



SPECIALS MENU

MAINS

FESTIVE GRAZING BOARD ————— 18.00

chargrilled marinated turkey skewers, chicken liver and wild mushroom pate, pigs in blankets, confit of salt cured salmon, salt and pepper fried squid, grilled halloumi with spiced fig jam, falafel, bread, dips and pickles.

FRITTO MISTO ————— 13.00

Fish and seafood fritto misto, mixture of crispy fried fish and seafood served with salad, fries, chargrilled lemon and roasted red pepper aioli

LAMB SKEWERS ————— 14.00

Chargrilled spicy lamb skewers, Greek salad, toasted pita, tzatziki, rustic fries

CHICKEN GYROS ————— 12.00

chargrilled chicken kebab marinated in spices and citrus, flat bread, red pepper and onion salad, tzatziki, rustic fries

HOT AND SPICY THAI STYLE RED CURRY

CHICKEN - 14.00 • SEAFOOD 16.00

flavoured with lemon grass, coconut milk and kaffir lime leaf, served with sticky aromatic Jasmine rice. Chicken-14/ Seafood-16

DIRTY FRIES

PEPPERED STEAK & EGG ————— 12.00

Rustic fries, parmesan, truffle oil, spring onion and chives topped with peppered chargrilled rump steak and fried free range egg

STICKY BBQ BEEF ————— 12.00

Rustic fries topped with sticky whisky barbecue shredded beef rib, melted cheddar, red peppers, chilli, onions and parsley

SAUCES

PEPPERCORN AND BRANDY ————— 2.50

CREAMY BLUE CHEESE & WHITE WINE ————— 2.50

GARLIC BUTTER ————— 1.50

SANDWICHES

ALL SERVED WITH RUSTIC FRIES FROM 12-5

OPEN CLUB ————— 8.50

Crispy parmesan coated chicken, smoked bacon, fried egg, roasted pepper aioli, gem lettuce and vine tomatoes on toasted sourdough topped with N'duja jam

CHARGRILLED 32 DAY DRY AGED RUMP STEAK ————— 9.25

Dolcelatte in a toasted Ciabatta with rocket leaves, vine tomatoes and red slaw

MED VEGETABLES ————— 7.25

Chickpea and red lentil fritter and mozzarella in a toasted Ciabatta, with mint and cucumber yogurt

FESTIVE COCKTAILS

MISTLE-SLOE ————— 8.00

Plymouth Sloe Gin, Cranberry Juice, Apple Juice & Lemon Juice.

FIG WHISKEY SOUR ————— 8.00

Monkey Shoulder Whiskey, Fig Liqueur, Lemon Juice, Sugar Syrup & Egg White.

SPICED RUM EGGNOG ————— 8.00

Sailor Jerry's, Milk, Double Cream, Whole Egg, Vanilla Syrup & Spiced Bitters.

PEAR TREE ————— 8.00

Eristoff Vodka, St. Germain, Pear Juice, Lime Juice & Thyme Infused Syrup.

GIN TODDY ————— 8.00

Bombay Sapphire, Lemon Juice, Honey & Hot Water.

Allergies - SOME OF OUR MENU ITEMS CONTAIN ALLERGENS INCLUDING; GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.