



Dinner Menu

6.00pm - 9.30pm (last orders)

To Share

Chef's Selection of Breads	2.5	Mixed Olives with Tapenade	6.5
A selection of artisan breads served with butter.		Sun-blush tomato, anchovy, black olive tapenade, Sardinian music bread.	
Homemade Rosemary & Garlic Focaccia (vg)	4.5		
add cheese	5.0		

Starters

Thai Style Crab Cakes	9.5	Smoked Chicken Salad	10.5
with sweet chilli jam.		Mango & pistachio, raspberry vinaigrette.	
Prawn, Crayfish & Smashed Avocado Tian	10.5	Home-Cured Beetroot Salmon	11.0
Red pepper mayonnaise, granary bread.		Horseradish bavaois, candied beetroot crisp, dill oil	
Crispy Chilli & Garlic Beef	11.5		
Red onion, herb salad, tomato tortilla.			

Vegetarian & Vegan

Burrata & Heritage Tomatoes (v)	9.5	Chef's Homemade Soup (vg)	8.75
With pesto dressing.		Soup of the day served with Chef's bread	
Aubergine Schnitzel (vg)	17	Spinach & Mozzarella Arancini (vg)	9.5 / 15.75
Panko breadcrumbs, tomato fondue, vegan aioli, herb salad.		Red pepper coulis & rocket salad.	
Saffron Risotto (v)	10.5	Jack Fruit & Sweet Potato Tagine (vg)	17
Carrot & ginger puree, pomegranate glaze.	/ 18	Vegetable cous, tomato tortilla, ginger & lime dressing	



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Main Courses

6oz Chuck Steak Burger 19.5

Monterey Jack cheese, glazed brioche bun, bacon, lettuce, tomato, dill pickle, mustard mayo, triple cooked chips

Beer Battered Fish & Chips 21.5

triple cooked chips, mushy peas, lemon & dill pickle, tartare sauce

Chicken Supreme with Spinach Mousse 21.5

fondant potatoes, red pepper coulis

Pan-Fried Seabass Fillet 24

Crushed new potatoes, lemon, garlic herb dressing

Harissa Pork Belly 22.5

Saffron risotto, carrot & ginger puree, pomegranate glaze

Teriyaki Salmon Skewers 21.5

Cous cous, avocado & radish salad, ginger & lime dressing

8oz Fillet Steak 32.5

Hand cut chips, tomato, mushroom

Add red wine jus, garlic butter or peppercorn sauce — 2.5 supplement

Pan-Roasted Rump of Lamb 28.5

Niçoise potatoes, balsamic roasted cherry tomatoes, gremolata dressing

Sides

Any Choice of Sides 4.5

Orchard salad
Skinny fries
Triple cooked chips
Sweet potato fries
Buttered green beans
Tenderstem broccoli & toasted almonds
Red cabbage slaw

Desserts & Beverages

Desserts

All desserts 8.75

Raspberry & Pistachio Bavaois (vg)

Raspberry coulis, toasted pistachio

Maple Syrup Sponge Pudding (vg)

Berry ice cream, homemade granola

Triple Chocolate Brownie

Chocolate sauce, chocolate soil, raspberry ripple ice cream

Blood Orange Posset

Candied orange, shortbread biscuit

Warm Apricot & Almond Tart

Apricot puree, almond cream

Duo of Cheesecakes

Single, layered cake featuring two distinct, complimentary flavours

Selection of Ice Creams & Fruit Sorbets

Three scoops

Platter of British Cheeses

Biscuits, homemade chutney, apple, celery — 3.00 supplement

Coffees & Drinks

Espresso

3.0

Single shot of coffee

Americano

4.0

Single shot of coffee topped with hot water. Decaffeinated available on request

Macchiato

4.5

Espresso topped with milk

Cappuccino

4.5

Coffee with steamed milk & foam

Floater

5.0

Coffee topped with cream

Add extra shot of coffee 1.5

Lungo

3.0

Single shot of coffee 'pulled' twice

Double Espresso

4.5

double shot of coffee

Flat White

4.5

Coffee topped with creamy foam

Latte

4.5

Tall milky coffee & foam

Hot chocolate

4.5

For children

2.5

Add a flavoured syrup

1.0

Birchall Premium Teas

All teas 4

Great Rift

Breakfast tea

Great Rift

Decaffeinated tea

Virunga Earl Grey

Afternoon tea

Moa Feng

Green tea

Green Tea & Peach

Green tea

Peppermint Leaves

Caffeine free

Red Leaves & Flower

Caffeine free

Lemon & Ginger

Caffeine free

Chamomile Flowers

Caffeine free

Choose from whole or semi-skimmed milk, oat, almond or soya

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% discretionary service charge will be added to your total food & drinks bill.

Please ask if you would like to see our policy on how this is distributed. (v) Vegetarian (vg) Vegan