

Mango and Ginger Collins

Beefeater Gin, Mango Puree, Ginger Syrup,
Fresh Lime Juice, Soda

£8.50 Amaretto Sour

Amaretto Disaronno, Fresh Lemon Juice, Angostura
Bitters, Maraschino Cherry

£8.50

White Peach Bellini

Prosecco, White Peach Puree,
Frozen Raspberry

£6.50 Gin Bramble

Beefeater Gin, Crème de Mure, Fresh Lemon Juice,
Sugar Syrup, Mixed Berries

£8.50

Pea, mint and roasted garlic soup, croutons [Sd][Ce][G] <i>suitable for vegans</i>	£6.00
Deep fried squid rings with garlic saffron aioli [G][E][Mo][Sd]	£7.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]	£6.95
Game terrine with spiced plum chutney, toasted rye bread [E][G][M][Sd]	£6.95
Ham Hock, pea and cheddar cheese croquettes, honey mustard mayo [G][M][E][Mu][Sd]	£7.75
Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu]	£7.50/£10.50

Potato and spelt gnocchi, rich tomato and raisin sauce, pine nuts and basil [G][Sd] <i>suitable for vegans</i>	£11.50
Asparagus, broad bean and herb risotto (vegan)	£12.50
Beer battered haddock with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F][Mu]	£14.50
Rabbit pie with apples and prunes, mixed peas and dill butter [M][G][Ce][Sd]	£15.50
Shetland mussels in leek, white wine and cream sauce and fries [Mo][Sd][M]	£11.50
8oz beef burger, with spicy chipotle mayo and chips [G][E][M][Sd][Se][Mu][S] <i>(smoked bacon melted cheddar, lettuce, tomato, onion marmalade, pickles on sesame bun)</i>	£13.00
Flat iron steak with chimichurri, onion rings and chips [Sd][G]	£16.50
Pan fried cod cheeks with lentils and salsa verde [Ce][Mu][F][Sd]	£15.50
Chicken schnitzel with Viennese potato salad and cranberry confit [C][Sd][E][Mu][G]	£14.50
Quinoa & roasted sweet potato salad, with rocket, avocado, cranberries & pumpkin seeds, lemon dressing [Sd][M] <i>suitable for vegans</i> (add Feta £2.00)	£12.75

Macaroni cheese [M][G]	£4.50	Onion rings [G]	£3.00
Chips	£3.75	Mixed leaf salad [Sd][Mu]	£3.75
French beans with herb butter [M]	£3.75	Sweet potato chips	£4.50

Pineapple upside down cake, crème fraiche [M][E][G]	£6.50
Chocolate fondant with caramel sauce and salted caramel ice cream [M][E][G]	£6.95
Toffee apple and blackberry grunt, vanilla ice cream [M][G][E][Sd]	£6.50
Scoop of Union ice cream [M][E][N]	£1.75
<i>(Dark Chocolate, Salted Caramel, Honeycomb, Vanilla Ice-cream or Mango, Passionfruit sorbet)</i>	
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd]	£7.75
<i>(Lincolnshire poacher, Colston Bassett)</i>	

ALL TIPS GO TO THE STAFF

VAT included. A service charge of 10% will be added to all parties of 6 or more

Allergens Key

[C] Crustacean, [L] Lupin, [Ce] Celery, [N] Nuts, [M] Milk, [Mo], Molluscs, [E] Eggs, [Mu] Mustard, [F] Fish, [S] Soya,
[P] Peanuts, [Sd] Sulphur Dioxide [G] Gluten, [Se] Sesame seed

CHAMPAGNE & SPARKLING

	125ml	Bottle
NV Le Dolci Colline Prosecco Spumante Brut, Venezia, Italy	£5.50	£28.50
NV Lallier Champagne Brut, France		£48.00

WHITE

	175ml	250ml	Bottle
Macabeo, Borsao, Spain 2017	£4.90	£6.50	£19.00
*Chardonnay, Soldier's Block, Australia 2018 (vegan)	£5.60	£7.60	£21.00
*Sauvignon Blanc, False Bay, South Africa 2018 (vegan)	£5.90	£7.90	£23.00
*Chenin Blanc, Liberty, Fair Trade, South Africa 2018	£5.90	£7.90	£23.00
*Vinho Verde, Quinta de Azavedo, Portugal, 2017			£24.00
*Picpoul de Pinet, La Croix Gratiot, France 2018			£25.00
*Viognier Mas La Chevaliere, La Roche, France 2017			£26.00
*Sauvignon Blanc, Moko Black, Marlborough, NZ 2017 (vegan)			£29.00
Albarino, La Val Orballo, Spain 2017 (vegan)			£29.00
Riesling Dry, Bischofliche DOM, Germany 2017 (vegan)			£31.00
Macon-Charnay, Reserve Personnelle, France 2017			£32.00
Patrizi Gavi Del Commune di Gavi, Italy 2016 (vegan)			£35.00

ROSE

	175ml	250ml	Bottle
*Burlesque White Zinfandel, Californina 2017	£5.80	£7.70	£23.00
*Cotes du Rhone Les Cerisieres, France 2017 (vegan)	£6.20	£8.20	£24.00

RED

	175ml	250ml	Bottle
Garnacha, Borsao, Spain 2017	£4.90	£6.50	£19.00
*Merlot, Tierra Alta, Chile 2017 (vegan)	£5.60	£7.60	£21.00
*Shiraz Mataro Sixty Clicks, Australia 2018 (vegan)			£22.00
*Rioja, Artesa Organic, Spain 2017	£6.70	£8.70	£25.00
*Malbec Pablo y Walter, Mendoza Argentina 2018 (vegan)	£6.70	£8.70	£25.00
*Cabernet Sauvignon, Showdown, Man with the Axe, California, 2017 (vegan)			£25.00
*Chianti Prunatelli, Italy 2016 (vegan)			£26.00
*I Muri Primitivo, Puglia, Italy 2017			£26.50
*Carmenere Gran Reserva, Tabali Pedregoso, Chile 2015 (vegan)			£28.00
*Pinot Noir Seleni, Hawkes Bay, Marlborough NZ, 2017			£31.00
Fleurie, le Quartier du Cru Beaujolais, France 2016 (vegan)			£31.00
Cairanne AOC, Boutinot 'Les Six', France 2016 (vegan)			£33.00