

BRUNCH

Served between 8am and 12 noon

Bull English breakfast	11.50
Fried egg, cumberland and pork sausages, smoked streaky bacon, roasted tomato, mushroom, hash brown, baked beans and toast	
Homemade granola (V)	6.50
Choose from cold milk, Greek yoghurt or soya milk and berries (VE)	
Brioche French toast (V)	6.95
Cinnamon sugar	
Coconut porridge (V)	4.95
Fruit compote and pistachio	
Roasted cherry tomato and avocado on brown bloomer	7.95
Add streaky bacon	1.00
Add poached egg	1.00
Add smoked salmon	2.00
Eggs Benedict	8.95
Toasted muffin, ham, poached eggs and hollandaise sauce	
Cumberland sausage or smoked streaky bacon on a sesame bun	5.95

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Should you have a food allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.

SMALL BITES

Served between 11.00am and 11:00pm

Marinated olives (V, VE)	4.50
Rustic bread selection (V, VE) Olive oil and balsamic and butter	5.95
Grilled halloumi (V) Honey and pomegranate glaze	5.95
Marinated grilled sardines Sourdough bread and fennel salad	8.95
Potted ham hock, carrot top salad Pickled carrot and toasted bread	9.95
Mushrooms on toast Parmesan and rocket salad	5.95
Cherry tomato and Bocconcini Mozzarella (V, GF)	6.95

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SOUPS & SALADS

Served between 11.00am and 11.00pm

Soup of the day (V, GF) Warm bread roll or gluten free bread	5.95
Jerusalem artichoke and rocket soup (V, GF) Warm bread roll or gluten free bread	5.95
Classic Caesar salad Crispy baby gem lettuce, bacon, croutons, anchovies, boiled egg, shaved parmesan and Caesar dressing	10.95
Super food salad (V, GF) Quinoa, feta cheese, avocado, sunflower seeds, radish, cherry tomato, baby gem and a citrus dressing	11.95
Add chicken	3.50
Add salmon	3.50
Crispy duck salad Pomegranate, mint, chilli, watermelon, coriander, soya, sesame and honey dressing	12.95
Beetroot salad (V, GF) Beetroot purée, pickled beetroot, lambs lettuce, apple, crème fraîche and candied walnuts	10.95
Southwestern pasta salad (V) Corn, black eyed beans, cheddar, cherry tomatoes, avocado and zesty Greek yoghurt dressing	10.95

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SANDWICHES

Served between 11:00am and 11:00pm

Grilled Cuban sandwich	12.50
Ham hock, sliced ham, melted Emmental cheese, Dijon mustard, mayonnaise, gherkins and sweet potato fries	
Tomato, mozzarella and basil panini (V)	9.95
French fries	
Classic steak sandwich on ciabatta	12.50
Red onion marmalade, grain mustard, truffle mayonnaise and French fries	
Triple decker club sandwich	11.95
A triple decker toasted sandwich, roast chicken, tomato, smoked streaky bacon, iceberg lettuce, mayonnaise and French fries on white or brown bread	
Vegetarian club sandwich	11.50
A triple decker toasted sandwich, avocado, iceberg lettuce, egg mayonnaise, buffalo mozzarella and French fries on white or brown bread	
Below sandwiches are served on white or brown bloomer with mixed salad leaves and crisps	
Smoked salmon and cream cheese	7.95
Cheese and tomato (V)	6.95
Ham and English mustard	7.95

