

If you have an allergy or intolerance, please speak to a team member before you order food and drinks. Full allergen & dietary information is available from our website.

FOOD MENU

NIBBLES

- Charred bread, olive oil, balsamic vinegar (VE) **3.75**
- Beetroot hummus, charred flatbread, chipotle relish (VE) **3.75**
- Marinated olives (VE) **2.95**

STARTERS

- FRIED BUTTERMILK CHICKEN 6.95**
spicy mayonnaise, jalapeños, micro coriander
- SPICED CARROT BHAJIS (VE*) 6.75**
kachumber salad and coriander chutney
- POACHED ASPARAGUS AND HERITAGE POTATO SALAD (V) 6.95**
soft boiled free-range egg, brown butter hollandaise, parsley
- PORK & SMOKED BACON SAUSAGE ROLL 6.95**
golden beetroot piccalilli
- KING PRAWN & CRAB BRUSCHETTA 6.95**
Marie Rose sauce, smoked paprika, charred lemon

SIDES

- Skinny fries (VE*) **3.50**
- Sweet potato fries (VE*) **3.50**
- Triple-cooked chips (VE*) **3.50**
- Charred vegetable salad (VE) **3.50**
- Chorizo mac & cheese, sourdough crust **5.00**
- Halloumi fries (V*) **5.50**
- Thyme-roasted heritage potatoes (V) **4.00**
- Salt & vinegar onion rings (V*) **3.50**
- Buttered seasonal greens with crispy smoked pancetta **3.50**

- CHEESE AND BACON BEEF BURGER 13.75**
aged beef patty, crispy smoked maple bacon, mature Cheddar, pickles, burger sauce, skinny fries, garlic mayonnaise
- CHICKEN, HAM HOCK & PEA PIE 12.95**
thyme-roasted heritage potatoes, sautéed green beans, balsamic glazed carrots, gravy

MAINS

- CHICKEN & RED PESTO RIGATONI 13.95**
garlic, crème fraîche, Old Winchester Extra Mature cheese, basil
- GRILLED FARMHOUSE SAUSAGES 11.25**
savoy cabbage mash, crispy bacon, onion gravy
- CHARRED VEGETABLE SALAD (VE) 9.95**
gem lettuce, chillies, coriander, toasted sesame seeds & Thai sesame dressing
- Add Halloumi (V) 3.00**
or Grilled Chicken 4.00

- ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.25**
sweet mushy garden peas, chunky tartare sauce
- BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 11.50**
braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

DESSERTS

- SUMMER PAVLOVA (V) 6.50**
baked meringue, poached summer berries, vanilla cream, basil
- GOOEY CHOCOLATE BROWNIE (V) 6.50**
vanilla pod ice cream, caramel sauce, honeycomb
- BANANA STICKY TOFFEE PUDDING (V) 6.50**
butterscotch sauce, vanilla pod ice cream
- CHOCOLATE & COCONUT PRALINE TORTE (VE) 6.50**
red berry coulis, raspberry sorbet

let's
lunch

AVAILABLE MONDAY - FRIDAY,
12PM - 3PM ONLY

SANDWICHES

All our sandwiches are served on a choice of thick cut white or brown bloomer bread with home-made slaw and a salad garnish.

- GRILLED RUMP STEAK 9.25**
Béarnaise sauce, crispy shallots
- BEETROOT HUMMUS (V) 7.50**
crunchy vegetable slaw, baby leaf spinach, chipotle relish
- CAJUN CHICKEN CLUB 9.50**
crispy maple smoked bacon, little gem lettuce and sun-dried tomato mayonnaise

LIGHT BITES

- CAESAR SALAD 8.95**
cos lettuce, garlic croutons, shaved Old Winchester Extra Mature cheese, smoked anchovies, Caesar dressing
- CRISPY CALAMARI 8.50**
lemon & garlic aioli, skinny fries
- ORANGE MARMALADE GLAZED HAM 8.95**
poached free-range egg, triple-cooked chips, pineapple slaw

Allergen advice: Due to the way our food and drink are prepared it is not possible to guarantee the absence of allergens in our meals and drinks, we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and loz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.

our choice

- ROPE-GROWN THAI-STYLE MUSSELS 14.00**
coconut milk, spring onions, micro coriander, chilli, pomegranate seeds, skinny fries
- Compliment with the fresh and vibrant flavours of Bodegas Martinez La Orden 13.5% 29.00**

STONE-BAKED PIZZAS

Our crispy sourdough pizzas have a rich tomato or parsley crème fraîche sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

