



Light Bites

OUR SOUP OF THE DAY	5.75
Warm rustic bread (*)	
CRUSHED AVOCADO WHOLEMEAL BRUSCHETTA	6.50
Cherry tomatoes, shallots and basil (Vg)	
CRISPY CALAMARI	6.95
Golden fried squid with garlic and lemon aioli	
HERB CRUMBED HALLOUMI FRIES	6.95
Sweet chilli and coriander dip (V)	
BUFFALO CHICKEN WINGS	6 wings 7.25 12 wings 12.95
Blue cheese dip and celery sticks (Gs)	
BAKED NACHOS	Small 6.75 Large 7.95
Cheese sauce, sour cream, guacamole, salsa and jalapenos (V)	
Add pulled beef chilli	Small 7.95 Large 11.50

Salads

CAESAR SALAD	10.95
Gem lettuce, crispy bacon, rustic garlic and cheese croutons, Italian cheese crisps and Caesar dressing	
SUPERFOOD SALAD	11.50
Gem lettuce and rocket, tomatoes, cucumber, avocado, feta cheese, pomegranate pearls, edamame beans, green lentils, toasted pumpkin seeds, honey mustard dressing (V) (Gs)	
Add grilled halloumi (Gs)	3.00
Add grilled chicken breast (Gs)	4.00
Add grilled salmon fillet (Gs)	5.00

Pizzas

SPICY MEAT FEAST PIZZA	13.95
Mozzarella, salami, pepperoni, chicken, pulled beef chilli, red onion, jalapenos and Frank's hot chilli sauce	
CAPRESE PIZZA	13.95
Cherry and sun-blushed tomatoes, ripped Mozzarella with basil oil (V)	

Sandwiches and Wraps

Our sandwiches are served on white or malted bloomer. Sandwiches and wraps are served with a pot of Cheddar slaw and Kettle crisps.

BAKED HAM, MATURE CHEDDAR AND CARAMELISED ONION CHUTNEY SANDWICH (*)	7.25
CHICKEN, CRISPY BACON, AVOCADO AND MAYONNAISE SANDWICH (*)	7.95
CHICKEN CAESAR WRAP	7.95
Chicken breast, gem lettuce, flaked Italian cheese, creamy Caesar dressing	
FETA AND RED PEPPER HOUMOUS WRAP	6.75
Tomato, gem lettuce and cucumber (V)	

Food allergies and intolerances: Please inform a member of staff before dining if you have a food allergy or intolerance.

All food is prepared in an area where allergens are present.

(V) These dishes are suitable for a vegetarian diet. (Vg) These dishes are suitable for a vegan diet.

(Gs) These dishes are produced utilising non-gluten containing ingredients.

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Hot Sandwiches

THE CLUB	13.95
Classic triple-decker of grilled chicken breast, crispy bacon, lettuce, hard-boiled egg, sliced tomato, served with skin on fries	
POSH FISH FINGER SANDWICH	11.95
Crispy coated fish fillets, crisp leaves and homemade tartar sauce on rustic Italian bread, served with skin on fries	

Paninis

Served with a pot of Cheddar slaw and Kettle crisps.

CHICKEN, CRISPY BACON, MOZZARELLA AND CHEDDAR PANINI	8.95
ROAST MEDITERRANEAN VEGETABLES, SPINACH, CHEDDAR AND MOZZARELLA PANINI (V)	7.95

Main Courses

Our burgers are served in a brioche bun with mayonnaise, lettuce, tomato and red onion, skin on fries and a pot of Cheddar slaw.