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SOMETHING BIGGER

Served between 11:00am and 11:00pm

Fish and chips Beer battered haddock, mushy peas, triple cooked chips, tartar sauce and malt vinegar salt	13.95
Aberdeen Angus beef burger 8oz Aberdeen Angus burger with homemade burger sauce, lettuce, beef tomato, smoked streaky bacon, Emmental cheese, French fries and coleslaw	14.50
Grilled sirloin steak 8oz Mushroom, tomato, watercress and triple cooked chips	24.95
Chicken breast roasted in honey and orange (GF) Garlic spinach, sugar snaps, citrus jus and mash potato	14.95
Maple glazed rib eye of pork (48 hours brined) Apple and cinnamon purée, roasted cherry tomato and sweet potato fries	14.95
Seared rump of lamb Tender stem broccoli, burnt onion purée, anchovies and caper vinaigrette and roasted new potatoes	19.95
Ale glazed short rib of beef Charred carrots, kale, and mashed potatoes	14.95
Lemon and thyme marinated spatchcock baby chicken Mushroom, tomato, watercress and triple cooked chips	15.95
Seared stone bass (GF) Toasted cucumber, girolles, radishes and Parisienne potatoes	15.95
Pan seared salmon (GF) Dandelion, charred lemon, red grape sauce, crushed purple potatoes and baby fennel	18.95

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Puff pastry pizza (V, VE) Balsamic roasted red onion, grilled courgettes, roasted red pepper purée, cherry tomatoes and rocket	13.95
White bean cassoulet with crusty bread (V, VE) Wild mushroom, courgettes, carrots, celery, butternut squash and rich tomato sauce	13.95
Spring pea risotto (V, GF) Crème fraîche	15.95

All meat weights listed are uncooked weights.

SIDES

Kale rocket, mint, and pumpkin seeds (V, VE, GF)	3.00
Broccoli and roasted garlic (V, VE, GF)	3.00
Maple glazed carrots (V, VE, GF)	3.00
New potatoes (V, VE, GF)	3.00
Mixed leaf salad (V, VE, GF)	3.00
Sweet potato fries (V, VE)	3.00

DESSERTS

Flourless chocolate cake (V, GF) Vanilla ice cream	7.95
Vanilla cheesecake (GF, V) Raspberry sorbet	5.95
Raspberry and rosewater jelly (GF) Honey comb sweet cheese	7.95
Selection of ice creams and sorbet (V)	4.95
Rum crème brûlée (V, GF) Glazed pineapple	4.95
English cheese selection Biscuits, quince jelly	10.95

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DRINKS

SUGGESTIVE SERVES

Aperol Spritz	8.50
Grey Goose vodka martini	10.50
Tatanka Zubrowka vodka and cloudy apple juice	7.50
Campari Sunrise Campari, orange juice and soda water	6.95
Ultimate gin and tonic Martin Millers gin, Fever Tree Indian tonic, lemon verbena leaf, strawberries, black pepper and edible flower	9.50

WHITE WINES

	(175ml)	Bottle
Granfort Sauvignon Blanc, France A bright yellow lime and citrus fruit flavour on the palate. Smooth elegant crisp finish.	5.20	19.95
The Old Press Chardonnay, Australia The palate keeps up the exotic theme with refreshing peach and pineapple notes with some crisp lemon acidity on the finish.	5.50	21.00
Kleine Zalze Chenin Blanc, South Africa Initial aromas of lime and citrus blossom are beautifully intertwined with a virtual 'fruit salad' of tropical fruits.	5.70	23.00

A full drinks list is available. Please ask your server for details.

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RED WINES

	(175ml)	Bottle
Granfort Carbernet Sauvignon, France Very round Cabernet Sauvignon with red fruit aromas and a superb deep richness.	5.20	19.95
Pez de Rio Tempranillo Merlot, Spain Merlot gives this wine a lovely softness and dark plum notes, Tempranillo adds dark cherry, forest fruits with sweet spice. A soft and juicy wine with plenty of character.	5.50	22.00
El Colectivo Malbec 2013, Argentina The nose offers intense aromas of black stone fruit, interwoven with notes of chocolate and sweet spice. Balanced acidity leans into a long velvety finish.	6.50	25.50

ROSÉ

Statua Pinot Grigio Blush, Italy Aromas of soft berry fruits and an elegantly crisp and delicate fruit palate.	6.00	24.00
Whispering Hills White Zinfandel, USA Deep salmon pink coloured wine, loads of summer fruit flavours and lively acidity.	6.25	25.00

Please note that measures of 125ml and 250ml of still wine are available on request. For prices please ask a member of staff.

