

## *Starter*

Roasted Tomato & Basil Soup served with Petit Pain

(V/GF) £8.25

Ardennes Pate served with Glazed Red Onion Chutney, & brioche

£9.25

Tiger Prawns & Crayfish with American Cocktail Sauce

(GF) £9.95

Prosciutto di Parma, Netted Melon and Tomato Bruschetta

£9.50

Pickled Beet, Vegan Cheese, and Royal Gala Apple Salad with Pinenut Vinaigrette

(VE/GF) £9.25

## *Main Course*

Braised Lamb Shank, Minted & Honey Roasted Root Vegetables with a

Redcurrant Jus (GF) £30

Pork Tenderloin, Torched Jerusalem Artichoke, Cider Beer Sauce &

Wonky Apple Crisps £26

Tuscan Chicken with Emmental Cheese Gratin Potato, & Pecorino Sauce

(GF) £25

Pan Seared Lemon & Thyme Salmon Supreme, Paris Mash, & Ratatouille

(GF) £22

Gnocchi Pasta, Creamy Garlic Cheese Sauce, Cherry Tomato, Basil, Truffle Oil,

served with Garlic Bread (V) £16

Vegan Penne Pasta, Plant-Based Meatballs, Rich Napolitan Sauce

Vegan Cheese, and Pine Nuts (VE/GF) £18

GF = Gluten Free - V = Vegetarian - VE = Vegan - NF = Nut Free

While we do our best to ensure our dishes are allergen-friendly due to the open-plan nature of our kitchens, we are unable to guarantee that our dishes are 'free from' allergens. If you have any specific dietary needs, please alert a member of staff.

## *Steaks*

All Steaks are served with Grilled Mushroom, Tomato & Chips

Sirloin Steak 8oz £28.50

Ribeye Steak 8oz £30

All sauces £3

Cafe de Paris Butter

Pink Peppercorn Butter

Diane Sauce

Peppercorn Sauce

Chimichurri

## *Desserts*

Black Forest Cheesecake - a Cherry Cheesecake on a Bourbon Biscuit base, with Cherry Glaze & Wild Berry Compote  
£8.50

Chocolate & Rum Pistachio Delice with Pistachio Ice Cream  
£8.50

Vanilla Panna Cotta , Forest Fruits, & Strawberry Couli  
£8.50

Fresh Fruit Salad served with Choice of Ice Cream (GF)  
£7

Somerset Brie, Smoked Applewood Cheddar, Stilton, Mission Fig, Cranberry Chutney, Crackers, Celery & Grapes  
£10

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# *Wines by the Bottle*

## *Red*

### **Chateau Vieux Clos Saint-Emilion Grand Cru**

£44

France - Great depth, intense colour and a softness that flatters the palate

### **The Crusher Pinot Noir**

£37

California- Offers a fruit-forward nose, with nuanced notes of cranberry, cherry, and warm spices

### **Domaine Dupré Macon Rouge**

£33

France - Light-bodied wine is smooth with soft, elegant tannins

### **Domaine De Valmoissine Pinot Noir**

£33

France - Ripe cherry and strawberry fruits

### **Château Haut Bertinerie Côtes de Bordeaux Blaye**

£33

France - Medium-bodied, dark fruit, good acidity, classical tannin structure

### **Château de l'Estagnol Vigne Longue Côtes-du-Rhône**

£34

France - Fine aromas of red berries and spices

### **Old Vine Zinfandel**

£33

California - Rich, ripe plums, dark chocolate, vanilla, and spice

# *Wines by the Bottle*

## *White*

### **Colombo & Fille Cotes du Rhone Blanc**

£44

France - Exotic flavours of mangos and apricots are perfectly balanced by a nice acidity

### **Domaine Mittnacht Freres Pinot Blanc**

£55

France - Medium-bodied and fresh, with a long, clean finish

### **Guy Saget Muscadet**

£33

France - Intense apples and herbal aroma.  
Dominant ripe apples on the palate, short finish

### **Domaine Dupre Bourgogne Aligote**

£33

France - a classic dry Burgundy

The wines vary in alcohol by volume (ABV) between 11% and 15%  
All wines are subject to availability and whilst every effort is made to keep the list up to date,  
vintages available may sometimes vary from those listed  
Please ask our staff for more details

# Wines by the Glass

## White

	125ml	175ml	250ml	Bottle
<b>807-Blunsdon House Chardonnay</b> Australia - Fresh melons and peach	£5.00	£7.00	£10.00	£28.00
<b>815-Black Cottage Sauvignon Blanc</b> New Zealand - Fresh grassy gooseberries	£7.00	£10.50	£14.00	£40.00
<b>828-Nagyrede Estate Pinot Grigio</b> Hungary - Citrusy notes, floral aroma and refreshing fruits	£5.50	£8.00	£11.00	£32.00
<b>862-Marques de Cacaes Rioja Blanco</b> Spain - Fragrant oak and grapefruit	£7.00	£9.00	£12.50	£36.00
<b>801-Vinecrafter Chenin Blanc</b> South Africa - aromas of guava, green apple and tropical fruit	£5.50	£8.00	£11.00	£32.00

## Red

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	125ml	175ml	250ml	Bottle
<b>836-Blunsdon House Shiraz - Cabernet</b> Australia - Warm and spicy with blackcurrant and cherry notes	£5.00	£7.00	£10.00	£28.00
<b>816-Montes 'Classic' Merlot</b> Chile - Elegant, refined with marked fruitiness and spicy black pepper	£7.00	£9.00	£12.50	£36.00
<b>808-Cristobal Malbec</b> Argentina - Argentina - ripe red fruit character and spice, enhanced by subtle use of French oak barrels.	£6.50	£8.50	£13.00	£38.00
<b>814-Covila Tinto Rioja</b> Spain - Aniseed and high roast, the hallmarks of a classic Rioja	£5.50	£8.00	£11.00	£32.00
<b>845-Chianti Classico Sangiovese</b> Italy - aromas of ripe cherry, hints of spice and woody notes	£6.00	£8.50	£12.00	£34.00

## Rose

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	125ml	175ml	250ml	Bottle
<b>842-Nagyrede Estate Pinot Grigio Blush</b> Hungary - Delightful notes of citrus and light cherry	£5.50	£7.00	£10.00	£32.00
<b>805-Blunsdon House White Zinfandel</b> California - aromas of fresh watermelon and juicy fruit	£5.00	£7.00	£10.00	£28.00

