

Pink Collins

Pink Beefeater Gin, Crème de Fraise, Lemon Juice, Sugar Syrup, Soda, Fresh Strawberry

£7.50 Limoncello and Raspberry Spritz

Prosecco, Limoncello, Raspberries, Fresh Lemon

£7.50

White Peach Bellini

Prosecco, White Peach Puree, Frozen Raspberry

£6.50 Watermelon Martini

Absolute Vodka, Elderflower Cordial, Fresh Watermelon

£8.50

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| Pea, mint and roasted garlic soup, croutons [Sd][Ce][G] (vegan) | £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 |
| Mackerel rillettes, beetroot salad with grilled rye bread [F][M][Mu][G][Sd] | £6.95 |
| Rabbit, sage and apricot terrine, cornichons and grilled sourdough [G][C][Sd] | £6.95 |
| Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu] | £7.50/£10.50 |

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| Roasted vegetable, ricotta and feta tart, rocket salad [G][E][M] | £12.50 |
| Honey glazed pork belly with apple and beetroot coleslaw, grilled pineapple salsa and spicy tomato salsa [Sd][C] | £16.50 |
| Seabass, chilli and spring onion dressing with broad beans, peas and courgette, mint and thyme [F] | £16.50 |
| Beer battered haddock with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F][Mu] | £14.50 |
| Lamb kofta, coriander hummus, mixed salad with chilli dressing, rocket, flat bread [G][Se][F][Sd] | £14.50 |
| Asparagus, broad bean and herb risotto (vegan) | £12.50 |
| 8oz beef burger with camembert, mustard mayo and chips (add bacon £1) [G][E][M][Sd][Se][Mu][S] (gem lettuce, red onion marmalade and tomato) | £13.00 |
| Flat iron steak with chimichurri, onion rings and chips [Sd][G] | £16.50 |
| Whole spatchcock poussin with potato and chorizo croquettes and Romesco sauce [N][Sd][E][M][G] | £16.50 |
| Quinoa & roasted sweet potato salad, with rocket, avocado, cranberries & pumpkin seeds, lemon dressing [Sd][M] (vegan) add Feta £2.00 | £11.50 |

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| 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 |

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| 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 |
| Eton mess [M][E] | £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> | |
| Lincolnshire Poacher with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd] | £6.95 |

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 |
| *Grenache Blanc, Felicette, France 2018 | £5.90 | £7.90 | £23.00 |
| *Sauvignon Blanc, Los Espinos, Chile 2018 | £5.90 | £7.90 | £23.00 |
| *Chenin Blanc, Liberty, Fair Trade, South Africa 2018 | £5.90 | £7.90 | £23.00 |
| *Vinho Verde, Azavedo Loureiro Alvarinho, Portugal, 2017 | | | £24.00 |
| *Picpoul de Pinet, La Croix Gratiot, France 2018 (vegan) | | | £25.00 |
| *Viognier Mas La Chevaliere, La Roche, France 2017p | | | £26.00 |
| *Sauvignon Blanc, Kukupa, Marlborough NZ 2018 (vegetarian) | | | £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, California 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) | | | £26.00 |
| *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 |