

-A La Carte Dinner Menu-

-For the Table- (Plates for the Table to Share before Starters)

Olives- Chef's Marinade	£1.00 per portion
Bread, Flavoured Butter	£1.00 per person
Home Made Bread Selection, Extra Virgin Olive Oil, Balsamic (serves 2)	£4.50

Sharing Platters: Serves 2

Vegan: Spicy Bulghar Pilaf, Roast Red Pepper Hummus, Cherry Tomato, Avocado, Marinated Olives, Flatbread, Sweet Chilli Sauce	£11.00
Meat: Chicken Wings, BBQ Ribs, Chorizo and Iberian Ham Croquettes, Cured Sausage, Garlic Bread, Dips	£13.00
Fish: Crispy Calamari, Cod Goujons, Smoked Salmon and Cream Cheese on Bread, Chilli & Garlic King Prawns, Dips	£14.00

-Starters-

Soup of the Day served with Home Made Bread	£5.50
Smoked Salmon served on Cuttlefish ink bread, Cream Cheese, Rocket	£8.00
Hummus- Roasted Red Peppers, Flat Bread, Smoked Paprika (VEGAN)	£6.50
Pan Seared Scallops , Smoked Pancetta, Coral and Lime	£12.00
Confit Duck Terrine , Warmed Bread, Orange Marmalade, Leaves and Balsamic	£8.00
Home Made Chicken Liver Pate , Warmed Ciabatta, Onion Chutney, Leaves	£7.00
Salt and Pepper Crispy Calamari , Lemon and Chilli Mayonnaise, Leaves	£7.00
'Signature' - Lounge Pil Pil , Hummus, Succulent King Prawns, Chilli, Garlic, Warmed Ciabatta	£9.50

-Main Courses-

Seafood

'Signature' Fish and Chips - Beer Battered Cod, Hand Cut Chips, Garden Pea Puree £14.50
 Small Size - £9.50

Salmon Fillet, Indian Spiced – Sauté Potato, Wilted Spinach, Coconut and Coriander Chutney, Lime Emulsion £18.00

Pan Roast Sea Bass – New Potatoes, Baby Gem, Capers and Tomato Salsa Verde £17.00

Meat & Poultry

Rib-Eye Steak 400g – (choose a side dish to accompany) £18.00

Fillet Steak – 300g (choose a side dish to accompany) £23.00

****Upgrade any of the above to Surf and Turf (Topped with Kings Prawns in Garlic Butter) £5.00 surcharge***

Sides :

Onion Rings, Hand Cut Chips, Side Salad, Hassel back Potato, Seasonal Vegetables £3.50

Truffle Oil and Parmesan Handcut Chips £4.50

Sauces – Peppercorn, Mushroom, Roast Gravy, Chimichurri £3.00

Cottage Pie- Braised Beef, Garden Peas, Red Wine, Potato Gratin (SD)(D) £14.00

Crispy Pork Belly, Hassel back Potato, Parsnip and Apple Puree, Mulled Wine Braised Cabbage Red Wine Jus £17.00

Lamb Shank in a Madras Curry, Basmati Rice, Flat Bread £19.00

Smoked Duck Breast, Served Pink with Masala Wine & Black Cherry Jus, Fondant Potato, Seasonal Veg £19.00

Fragrant Thai Red Curry, Basmati Rice, Flat Bread

Chicken £15.00

Beef £15.50

Vegetable (Vegan Suitable) £13.00

King Prawn £18.00

Allergen Information available upon request

Please inform our team of any dietary requirements or allergies at all stages of ordering.

Service charge not included. All tips go to our staff.

THE LOUNGE

Relax & Unwind

Burgers

The Lounge Burger - 100% Rump of Beef 225g, Melted Cheese, Gherkin, BBQ Glaze, Bacon, Hand Cut Chips, Lounge Burger Sauce (Served Medium)*	£15.50
Chicken Schnitzel Burger – Coated Chicken Breast, Brioche Bun, Garlic Mayo, Lettuce	£14.00

Pasta Dishes

Arrabiata - Penne Pasta with Classic Spicy Tomato, Basil (VEGAN)	£13.50
Puttanesca – Tomatoes, Black Olives, Garlic, Capers, Pasta (VEGAN)	£14.00
Pil Pil Prawn - Linguine, Marinated Succulent King Prawns, Tomato, Chilli and Garlic	£16.00
Chicken Pesto - Penne Pasta, Pesto Cream Sauce, Chicken Breast, Parmesan	£15.00
Meatball Linguine – Beef Meatballs in a Tomato, Garlic and Basil Ragu, Orange Gremolata	£15.00
Potato Gnocchi – Rocket and Walnut Pesto (VEGAN)	£14.00

Salads

Caesar - Charred Chicken Breast, Crisp Bacon, Lettuce, Cherry Tomatoes, Caesar Dressing	£11.00
Goats Cheese - Baked Goats Cheese, Baby Leaves, Apple, Walnut, Charred Tomato, Raisin Dressing	£10.50
Chilli and Garlic King Prawn Salad , Mixed Leaves, Avocado, Chilli and Lime Dressing	£14.00

Side Dishes

Garlic Baguette - Butter and Herbs Toasted On Rustic Baguette	£3.50
With Cheese	£4.50
Onion Rings , Hand Cut Chips, Side Salad, Hassel back Potato, Seasonal Vegetables	£3.50
Truffle Oil and Parmesan Hand cut Chips	£4.50
Sauces – Peppercorn, Mushroom, Roast Gravy, Mushroom	£3.00

*All Dishes Are Cooked To Order So Please Allow 20 Minutes in Busy Periods

*Any Special Dietary Needs Can Be Catered For Please Ask a Waiter

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