CLASSIC PRIME BEEF BURGER	13.50
On its own	
GOURMET PRIME BEEF BURGER	14.50
Crispy bacon and melted Cheddar	
THE WORKS PRIME BEEF BURGER	15.50
Crispy bacon, melted Cheddar and beer battered onion rings	
HUNTER'S CHICKEN BURGER	14.50
Crispy coated chicken fillet, grilled bacon, melted Cheddar and barbecue sauce	
THE VEGGIE BURGER	13.50
Spiced butternut squash and quinoa burger, burger relish (Vg)	
CLASSIC FISH AND CHIPS	14.95
Crispy battered cod fillet, chips, mushy peas and homemade tartar sauce	
GRILLED RUMP STEAK (8oz/224g)	17.95
Garlic roast field mushroom, roast vine tomatoes, skin on fries and rocket salad (Gs)	
CHICKEN TIKKA MAKHANI	14.75
Basmati rice, garlic and coriander naan bread, poppadoms, mango chutney (*)	
BUTTERNUT SQUASH, CAULIFLOWER, SPLIT PEA AND LENTIL CURRY	13.75
Basmati rice, garlic and coriander naan bread, poppadoms, mango chutney (V) (*)	
ROAST HALF CHICKEN	14.95
Rosemary and garlic roast chicken, skin on fries, red wine gravy, Cheddar slaw	
LAYERED BEEF LASAGNE AL FORNO	13.95
Mixed salad, garlic bread	
OUR MAC 'N' CHEESE	12.95
Melted cheese topping, mixed salad, garlic bread (V)	
THREE EGG OMELETTE	11.50
Mixed salad, skin on fries and your choice of two fillings - ham, cheese, peppers, tomato, mushrooms. Extra fillings 0.75 each (Gs)	

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Sides

BEER BATTERED ONION RINGS (V)	3.75
GARLIC BREAD WITH MELTED CHEDDAR AND MOZZARELLA (V)	3.95
SKIN ON FRIES (V) (Gs)	3.50
SWEET POTATO FRIES (V) (Gs)	3.95
GEM LETTUCE, BABY SPINACH AND ROCKET SALAD (V) (Gs) Grated Italian cheese and balsamic dressing	3.50
TOMATO, AVOCADO AND RED ONION SALAD (V) (Gs) Balsamic dressing	3.50

Desserts

CHOCOLATE BROWNIE Vanilla ice cream, chocolate sauce (V)	6.50
HONEYCOMB CHEESECAKE Chocolate sauce (V)	6.75
FRENCH LEMON TART Summer berry compote (Gs)	6.75
STICKY TOFFEE PUDDING Vanilla ice cream (V)	6.75
BRITISH CHEESEBOARD Black Bomber Cheddar, Blue Stilton, Somerset brie, crackers, grapes and caramelised red onion chutney	7.75
INDULGENT ICE CREAMS (V) (Gs) Very vanilla, strawberry and yuzu (Vg), rum and raisin, pistachio, chocolate and sea salt, ginger caramel, black treacle, Sicilian lemon sorbet Three scoops - your choice	5.75

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Hot Drinks

We know a thing or two about serving the perfect cup of tea and coffee, that's why our tea and coffee is served by trained baristas using the finest freshly roasted and ground coffee beans. All the options below are available as decaffeinated coffee and tea. Please just ask.

ENGLISH BREAKFAST TEA	3.30
EARL GREY TEA	3.30
DARJEELING TEA	3.30
HERBAL AND FRUIT INFUSION TEAS	3.30
AMERICANO	3.65
FLAT WHITE	3.80
CAPPUCCINO	3.80
LATTE	3.80
ESPRESSO	3.35
DOUBLE ESPRESSO	3.75
HOT CHOCOLATE	3.80
HOT CHOCOLATE ROYALE	4.30
topped with whipped cream	
EXTRA COFFEE SHOT	0.50
SYRUP SHOT –	
choose from vanilla, caramel or hazelnut	0.50

All of our hot drinks can be made with Minor Figures Oat Milk, a vegan dairy-free alternative to milk and soy.