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———— SPARKLING WINES AND CHAMPAGNES ————

	(125ml)	Bottle
De Castellane Croix Rouge Saint Andre Brut, France Characterised by its fine and generous bubbles. There are aromas and flavours of white flowers, fresh fruit compote and brioche.	9.50	46.95
De Castellane Rosé, France A light salmon pink colour with soft aromas and flavours of wild strawberries and delicate creamy notes. It has a refreshing and dry finish.	10.50	52.00
Vaporetto Prosecco NV, Italy Notes of pear and apple blossom with delicate bubbles.	7.50	33.00

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COCKTAILS

Classic Mojito Bacardi white rum, fresh lime juice, mint leaves, soda water and gomme syrup	8.50
Espresso Martini Single espresso, Kahlua, Smirnoff vodka and gomme syrup	8.50
Mango Daiquiri Fresh mango, Bacardi white rum and fresh lime juice	8.50
Campfire Maker's Mark, Mezcal and Baileys	8.50
Sarova Sundowner Gin, triple sec, orange juice, grenadine and soda water	9.50
Pan Galactic Gargle Blaster Vodka, Archers, gin, orange juice, blue Curaçao and grenadine	9.50
Pina Colada Malibu, Bacardi white rum, coconut syrup, coconut cream and pineapple juice	8.50
Pornstar Martini Passoa liquor, vanilla vodka, passion fruit purée, fresh lime juice and a shot of Prosecco	10.50

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MOCKTAILS

5.50 each

Seedlip Garden and Elderflower Tonic

Seedlip Garden 108, Fever Tree elderflower tonic and cucumber ribbon

Virgin Mojito

Apple juice, sugar, lime and mint

Virgin Mary

Tomato juice, fresh lemon juice, Tabasco, Worcestershire sauce, cracked black pepper and salt

Cinderella

Pineapple juice, orange juice, lemon juice and grenadine

Rock Shandy

Lemonade, soda water, Angostura bitters and fresh lemon

Rosy Pippin

Ginger ale, apple juice, grenadine and fresh lime

GINS

Whitley Neill Gin

5.00

Inspired by Africa. Crafted in England. Distilled in small batches in an antique copper pot still and contains two unique African botanicals, Baobab and Cape Gooseberries, garnished with orange wedge.

Hendrick's Gin

5.50

Made in Ayreshire, with 11 botanicals and 2 infusions, using two antique stills, whose infusions of cucumber and rose petals create a wonderfully refreshing gin, garnished with cucumber and rose petals.

The Botanist Islay Dry Gin

6.00

Having a core of the nine classic gin botanicals then uniquely augmented by 22 hand foraged island botanicals, simmer distilled, under very low pressure, garnished with mint and lime wheel.

CRAFT AND BOTTLES

Rebellion Red/Blonde Ale (4.5%)	500ml	4.95
Peroni (5.1%)	330ml	4.30
Corona (4.5%)	330ml	4.30
Brewdog Vagabond Pale Ale (GF) (4.5%)	330ml	4.75
Curious Brew (4.7%)	330ml	4.50
San Miguel (0.0%)	330ml	3.20
Thatchers Haze Cloudy Apple (4.5%)	500ml	5.10
Kopparberg Strawberry and Lime (4.0%)	550ml	5.10

COFFEES

	Standard	Large
Americano	3.30	3.60
Espresso double	3.30	N/A
Cappuccino	3.60	3.90
Cafe latte	3.60	3.90
Mocha	3.60	3.90
Chai tea latte	3.60	3.90

SOFT DRINKS

Coca Cola & Diet Coke	200ml	2.00
Coca Cola & Diet Coke	330ml	2.95
Appletiser	275ml	2.95
Lemonade	200ml	2.00
Hildon Mineral Water	330ml	2.00
Hildon Mineral Water	750ml	4.00
Red Bull	250ml	3.60
J2O	All varieties	2.95
Fever Tree Tonic	All varieties	2.50

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