

COCKTAILS

PASSION STAR MARTINI 10.5

Vodka, passion fruit puree, pineapple, Passoa, sugar syrup, prosecco

ESPRESSO MARTINI 9.5

Vodka, Kahula, sugar syrup, double espresso

PENNY BLACK 10.5

Chambord, elderflower liquor, Prosecco

MOJITO 9

Havana Special, Havana 3, sugar Syrup, soda, lime, mint

MANHATTAN 10

Makers mark, sweet vermouth

APEROL SPRITZ 9.5

Aperol, prosecco, soda, orange garnish

STRAWBERRY AMARETTO SOUR 9

Amaretto, strawberry puree, lemon, sugar

FRENCH 75 9.5

Gin, lemon juice, sugar syrup, sparkling white wine

PINK VELVET 9

Pink gin, vodka, candy syrup, strawberry puree, lemondade

MOONLIGHT MARGARITTA 9.5

Olmeqa Tequila, blue curacao, sugar syrup, lime juice. Salt rim

BRAMBLE 10

Gin, lemon juice, Creme De Cassis

OLD FASHIONED 9

Bourbon, brown sugar, Angostura Bitters, soda dash optional

WHITE RUSSIAN 9

Vodka, Kahlua, cream

GIN SIGNATURE SERVE

50ml Gin, 275ml tonic

CARLISLE GIN ORIGINAL DRY 10

Fever tree Indian tonic, fresh orange slice

CARLISLE GIN ORANGE & LIME 10

Fever tree Mediterranean tonic, fresh lime slice

CARLISLE GIN RASPBERRY & PASSION FRUIT 10

Fever tree Mediterranean tonic, fresh raspberry

MOCKTAILS

0% BRAMBLE 7.5

Ceders 0% gin, sugar syrup, lemon juice, grenadine

STRAWBERRY PUNCH 5

Strawberry, honey, mint, tonic

COCONUT & ELDERFLOWER REFRESHER 5.5

Coconut syrup, elderflower cordial, cucumbers, mint leaves, soda water

NIBBLES

NOCELLARA OLIVES (v, ve, gf) 4.5

CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH (gf) 8

PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE 8

BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v) 7



STARTERS & SMALL PLATES

GARLIC MUSHROOMS 8.5

Creamy Madeira wine sauce, toasted brioche (v)

BURRATA, PECAN, PROSCIUTTO & PEAR SALAD 11

Honey and mint herb oil (gf)

ROAST CHERRY TOMATO, FETA & SMOKED CHICKEN BRUSCHETTA 10

With sun blushed tomato tapenade

CHICKEN LIVER PATE 10.5

Halston chutney, sourdough & garden salad

GIN CURED SALMON 11

Cucumber, beetroot, yuzu & peach dressing (gf)

ROASTED TOMATO SOUP, BASIL OIL 7.5

Sourdough bread (v,ve)

THREE CHEESE & CELERY CROQUETTES 8.5

French dressed rocket with tomato and basil fondue (v)

PAN FRIED SCALLOPS 11

Textures of pea, black pudding and lemon butter sauce

TOASTED SOURDOUGH BREAD 4

Oils (v, ve)

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FROM THE GRILL

PICANHA STEAK 20
8oz Grass fed beef

RIB EYE STEAK 32
10oz Salt aged, grass fed beef

FILLET STEAK 34
8oz Salt aged, grass fed beef

STEAK SAUCES 3.5
Add sauce-Peppercorn | Garlic butter | Port & red wine |
Three cheese sauce | Chorizo ragu

All served with triple-cooked chips or mixed salad,
grilled tomato & beer-battered pickled onion rings

CHATEAUBRIAND STEAK 78
(Serves 2)

Served with port & red wine reduction, seasonal
green vegetables, butter-glazed mushrooms,
triple-cooked chips & béarnaise tomato (gf)



SALADS

**SMOKED CHICKEN, BACON,
SPINACH & AVOCADO SALAD** 13
With toasted coconut & soy honey oil

**CREAMED GOATS CHEESE &
GRAPE SALAD** 11

With chicory, gem lettuce, grapes, apple,
walnuts & celery leaf, lemon black pepper
crème fraiche (v,gf)

