

while you wait

GARLIC MARINATED MIXED OLIVES (VE) 3.25

aperitif

GLASS OF PROSECCO 6.45 APEROL SPRITZ 7.65

PINKSTER ROYALE 7.45
PINKSTER RASPBERRY LIQUEUR,
PROSECCO



*seriously relaxed dining
non-gluten menu*

starters & sharers

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PRAWN COCKTAIL 7.75

PAPRIKA MARIE ROSE SAUCE, TOMATO,
CUCUMBER, GEM, LEMON,
NON-GLUTEN BREAD, BUTTER

POSH WHITEBAIT 7.00

SMOKED PAPRIKA, CRISPY KALE, HOMEMADE
TARTARE SAUCE, LEMON

BEETROOT HUMMUS (V) 6.50

OLIVE OIL, CORIANDER, WARM
NON-GLUTEN BREAD

STILTON MUSHROOMS (V) 6.50

FLAT & CUP MUSHROOMS, PARSLEY,
STILTON CREAM SAUCE

BAKED CHORIZO 6.50

HONEY, CIDER

PRAWNS PIL PIL 6.50

CHILLI, GARLIC & PARSLEY BUTTER
LEMON

HALLOUMI CHIPS (V) 6.50

MALDON SEA SALT, SWEET CHILLI
MAYONNAISE

mains

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WILD MUSHROOM & LEEK CHICKEN SUPREME 14.45

PAN-SEARED CHICKEN, CREAMY MASH, TENDERSTEM BROCCOLI, WILD MUSHROOM & LEEK CREAM SAUCE

PAN-SEARED HADDOCK FILLET 14.95

PARSLEY, LEMON & CAPER BUTTER SAUCE, GARLIC-ROASTED NEW POTATOES, TENDERSTEM BROCCOLI, CRISPY KALE, LEMON

WAGYU BURGER 15.95

BLACK BOMBER CHEDDAR, NON-GLUTEN SEEDED BUN, TOMATO, GHERKIN, BURGER RELISH, TRIPLE-COOKED CHIPS

WINTER SALAD (VE) 9.95

TENDERSTEM BROCCOLI, KALE, ROOT VEGETABLES, QUINOA, BABY SPINACH, POMEGRANATE, TOASTED SEEDS, LEMON, OLIVE OIL
WITH GRILLED HALLOUMI 12.45 / GRILLED CHICKEN 13.25 / GRILLED SEA BASS 13.75

QUINOA & SUN-BLUSHED TOMATO RISOTTO (VE) 9.95

ROASTED VEGETABLES, HERB OIL

WITH GRILLED HALLOUMI 12.45 / GRILLED CHICKEN 13.25 / GRILLED SEA BASS 13.75

GRILLED SEA BASS 13.95

QUINOA STIR-FRY, LEMON, OLIVE OIL & HERB DRESSING

CHEESE & BACON BURGER 13.25

NON-GLUTEN SEEDED BUN, TOMATO, GHERKIN, GEM, BURGER RELISH, TRIPLE-COOKED CHIPS

CHICKEN & BACON STACK 12.95

NON-GLUTEN SEEDED BUN, EMMENTAL, TOMATO, GHERKIN, GEM, BBQ SAUCE, TRIPLE-COOKED CHIPS

SIRLOIN STEAK 8oz 21.45

GRASS-FED, 28 DAYS MATURED, FLAT MUSHROOM, WATERCRESS, ROASTED PLUM TOMATO, TRIPLE-COOKED CHIPS

ADD A SAUCE: BEARNAISE, STILTON & MUSHROOM OR PEPPERCORN 1.50

desserts

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WINTER BERRY MESS (V) 6.00

CRUSHED MERINGUE, RASPBERRY
COULIS, MINT

CRÈME BRÛLÉE (V) 6.00

CARAMELISED SUGAR, TOASTED
PISTACHIO & ALMOND CRUMB

SORBET (VE) 5.50

GREEN APPLE OR BLOOD ORANGE

CHOCOLATE BROWNIE (V) 6.00

HOT CHOCOLATE SAUCE, VANILLA
ICE CREAM

DAIRY ICE CREAM (V) 5.50

THREE SCOOPS: HONEYCOMB,
INDULGENT VANILLA, STRAWBERRY OR
CHOCOLATE

COFFEE & MINI DESSERT (V) 4.95

SALTED CARAMEL CHOCOLATE BROWNIE,
WINTER BERRY MESS OR CRÈME BRÛLÉE WITH
TOASTED PISTACHIO & ALMOND CRUMB

FRESHLY COOKED SUNDAY ROASTS AVAILABLE – BOOK NOW TO AVOID DISAPPOINTMENT

(V) SUITABLE FOR VEGETARIANS. (VE) SUITABLE FOR VEGANS. FISH AND POULTRY DISHES MAY CONTAIN BONES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. **ALLERGEN INFORMATION.** IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO OUR TEAM FOR MORE INFORMATION. OUR KITCHENS CONTAIN MANY INGREDIENTS AND SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN OR OTHER ALLERGENS. A FULL LIST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE V.A.T.