

## COCKTAILS

### PASSION STAR MARTINI

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

### ESPRESSO MARTINI

Vodka, Kahula, sugar syrup, Halston double espresso

### PENNY BLACK

Chambord, elderflower liquor, Prosecco

### MOJITO

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

### NEGRONI

Gin, Campari, Martini Rosso

### APEROL SPRITZ

Aperol, prosecco, soda, orange garnish

### STRAWBERRY AMARETTO SOUR

Amaretto, strawberry puree, lemon, sugar

### FRENCH MARTINI

Vanilla vodka, Chambord, pineapple juice

### PINK VELVET

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

### LIMONCELLO MARGARITA

Tequila, limoncello, lime juice, sugar syrup

### BRAMBLE

Gin, lemon juice, Creme De Cassis

### OLD FASHIONED

Bourbon, brown sugar, Angostura Bitters, soda dash optional

### WHITE RUSSIAN

Vodka, Kahlua, milk

## MOCKTAILS

### 0% BRAMBLE

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

### STRAWBERRY PUNCH

Strawberry, honey, mint, tonic

### PASSION STAR 0%

Pineapple juice, passionfruit & sugar syrup



## NIBBLES

10.5

**NOCELLARA OLIVES** (v, ve, gf)

4.5

**PIGS IN BLANKETS WITH A CUMBERLAND SAUCE GLAZE**

8

10

**CHILLI CHEDDAR FONDUE FOAM & NACHOS** (v)

7.5

10.5

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

7

9.5



10

9.5

## STARTERS & SMALL PLATES

9

**WILD MUSHROOM & TRUFFLE RISOTTO**

10

With sauteed mushroom & parmesan cheese (gf)

9.5

**BURRATA, PECAN, PROSCIUTTO & PEAR SALAD**

11

9.5

Honey and mint herb oil (gf)

9.5

**TWICE BAKED GOATS CHEESE SOUFFLE**

10.5

Caramelised onion & thyme cream topped with goats' cheese and fig (v)

10

**CHICKEN LIVER PATE**

10.5

Halston chutney, sourdough & garden salad

10

**GIN CURED SALMON**

11

Chive potato salad, salt roasted beetroot, lumpfish roe, lime & herb dressing (gf)

10

**SPICED CARROT, COCONUT & LENTIL SOUP**

7.5

Sweet potato crisp, sourdough bread (v,ve)

7.5

**SEARED SCALLOPS WITH APPLE BRANDY SAUCE**

12

Pressed sweet potato & black pudding, watercress & apple crisp

5

6

**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 |

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

**CLASSIC CHICKEN CAESAR SALAD** 13.5  
Breaded chicken, croutons, romaine lettuce,  
creamy garlic anchovy dressing, Parmesan  
cheese

**GRAIN & GREEK SALAD** 12  
Cucumber, tomato, red onion, Kalamata  
olives, roast peppers, cracked wheat, giant  
cous cous, chickpeas, oregano, lemon,  
olive oil & parsley dressing

### 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) 4

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

**MADRI** 1/2 Pint 3/5.7  
Spain 4.6%

**PRAVHA** 2.8/5.3  
Czech 4%

**SALT JUTE SESSION IPA (GUEST)** 3.1/5.8  
England 4.2%

**ASPALL APPLE CIDER** 2.9/5.6  
England 4.5%

**SALT LOOM** 3.1/5.8  
England 4%

**GUINNESS** 3.1/5.8  
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** 3.5

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

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

## RED WINE

175ml Btl

*Light & fruity*

### LE PETIT NOIR MERLOT

France

### DANCING FLAME GRAN RESERVA PINOT NOIR 2021

Chile

*Medium bodied, round & fruity*

### ROWLANDS BROOK SHIRAZ

Australia

### OLTRE PIANO PRIMITIVO SALENTO 2021

Italy

### RIOJA SANTIAGO RESERVA 2018

Spain

### MONTE ZOVO VALPOLICELLA 2021

Italy

*Full, Rich & Robust*

### SANTA DIGNA CABERNET SAUVIGNON 2019

Chile

### GOUGUENHEIM MALBEC 2022

Argentina

### CHATEAU TOUR BEL AIR 2019

France

### ALAIN JAUME GRAND VENEUR COTE DU RHONE ROUGE 2020

France

### CHATEAU PUY-BLANQUET SAINT- EMILION GRAND CRUZ 2015

France

### CHATEAUNEAUF-DU-PAPE

### LES GALETS DE LA BERTHAUDE 2021

France

## ROSE WINE

175ml Btl

### FOXCOVER WHITE ZINFANDEL

USA

### AMORI PINOT GRIGIO ROSÉ 2022

Italy

### WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV

France



## MAGNUMS

### TAITTINGER BRUT RESERVE NV

France, 1.5L bottle

### LAURENT - PERRIER LA CUVÉE

France, 1.5L bottle

### WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ NV

France, 1.5L bottle

## MAINS

### BOUDIN OF TURKEY WRAPPED IN AIR DRIED HAM WITH A CRANBERRY, ORANGE & SAGE STUFFING

Beef dripping roast potatoes, Vichy turned carrots, bacon sauteed greens, Yorkshire pudding & gravy

