

SMALL PLATES

HOMEMADE SOUP OF THE DAY
sourdough bread
6.5

PAN-FRIED HALLOUMI (V)
crudités, balsamic glaze
7.5

DEEP FRIED BREADED WHITEBAIT
garlic mayonnaise
7.5

SALT 'N' PEPPER SQUID
deep-fried, sweet chilli sauce
8.0

ARDENNES PATÉ
gherkins, sourdough
7.0

GARLIC PRAWNS
garlic butter, parsley, sourdough
8.5

DEEP FRIED CRUMBED BRIE (V)
cranberry sauce
7.5

SOURDOUGH BREAD
olive oil, balsamic vinegar
4.5

Please notify us of any dietary requirements,
food allergies or intolerances when ordering
A discretionary 10% service charge will be
added to all tables of 6 or more



STEAKS

*Cooked on our charcoal grill. Served with straw fries or
chunky chips & your choice of sauce.*

16oz T-BONE
30.0

8.OZ FILLET
27.0

10.OZ RIBEYE
24.0

8OZ SIRLOIN
21.0

SAUCES & BUTTERS

red wine jus, peppercorn, blue cheese,
garlic butter

'SURF & TURE'add £3.50
garlic butter & prawns

SIDES

steamed veg	3.5
mixed salad	3.5
beetroot & feta salad	5.0
mash	3.5
chunky chips / straw fries	3.5

MAINS

BEER BATTERED COD
garden peas, chunky chips
17.0

STEAK & ALE PIE
chunky chips, mixed vegetables
18.0

CAESAR SALAD
Romaine lettuce, garlic & herb croutons, Caesar dressing,
parmesan 15.0
add southern fried chicken 17.5

LAMB KOFTA SKEWERS
minted yoghurt dip, straw fries, salad
16.0

CONFIT DUCK LEG
dauphinoise potato, green beans, red wine jus
19.0

BEETROOT WELLINGTON (VEGAN)
chunky chips, seasonal vegetables, vegetable gravy
15.5

SEA BASS FILLETS
crushed new potatoes, courgettes, white wine & lemon
cream sauce
19.0

HOMEMADE VEGETABLE LASAGNE (V)
mixed salad
16.0

SLOW COOKED LAMB SHANK
creamy mash, seasonal veg, gravy
20.5

PUDDINGS £7.50

GINGERBREAD PUDDING

vanilla ice cream, butterscotch sauce

CINNAMON & CARAMEL CHEESECAKE

vanilla ice cream, choc caramel sauce

WARM CHOCOLATE FUDGE CAKE

vanilla ice cream

LEMON CREAM TART

lemon crunch ice-cream

GELATO CAKE

meringue, cream, rum and chocolate iced slice, fresh berries, chocolate sauce

COCONUT RICE PUDDING (Vegan) (GF)

berry compote

FERRERO ROCHER AFFOGATO £7.50

chocolate ice cream, shot of Frangelico hazelnut liqueur, espresso coffee

AFFOGATO £5.50

vanilla ice cream, espresso coffee

ROCKY ROAD AMARETTI BITES £4.0

(contains nuts)

DESSERT WINE

Muscat St Jean de Minervois (100ml glass) 6.00

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BEECHDEAN FARMHOUSE ICE CREAM

vanilla bean, Belgian chocolate truffle, strawberry, sticky toffee fudge, mint choc chip, white chocolate, salted caramel, lemon, mango, blackcurrant sorbet

2 scoops - 5.0 3 scoops - 6.5

CHEESE PLATE

Please ask for today's selection

2 Cheeses 7.5 3 Cheeses 9.0 4 Cheeses 10.5

PORT (50ml) : Churchill Reserve £4.50 Warre's 2004 Vintage £7.50

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Freshly poured espresso shaken with vodka & Kahlua - sure to perk you up!

8.5

CHOCOLATE ORANGE

Baileys, Kahlua & Cointreau shaken with fresh cream & topped with freshly shaved Lindt 90%

8.5

BOOZEY COFFEE

IRISH COFFEE

Freshly brewed coffee topped with cream and your favourite tittle - Jamesons, Tia Maria, Baileys, Grand Marnier, Disaronno?

7.5

UE Coffee

Espresso - 2.6

Double Espresso/Long Black - 2.9

Flat White - 3.2

Cappuccino//Latte - 3.4

Mocha/Hot Chocolate - 3.6

AFTER DINNER

SINGLE MALTS (25ml)

Glenmorangie 10yr	5.0	Ardberg 10yr	6.0
Talisker Skye 10yr	5.5	Loch Lomond	3.5
Glenfiddich 12yr	5.5	Auchentoshan	3.5
Tamnavulin	4.0	Dalwhinnie 15yr	6.0
Highland Park 12yr	5.5	Laphroaig 10yr	5.5
Penderyn Welsh Malt	5.0	Glenkinchie 12yr	5.5

BRANDY/ARMAGNAC /CALVADOS (25ml)

Courvoisier VS	3.5
Remy Martin VSOP	5.5
Hennessy VO	5.0
Calvados	4.5
Armagnac Baron de Pichon Longueville VSOP	7.5
Delord Bas Armagnac 25yr old	8.0

LIQUEURS (25ml) : plenty more available!

Baileys (50ml)	4.5
Tia Maria	3.5
Grand Marnier	4.0

Jeeves & Jericho Teas & Infusions

English Breakfast, Earl Grey, Green Tea, Chamomile & Lavender, Lemon & Ginger, Mojito Mint, Red Berry Burst

2.9