Wines by the Glass

WHITE WINES	250ml	175ml
LOBO LOCO MACABEO ~ VINO DE LA TIERRA CASTILLA, SPAIN	6.50	4.90
an attractive dry white with floral aromas and a crisp finish		
PLATE 95 SAUVIGNON BLANC ~ VALLE CENTRAL, CHILE	6.65	5.00
fresh and zesty with ripe tropical fruit flavours		
SPEARWOOD CHARDONNAY ~ AUSTRALIA	7.00	5.40
fresh, juicy white with melon fruit flavour and a crisp finish		
LYRIC PINOT GRIGIO ~ VENEZIE, ITALY	7.70	5.80
a really characterful Pinot Grigio with tempting apricot, peach and melon fruit		
ROSÉ WINES	250ml	175ml
LOBO LOCO TEMPRANILLO ROSÉ ~ VINO DE LA TIERRA CASTILLA, SPAIN	6.50	4.90
vibrant pink in colour and bursting with summer berry fruit flavours		
JACK AND GINA ZINFANDEL ROSÉ ~ CALIFORNIA	7.70	5.80
medium-sweet with delicious red fruit flavours and plenty of lively acidity		

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RED WINES	250ml	175ml
LOBO LOCO TEMPRANILLO ~ VINO DE LA TIERRA CASTILLA, SPAIN	6.50	4.90
an easy-drinking fruity red with lots of strawberry fruit and a silky smooth finish		
SPEARWOOD SHIRAZ ~ AUSTRALIA	7.00	5.40
youthful and juicy with lots of berry fruit and a touch of spice		
INVENIO CABERNET SAUVIGNON ~ CHILE	7.60	5.75
a full flavoured red, with notes of mint and cassis		
FINCA DE ORO RIOJA ~ SPAIN	8.25	6.20
a surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas		
BONE ORCHARD MALBEC ~ ARGENTINA	8.70	6.50
a mid-bodied red with soft tannins and a lovely youthful, jammy, dark berry aroma		
SPARKLING WINES		125ml
PONTE PROSECCO VITICOLTORI PONTE ~ TREVISO ITALY	5.95	
a perfectly balanced and drinkable prosecco with a vibrant, fresh taste		
PROSECCO ROYALE ~ ITALY	7.95	
a glass of prosecco blended with Chambord; a French raspberry liqueur made in the Loire Valley		

Classic Cocktails

SHORT COCKTAILS

VODKA MARTINI	7.95
Vodka, Martini dry vermouth and lemon twist	
GIN MARTINI	7.95
Gin, Martini dry vermouth and lemon twist	
WHISKY SOUR	7.95
Whisky, lemon juice and sugar syrup	
COSMOPOLITAN	7.95
Vodka, Cointreau, cranberry juice and lime juice	
NEGRONI	7.95
Gin, Martini Rosso and Campari	

LONG COCKTAILS

BLOODY MARY	7.95
Vodka, chilled tomato juice and lime juice	
MAI TAI	8.95
Bacardi Carte Blanca white rum, Cointreau, pineapple juice and lime juice	
TOM COLLINS	8.95
Gin, lemon juice, sugar syrup and soda water	
APEROL SPRITZ	7.95
Aperol, prosecco and a dash of soda	

MOCKTAILS

PEACHY KEEN	5.95
Peach, orange and cranberry juice	
VIRGIN MARY	6.95
Tomato juice and lime juice	

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Afternoon Tea Menu

Our Hallmark afternoon and cream teas are served with freshly brewed teas and a full range of speciality coffees and hot chocolates.

The prices below are per person.

HALLMARK AFTERNOON TEA 22.00

Dainty finger sandwiches, warmed Hallmark fruit scones, strawberry jam, clotted cream and individual afternoon tea cakes

HALLMARK CREAM TEA 11.00

Warmed Hallmark fruit scones served with strawberry jam and clotted cream

A WIDE RANGE OF TEAS TO CHOOSE FROM

English Breakfast Tea

Earl Grey Tea

Blackcurrant and Acai Berry Tea

Peppermint Tea

Wild Berry Tea

Green Tea

Organic Chamomile Tea

Decaffeinated Tea

Lemon and Ginger Tea

The brew times of our teas will vary but our team will be on hand to advise you.

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