### KATSU CHICKEN CURRY

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

### LEMON & GINGER GLAZED SALMON

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

### SEARED STONE BASS

With chorizo & seafood nage, saffron potatoes, Pak choi, beets, heritage kale & herb oil (gf)

### BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS

Pea mayo, tartare sauce

### PAN FRIED DUCK BREAST WITH CRANBERRY & ORANGE GLAZE

Confit leg croquette, cylinder potatoes, roast carrot puree, cavolo nero & braised endive

### FESTIVE PORK BURGER TOPPED WITH STICKY RED CABBAGE

Pigs in blankets & Monterey Jack cheese, in a toasted brioche bun with cranberry sauce & triple cooked chips

### FRIED BUTTERMILK CHICKEN BURGER

Grilled cheese, celeriac remoulade, beet & redcurrant jelly in a toasted brioche bun served with triple cooked chips

### SALT BAKED CELERIAC STEAK ON WILTED GREENS

Sauteed wild mushrooms, creamed potato, salsify chips, roast cherry tomato & chestnuts, caramelised onion & port reduction (ve)

### SPAGHETTI TOSSED IN ROAST GARLIC, CHILLI AND SUNDRIED TOMATO SAUCE

Sautéed cavolo nero, lemon, parmesan & rocket salad (v)

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## DESSERT

<b>CLASSIC CRÈME BRULEE</b> With orange & cranberry biscuit (v)	7.5
<b>GINGERBREAD, VANILLA &amp; BURNT ORANGE CHEESECAKE</b> Redcurrant glaze (v)	8.5
<b>DOUBLE CHOCOLATE PEANUT BROWNIE</b> Chocolate sauce, vanilla ice cream (v, ve, gf)	7.5
<b>STICKY DATE, PECAN &amp; FESTIVE SPICÉ PUDDING</b> Toffee sauce & double Jersey ice cream (v)	8

## HOME-MADE ICE CREAM

Two scoops	5
Three scoops	7
Raspberry Pavlova	Rum & raisin
Chocolate cherry	Vanilla bean
Pistachio	Festive Rocky road

*Subject to availability*

## CHEESE

Local cheeses, celery, biscuits, medjool dates

## DESSERT WINE

<b>Petit Guiraud Sauternes 2020 37.5cl</b> France	35
<b>Tokaibor Tokaji Aszu 5 Puttonyos 50cl</b> Hungary	35
<b>Stanton &amp; Killeen Rutherglen Muscat 37.5cl</b> Australia	35
<b>Grahams 10 Year Old Tawny Port 75cl</b> 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
ASSORTED HERBAL TEAS	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 &amp; Light</i>	
<b>AMANTI PINOT GRIGIO 2022</b> Italy	7.3/29
<b>WILLOWGLEN GEWÜRZTRAMINER/RIESLING 2021</b> Australia	6.8/27
<i>Fresh, Fruit Driven &amp; Zesty</i>	
<b>OSPREY'S LANDING SAUVIGNON BLANC 2022</b> New Zealand	7.8/32
<b>PIQUE &amp; MIXE, PIQUEPOUL-TERRET BLEND</b> France	32
<b>TÖRLEY VINEYARDS 'TALISMAN' GRÜNER VELTLINER 2021</b> Hungary	27

<b>DOMAINE DENIZOT SANCERRE 2021</b> France	49
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*Richer, Textured & Aromatic*

<b>LE GRAND NOIR VIOGNIER 2022</b> France	8.3/34
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<b>VICTORIA PARK CHARDONNAY 2021</b> Australia	35
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<b>VEIGA DA PRINCESA ALBARIÑO 2022</b> Spain	38
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<b>FAMILLE BROCARD CHABLIS LES MANANTS 2022</b> France	44
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## CHAMPAGNE

125ml Btl

<b>JEAN-PIERRE MARNIQUET CARTE D'OR BRUT NV</b>	12/50
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<b>CHAMPAGNE TAITTINGER BRUT RÉSERVE NV</b>	70
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<b>CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ NV</b>	85
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<b>DOM PÉRIGNON 2013</b>	250
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## SPARKLING WINE

<b>BOTTER PROSECCO DOC NV</b> Italy	6.5/28
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<b>GRATIEN &amp; MAYER CUVÉE FLAMME CREMANT DE LOIRE NV</b> France	7.5/34
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<b>GRATIEN &amp; MAYER CUVÉE FLAMME ROSÉ CREMANT DE LOIRE NV</b> France	7.5/34
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