- MARGHERITA (V) 8.95**
with marinated buffalo Mozzarella, tomatoes, basil
- Our Margherita pizza can also be made vegan**
- SALAMI PEPPERONI 9.95**
with Peppadew® peppers, red chillies, jalapeños
- KOREAN-STYLE SPICY CHICKEN 10.50**
with Peppadew® peppers, red onion, goats' curd, fresh chillies
- BEEF RAGU 11.95**
with salami pepperoni, chorizo Ibérico, prosciutto ham
- PROSCIUTTO HAM 9.75**
with caramelised pineapple, marinated tomatoes

Garlic dough balls (V) / Tomato, cheese & basil dough balls (V) **4.00 EACH**

Swap half of any pizza for our house salad with a balsamic dressing

CHARGRILL OVEN-COOKED STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.

- 8OZ RUMP 17.95**
Recommended medium. One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one
- 8OZ SIRLOIN 20.95**
Recommended medium rare. Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling
- 8OZ RIB EYE 23.95**
Recommended medium. You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling
- 8OZ FILLET 26.95**
Recommended medium rare. The most prized cut of all, the fillet is incredibly tender
- 12OZ RIB EYE 29.95**
Recommended medium. Exceptional quality beef from Argentina with great marbling which creates a superior flavour
- 18OZ BRITISH CÔTE DE BOEUF 31.95**
Recommended medium. A bone-in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

STEAK SIDES

- Charred hispi cabbage, sage & onion crust, triple mustard mayonnaise (V) **3.50**

- Chorizo mac & cheese, sourdough crust **5.00**

- Salt & vinegar onion rings (V*) **3.50**

Béarnaise (V) / Chimichurri (VE) / Peppercorn sauce **1.95 EACH**

sweet tooth

- THE SHARER (V) 14.50**
a selection of three of our desserts for those who can't decide; Banana Sticky Toffee Pudding, Summer Pavlova and Gooley Chocolate Brownie - yum!

order & pay

AT YOUR TABLE



- 1 Simply scan the QR code using the camera app on your phone
- 2 Enter your table number
- 3 Order then pay

Or a member of our team will take your order.

let's share

- 16OZ CHATEAUBRIAND**
Recommended medium. 56.00
(28.00 per person)
The classic cut to share, taken from the centre tenderloin, next to the fillet

DRINKS

COCKTAILS

- STRAWBERRY & ROSE COSMOPOLITAN**
Absolut Citron Vodka, Lanique rose liqueur, strawberry purée, cranberry juice, lime juice, sugar syrup
7.75
- TOM COLLINS**
Bombay Sapphire Gin, lemon juice, sugar syrup, soda
7.75
- MOJITO**
Bacardi Carta Blanca Rum, mint, lime, sugar syrup, soda
7.75
- NEGRONI**
Bulldog Gin, Campari, vermouth
7.75
- ESPRESSO MARTINI**
Absolut, Kahlúa, vanilla syrup, espresso
8.00
- MAI TAI**
Appleton Estate Signature Blend Rum, Grand Marnier, lime juice, almond syrup, aromatic bitters
8.25
- BRAMBLE**
Tarquin's Blackberry Gin, Chambord, blackberries, sugar syrup, lemon juice
8.25
- WHISKY SOUR**
Glenfiddich, pasteurised egg white, lemon juice, sugar syrup, aromatic bitters
7.95
- PORNSTAR MARTINI**
Absolut Vanilia Vodka, Passoã, vanilla syrup, passion fruit, lime juice, Prosecco
8.50

sparkling COCKTAILS

- APEROL SPRITZ**
Aperol, Prosecco, soda
8.00
- CHAMBORD ROYALE**
Prosecco, Chambord
7.50
- ELDERFLOWER GRAND SPRITZ**
Belvedere Vodka, St. Germain, soda, Prosecco
7.95

NON-ALCOHOLIC COCKTAILS

- ELDERFLOWER VIRGIN MOJITO**
elderflower cordial, sugar syrup, lime, mint, soda
3.95
- PINEAPPLE PUNCH**
pineapple juice, orange juice, lime juice, passion fruit purée
3.95
- FLOWER POWER**
Seedlip Spice 94, apple juice, lime juice, sugar syrup, muddled raspberries
5.50
- SEEDLIP GARDEN 108**
with Fever-Tree Indian Tonic, garden peas, thyme
4.95

GIN

We've handpicked our favourite gins, pair them perfectly with a Fever-Tree mixer of your choice.

