A LA CARTE Kitchen until 10pm



Winter Margarita 13

Cherry Mojito Fizz 12.5

Pick-me-up! 13

SHARING NIBBLES

Charcuterie 16.5

Coppa ham, salami Milano, chorizo, pickled vegetables & savoury seeded crackers

Cheese board (v)

Shropshire blue, red Leicester, brie, mango chutney, sun-dried tomatoes, marinated garlic, peppers, olives, cornichons & savoury seeded crackers

SNACKS All at 8

Arancini of butternut squash, mozzarella and sage (v)

Croquettes of seasoned chicken

Kibbeh Lebanese beef croquettes

Cheese Fondue Croquettes (v)

Chipolatas with a Worcestershire sauce glaze

LARGE PLATES

Picanha Steak (11.5 oz) 26.5

Herb-crusted bone & beef marrow, salad, chimichurri and skin-on fries

Upgrade to halloumi fries 2 or sweet potato fries 1

Lamb Hotpot 18.5

Served with a delicious medley of Winter vegetables

Smoky Barbecue Ribs (Half rack/Full rack) 14.5/18.9

Pork ribs in barbecue glaze with coleslaw, pink onions, served with skin-on fries

Peri-Peri Half Chicken 19

Served with mixed salad and skin-on fries

Poached Scottish Salmon 16.5

Braised chicory, Jersey royals, green beans, cherry vine tomatoes & hollandaise

Pork Loin Stuffed with Pistachio & Apricot served with colcannon mash, caramelised apple &

a mustard sauce

Roasted Shallot Tart Tatin (v)

18

With tenderstem broccoli, sunblushed tomatoes, mushrooms, Jersey royals, and balsamic dressing

SMALL PLATES

Chicken Wings (Half portion/Full portion) BBQ/Frank's hot sauce/Peanut & Strawberry/Cranberry	8.5/14
Pulled beef Mac and Cheese (vo)	8.5
Duo of Tacos Steak/pork/jackfruit	9
Stuffed Bone Marrow Tender pulled beef, marrow with onions & a cheddar sauce	8.5
Harissa Lamb Kebab with coriander hummus, cucumber & flatbread	er 11.5
Breaded Brie Bites (v)	8
Octopus, Chorizo and Roasted Red Peppers	8.5
Waffle-Fry Nachos with guac, sour cream & jalapeños (v) 8.5

ON THE SIDE

UN THE SIDE	
Dauphinoise Chips with special mayo (v)	6
Tarragon-buttered Broccoli & Green Beans (v)	6.5
Sweet Potato Fries (vg)	6
Skin-on Fries (v)	5
Halloumi Fries in a panko breadcrumb, w/chipotle mayo	6.5
Colcannon Mashed Potatoes (v)	5.5

BURGERS

18

A delicious, messy burger served in a brioche bun with skin-on fries ${\bf Upgrade?}$ sweet potato fries ${\bf 1}$ or halloumi fries ${\bf 2}$

Extra Toppings Pickled Jalapeños 1 / Fried Egg 1.5 / Smoked Streaky Bacon 2 / Cheddar 1 / Blue Cheese 1.5

Turkey BurgerA succulent, herb-crusted turkey fillet topped with cheddar, lettuce, onion, tomato, relish & cranberry mayo,

vegan Cheeseburger (vg)

Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo in a poppy seed bun

Aged Rump of Beef Burger
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce

Spicy Cajun Chicken Burger

Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce

Grilled Halloumi Burger (v)

Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus

Please inform a member of our team of any allergy or dietary requirements. A discretionary service charge of 12.5% is added to your bill.

Friday's bottomless options are only available as an upgrade to a main dish

The FSA are advising people who have a peanut allergy to avoid consuming foods that contain or may contain mustard ingredients

See reverse for bottomless options

16.5

16

15.5





BOTTOMLESS COCKTAILS

LIFE IS PEACHY

Archers Peach Liqueur, Blood Orange Gin, Prosecco, Soda

STRAWBERRY FIELDS FOREVER

Pink Strawberry Gin, Hibiscus Liqueur, Lemon, Cranberry

BERRY SMASH

Absolut Raspberry, Sloe Gin, Lemon, Apple, Mint

SLOE SPRITZ

Sloe Berry Gin, Pink Gin, Lemon, Prosecco, Soda

POV STAR CAIPIRINHA

Cachaça, Passion Fruit, Lime, Sugar

ROYAL SANGRIA

Passion Fruit Liqueur, Banana Liqueur, Lemon, Fresh Mint, Prosecco