SALAD ADDITIONS

Breaded chicken 3.50 | King prawns 4.00 |
Picanha steak 4.50 | Gin cured salmon 4.00



SIDES

Shredded greens with cheese sauce (v, gf) 4

Beer battered onion rings (v) 4.5

Halston garden salad, French dressing (v, gf) 4

Charlotte potatoes with garlic & herb (v, gf) 4

Sweet potato fries (v, ve, gf) 5

Triple cooked chips (v, ve, gf) 4

SAUCES 1.5 each
Garlic mayo | Blue cheese mayo |
Parmesan and truffle oil

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BEER & CIDER ON DRAFT

1/2 Pint

MADRI 2.9/5.7
Spain 4.6%

PRAVHA 2.6/5.1
Netherlands 4%

BORDERLANDS BREWERY (GUEST) 2.7/5.3
Langholm, Scotland

ASPALL APPLE CIDER 2.9/5.6
England 4.5%

SALT LOOM 3.1/5.8
England 4%

GUINNESS 2.9/5.6
Ireland 4.1%

BOTTLES

PERONI 4.5
5.1% 330ml

CORONA 4.5
4.5% 330ml

CORONA 00 3.6
0.05% 330ml

STAROPRAMEN 4.8
5% 330ml

STAROPRAMEN ZERO 3.6
0% 330ml

REKORDERLIG CIDER 5.5
4% 500ml

STRAWBERRY & LIME
MANGO & RASPBERRY
WATERMELON & LIME

REKORDERLIG CIDER 00 4.2
0% 500ml
STRAWBERRY & LIME

SOFT DRINKS

COCA COLA 330ML 2.8

DIET COKE 330ML 2.6

FEVER TREE 275ML 3
GINGER BEER | RASPBERRY LEMONADE |
CLOUDY APPLE

FEVER TREE 200ML 2
LIGHT TONIC | INDIAN TONIC | GINGER ALE |
ELDERFLOWER TONIC | MEDITERRANEAN TONIC

J20 275ML 3
APPLE & RASPBERRY
ORANGE & PASSIONFRUIT

FRESH JUICE 250ML 2.8

STILL WATER 330ML/750ML 1.8/3.8

**SPARKLING WATER
330ML/750ML** 1.8/3.8

RED WINE 175ml Btl

Light & fruity

SEA MOUNTAIN 'DEVILS PEAK' MERLOT 2020 6.8/27

South Africa

DANCING FLAME GRAN RESERVA PINOT NOIR 2021 36

Chile

Medium bodied, round & fruity

ROWLANDS BROOK SHIRAZ 7.1/29

Australia

OLTRE PIANO PRIMITIVO SALENTO 2021 7.8/32

Italy

RIOJA SANTIAGO RESERVA 2018 36

Spain

MONTE ZOVO VALPOLICELLA 2021 48

Italy

Full, Rich & Robust

SANTA DIGNA CABERNET SAUVIGNON 2019 34

Chile

GOUGUENHEIM MALBEC 2022 8.6/35

Argentina

CHATEAU TOUR BEL AIR 2019 44

France

ALAIN JAUME GRAND VENEUR COTE DU RHONE ROUGE 2020 39

France

ROSE WINE 175ml Btl

FOXCOVER WHITE ZINFANDEL 6.9/28

USA

AMORI PINOT GRIGIO ROSÉ 2022 7.4/30

Italy

WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV 54

France



MAGNUMS

LAURENT - PERRIER LA CUVÉE 140

France, 1.5L bottle

MOET & CHANDON BRUT IMPERIAL 138

France, 1.5L bottle

WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV 100

France, 1.5L bottle



MAINS

CHICKEN BREAST WRAPPED IN AIR DRIED HAM 22

Boulangère potato, French beans, pak choi, roast cauliflower (gf)

Add sauce-Peppercorn | Garlic butter | Port & red wine | Three cheese sauce | Chorizo ragu

KATSU CHICKEN CURRY 20

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions

LEMON & GINGER GLAZED SALMON 22

Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)

PAN FRIED HAKE 21

Buttered braised greens, spring onion, rosti potato, parmesan crisp and vanilla white wine velouté (gf)

BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS 18

Pea mayo, tartare sauce

BRANDY FLAMED PORK TENDERLOIN 24

With sauteed spinach and wild mushroom fricassee, honey glazed carrots, roast celeriac puree, Potato Pear William

SPICED LAMB BURGER 18

With mild cheddar, crisp lettuce, tomato, cucumber relish & chilli mango jam in toasted brioche bun, triple cooked chips

BREADED HALLOUMI BURGER 16.5

Topped with tomato, basil and mozzarella salad tossed with garden herbs, balsamic reduction in toasted brioche roll, triple cooked chips (v)

THAI YELLOW VEGETABLE CURRY 12/16

Roasted vegetables, toasted coconut & coriander rice, garlic toasted flatbread (v, ve)

ROAST GARLIC TAGLIATELLE, CREAMY CHIVE SAUCE 12.5/16.5

Parmesan cheese, & thyme infused golden crumb, sauteed wild mushrooms with shredded greens (v)

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DESSERT

CLASSIC CRÈME BRULEE Shortbread (v)	7.5
VANILLA & WHITE CHOCOLATE CHEESECAKE Biscoff crunch, compressed strawberries (v)	7.5
BLACK RASPBERRY, DARK CHOCOLATE AND VANILLA BEAN TORTE	8.5
PEANUT BUTTER CHOCOLATE BROWNIE Chocolate sauce, vanilla ice-cream (v, ve, gf)	7.5
WARM BUTTERMILK PUDDING Butterscotch sauce, lemon blackberry compote & double Jersey ice cream	7.5
CHEESE Local cheeses, celery, biscuits, medjool dates	11

DESSERT WINE

Petit Guiraud Sauternes 2020 37.5cl France	35
Tokaibor Tokaji Aszu 5 Puttonyos 50cl Hungary	35
Stanton & Killeen Rutherglen Muscat 37.5cl Australia	35
Grahams 10 Year Old Tawny Port 75cl Portugal	40

COFFEE & TEA

CAPPUCCINO	3.5
AMERICANO	2.9
LATTE	3.5
FLAT WHITE	3.4
ESPRESSO	2.0
DOUBLE ESPRESSO	2.4
ADD SYRUP	0.5
ENGLISH LAKELAND TEA	2.6
PEPPERMINT TEA	2.5
EARL GREY	2.5
LEMON AND GINGER	2.5
GREEN TEA	2.5
DE-CAFFEINATED TEA	2.65
CHAI LATTE	3.9
LUXURY HOT CHOCOLATE	3.9
ADD SOYA OR OAT MILK	0.5

Decaffeinated coffee available

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WHITE WINE

175ml Btl

<i>Delicate & Light</i>	
AMANTI PINOT GRIGIO 2022 Italy	7.3/29
J P RAMOS VINHO VERDE 'LOUREIRO' 2021-22 Portugal	6.8/27
<i>Fresh, Fruit Driven & Zesty</i>	
OSPREY'S LANDING SAUVIGNON BLANC 2022 New Zealand	7.8/32
PIQUE & MIXE, PIQUEPOUL-TERRET BLEND France	32
TÖRLEY VINEYARDS 'TALISMAN' GRÜNER VELTLINER 2021 Hungary	27
DOMAINE DENIZOT SANCERRE 2021 France	49
<i>Richer, Textured & Aromatic</i>	
LE GRAND NOIR VIOGNIER 2022 France	8.3/34
VICTORIA PARK CHARDONNAY 2021 Australia	35
VEIGA DA PRINCESA ALBARIÑO 2022 Spain	38
FAMILLE BROCARD CHABLIS LES MANANTS 2022 France	44
CHAMPAGNE	125ml Btl
JEAN-PIERRE MARNIQUET CARTE D'OR BRUT NV	10/50
CHAMPAGNE TAITTINGER BRUT RÉSERVE NV	70
CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ NV	85
DOM PÉRIGNON 2013	250
SPARKLING WINE	
BOTTER PROSECCO DOC NV Italy	6.5/27
GRATIEN & MAYER CUVÉE FLAMME CRÉMANT DE LOIRE NV France	7.5/34
GRATIEN & MAYER CUVÉE FLAMME ROSÉ CRÉMANT DE LOIRE NV France	7.5/34