873Kcal £9.00

Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

Add BBQ pulled pork 200Kcal for an extra £2.25

#### VEGAN NACHOS (VE) 765Kcal £9.00

Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

Add BBQ Jackfruit (VE) 109Kcal £2.25

#### CHICKEN KARAAGE 276Kcal £6.50

In hoisin sauce with salad & toasted sesame seeds

#### COD & CRAB CROQUETTES 479Kcal £7.50

With tartare sauce

#### CORN RIBS (VE) 313Kcal £4.15

Slightly seasoned in paprika with dairy free spread & BBQ sauce

#### SOUP OF THE DAY £7.00

Served with bread roll & butter

# HOT SANDWICHES & PANINIS



## 60z RUMP STEAK SANDWICH 920Kcal £15.50

Rump steak topped with caramelised onions & crispy lettuce in a toasted ciabatta

#### CLUB SANDWICH 1122Kcal £15.00

Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

## JUMBO FISH FINGER SANDWICH 1147Kcal £14.00

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

#### **HUNTERS CHICKEN PANINI 986Kcal £10.50**

Chicken breast with bacon, cheddar cheese & BBQ sauce

TUNA CRUNCH, RED ONIONS, PEPPERS & MOZZARELLA PANINI 995Kcal £9.75

MEDITERRANEAN VEGETABLES, PESTO & MOZZARELLA PANINI (V) 989Kcal £9.75

### SIDES

#### ROSEMARY & GARLIC FOCACCIA (V) 283Kcal £4.15

Served with olive oil & balsamic vinegar

#### LOADED CHEESY CHIPS (V) 665Kcal £6.00

Topped with melted cheese, peppers, onions & sweet chilli sauce

Add BBQ pulled pork 200Kcal for an extra £2.25

#### HASSELBACK POTATOES (V) 378Kcal £6.00

With salad garnish

Add cheddar cheese (V) 203Kcal or cheddar cheese & bacon 323Kcal for an extra £2.25

CHIPS (V) 333Kcal £4.15

Add cheddar cheese (V) 203Kcal or cheddar cheese & bacon 323Kcal for an extra £2.25

## SANDWICHES



Served on thick cut malted or white bread with crisps & salad garnish. Upgrade crisps to chips for £2.25

HAM & TOMATO 498Kcal £8.75

PRAWN MARIE ROSE 512Kcal £9.75

CORONATION CHICKEN 861Kcal £9.75

TUNA MAYONNAISE & CUCUMBER 657Kcal £9.00

CHEDDAR CHEESE & CHUTNEY (V) 655Kcal £8.50

EGG MAYONNAISE & CRESS (V) 697Kcal £8.50

## SALADS

#### CLASSIC CAESAR SALAD

SMALL 285Kcal £8.50 / LARGE 445Kcal £13.00

Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing

Add warm chicken breast 231Kcal, prawns 69Kcal or warm salmon fillet 256Kcal for £3.50

#### TUNA NICOISE SALAD

SMALL 261Kcal **£9.00** / LARGE 356Kcal **£14.00**Grilled fillet of tuna, boiled egg, green beans, new potatoes, olives, tomato, red onions & mixed leaves

#### TERIYAKI STEAK SALAD

SMALL 336Kcal £9.00 / LARGE 371Kcal £14.00 6oz rump steak marinated in teriyaki sauce served with mixed leaves, mixed peppers, spring onion, red chilli, coriander, cherry tomato & toasted sesame seeds

#### **CRISPY DUCK SALAD**

SMALL 219Kcal **£9.00** / LARGE 383Kcal **£14.00**Hoisin shredded duck with bacon, carrot, cucumber, spring onion, croutons & mixed leaves

## CLASSICS

#### **BAVETTE STEAK & CHIPS 593Kcal £15.50**

Served with salad

## CHICKEN TIKKA ON A TOASTED FLATBREAD 674Kcal £13.50

Served with watercress, mint yoghurt sauce & pomegranate seeds

## BEETROOT FALAFEL ON A TOASTED FLATBREAD (V) 720Kcal £13.50

Served with watercress, mint yoghurt sauce & pomegranate seeds

#### HAM, EGGS & CHIPS 630Kcal £13.00

British honey roast ham with two fried eggs & chips

#### SPINACH & RICOTTA RAVIOLI (V) 1319Kcal £14.50

Served in creamy garlic sauce with cherry tomato

#### GOLFER'S BRUNCH 781Kcal £12.50

Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

#### THREE EGG OMELETTE 503Kcal without fillings £10.00

Served with chips & salad & 2 fillings of your choice from:

Cheddar cheese (V) 81Kcal / Tomato (V) 16Kcal / flat mushrooms (V) 10Kcal / onion (V) 30Kcal / British honey roasted ham 70Kcal

Add an extra filling £2.25

#### JACKET POTATO 344Kcal without filling £8.00

Served with salad garnish & 1 filling of your choice from:

Tuna mayonnaise 241 Kcal / baked beans 111 Kcal / cheddar cheese 122 Kcal / coronation chicken 452 Kcal / BBQ pulled pork 200 Kcal / BBQ Jackfruit (VE) 109 Kcal / egg mayonnaise (V) 288 Kcal

Add an extra filling £2.45

## BURGERS





#### BACON & CHEESE BURGER 1069Kcal £15.00

Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

#### PIRI PIRI CHICKEN BURGER 866Kcal £15.00

Piri Piri chicken in a toasted brioche bun with baby gem lettuce, mayonnaise, tomato & gherkins

#### BBQ PULLED PORK BURGER 895Kcal £15.00

BBQ pulled pork in a toasted brioche bun with baby gem lettuce, tomato & gherkins

#### VEGAN BURGER (V) (VE) 625Kcal £15.00

Moving Mountain burger in a toasted brioche style bun with vegan cheese, vegan mayonnaise, tomato, red onion & gherkins

#### ADD A TOPPING TO ANY BURGER FOR £2.25

Choose from: bacon 119Kcal / fried egg 106Kcal / crushed avocado (VE) 85Kcal / cheddar cheese (V) 122Kcal

### PIZZA

11" Stonebaked pizzas smothered with tomato sauce and topped with your choice of:

#### MARGHERITA (V) 843Kcal £13.00

Topped with Mozzarella

#### PEPPERONI 1059Kcal £14.00

Mozzarella & pepperoni

#### PIRI PIRI CHICKEN 1016Kcal £14.00

Mozzarella, piri piri chicken, red onions, peppers & jalapeños

#### BBQ PULLED PORK 1051Kcal £14.00

BBQ pulled pork, mozzarella, red onion & fresh rocket

#### **GARDEN (V) 871Kcal £14.00**

Mozzarella, red onions, peppers, tomatoes, mushroom & sweet  $\mbox{corn}$ 

#### ADD A TOPPING TO ANY PIZZA FOR £2.25

Choose from: Ham 58Kcal / mozzarella 90Kcal

/ mushrooms 10Kcal / bacon 119Kcal / pepperoni 216Kcal

/ peppers 14Kcal / onions 7Kcal

## DESSERTS £7.00

Please ask for today's menu

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## CHAMPAGNE & HOMEGROWN

#### **CHAMPAGNE DE SAINT GALL** PREMIER CRU BRUT NV.

(12.5%) Champagne, France

£60.00

Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

#### CLASSIC CUVÉE **RATHFINNY ESTATE**

(12%) Sussex, UK

£54.00

A supple, quaffable full of red fruit, citrus and almonds.

#### ROSÉ BRUT VINTAGE. **RATHFINNY ESTATE**

(12%) Sussex, UK

£64.00

Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

### SPARKLING

#### PROSECCO FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN)

£35.00

An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect apertif.

#### PROSECCO ROSÉ **FAMIGLIA BOTTER**

(11%) Veneto, Italy (VEGAN)

£36.00

Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.



## ORGANIC

#### WHITE

#### **DEGA LINE PECORINO ORGANIC**

(12.5%) Italy

Floral notes with scents of lemon zest, pear and freshly cut grass. Fresh and savoury on the palate with a slight buttery note.

#### MALBEC, LA PIEDRA NEGRA

(14%) Mendoza, Argentina (VEGAN)

£29.50

Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits aiving volume.

#### ROSÉ

#### **BOBAL, MIRADA**

(13%) Castilla la Mancha, Spain (VEGAN) £29 50

Scents of wild strawberry, white peach and citrus. The palate is dry, fresh and well rounded.

### RED

125ml 175ml 250ml Btl

#### VINA PALOMERAS TINTO

(14%) Spain

£5.50

£6.25

£8.25 £23.50

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

#### MERLOT, PRIMI SOLI

(12%) Veneto, Italy

£5 75 £6.50

£8 50

£24.75

Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

#### CABERNET SAUVIGNON, LA COLOMBE

(12.5%) Languedoc, France (VEGAN)

£6.00 £6.75

£8.75 £25.50

The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish.

#### **BALAURI PINOT NOIR**

(12.5%) Romania

£6.25 £7.00

£9.25 £27.00

Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

#### MONTEPULCIANO D'ABRRUZO DEGA

f27.75

Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

#### CRIANZA RIOJA, VIÑA CERRADA

(14%) Rioja, Spain (VEGAN)

£28.75

Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

### WHITE

#### VINA PALOMERAS BLANCO

(12%) Spain

£5.50 £6.25

f8 25 f23 50

Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

#### PINOT GRIGIO, FARFALLA

(12%) Arcole, Italy

f5 75

£6.50 £8.50 £24.50

Clean, simple, fresh apple and pear flavours. Easy drinking.

#### CHARDONNAY, CENTRAL MONTE

(13%) Central Valley. Chile

£6.00

£6.75

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

#### SAUVIGNON BLANC, LOUIS ESCHENAUER

(12%) Pays D'oc, France

£6.25 £7.00

f9.25 f26.50

Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

#### CHENIN BLANC, INKOSI

(12.5%) Western Cape, South Africa

£27.00

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

#### AKARANA SAUVIGNON BLANC

(12.5%) New Zealand

£29.50

Intense tropical fruit and passionfruit aromas. An appealing full flavoured style with length and crispness on the finish..

## ROSÉ

### PINOT GRIGIO ROSE BELLO TRAMONTO

(10.5%) Italy

£5.50 £6.25

Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

#### CINSAULT ROSÉ, LOUIS ESCHENAUER

(12%) Languedoc, France

£27 00

Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.