PRICES ARE FOR 50ML

- | | |
|---|-------------------------------------|
| SWEET | AROMATIC |
| WHITLEY NEILL RASPBERRY
7.80 | TANQUERAY LONDON DRY
7.70 |
| TARQUIN'S BLACKBERRY
8.60 | CHASE GB
9.20 |
| PINKSTER
8.20 | CITRUS |
| WHITLEY NEILL RHUBARB & GINGER
8.00 | BOMBAY SAPPHIRE
6.80 |
| FLORAL | BULLDOG
9.20 |
| SIPSMITH LONDON DRY
8.80 | |
| HENDRICK'S
8.20 | |

ADD FEVER-TREE TONIC

Fever-Tree mixers are made with only the best naturally sourced ingredients from around the world.

ENJOY ANY MIXER FOR £2.45

- Fever-Tree Indian Tonic
- Fever-Tree Mediterranean Tonic
- Fever-Tree Refreshingly Light Tonic
- Fever-Tree Ginger Ale
- Fever-Tree Sicilian Lemonade

GIN twists

If you're not sure what gin you fancy, try one of our Gin Twists; we've perfectly paired our gins, garnishes, flavours & mixers for you to enjoy!

- RHUBARB FOOL**
Whitley Neill Rhubarb & Ginger Gin, Cointreau, lemon juice, Fever-Tree Ginger Ale, rosemary, lemon wheel
9.50
- SLOE MOTION**
Sipsmith Sloe Gin, Disaronno, Fever-Tree Ginger Ale, mint, orange wheel
10.25
- JUST PEACHY**
Whitley Neill Raspberry Gin, Fever-Tree Refreshingly Light Tonic, peach liqueur, raspberries
10.25

PECKISH?

- BAKED BRITISH CAMEMBERT (V)** 11.95
with honey & thyme, red onion & balsamic jam, charred sourdough

- PLOUGHMAN'S** 14.50
orange marmalade glazed ham, Butler's Mature Cheddar, pork & smoked bacon sausage roll, piccalilli, pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise

DRAUGHT

Please ask a team member about our draught range.

CIDERS

- BULMERS ORIGINAL** 4.75
ENGLAND, 4.5%
- REKORDERLIG STRAWBERRY & LIME** 4.95
SWEDEN, 4%
- OLD MOUT CIDER KIWI & LIME** 4.85
NEW ZEALAND, 4%
- OLD MOUT CIDER PINEAPPLE & RASPBERRY** 4.85
NEW ZEALAND, 4%

BOTTLED BEERS

- BEAVERTOWN, GAMMA RAY** 5.00
ENGLAND, 5.4%
- BEAVERTOWN, NECK OIL** 5.00
ENGLAND, 4.3%
- BIRRA MORETTI** 4.05
ITALY, 4.6%
- BLUE MOON** 4.30
BELGIUM, 5.4%
- BROOKLYN** 4.25
USA, 4.6%
- MODELO ESPECIAL** 4.30
MEXICO, 4.4%
- PERONI NASTRO** 4.00
ITALY, 5.1%
- GLUTEN FREE PERONI NASTRO** 4.00
ITALY, 5.1%
- SOL** 3.90
MEXICO, 4%

WINES

Just a little note to let you know that all % ABVs are subject to change with each vintage but we always try to give you the most up to date information on our wines. Our wines are also available in 125ml measures.

PRICES ARE FOR 175ML / 250ML / BOTTLE

WHITE

- PRIMO FIORE BIANCO** 4.85 / 6.25 / 17.50
ITALY, 12%
soft, fruity & dry
- ANTICA, SAUVIGNON BLANC** 5.15 / 6.75 / 18.95
CHILE, 12.5%
zesty with tropical fruit flavours
- HAZY VIEW, CHENIN BLANC** 5.15 / 6.75 / 18.95
S.AFRICA, 11.5%
peachy notes, slightly off-dry
- LA VOTTE, PINOT GRIGIO** 5.45 / 7.05 / 19.95
ITALY, 12%
fresh & dry
- VIÑA EDMARA, CHARDONNAY** 5.75 / 7.50 / 21.50
CHILE, 13.5%
tropical notes & vibrant flavours
- SAUVIGNON DE TOURAINE, DOMAINE LES PETITS FAITEAUX** 6.50 / 8.60 / 24.50
FRANCE, 12.5%
charming & dry with lively citrus flavours
- PICPOUL DE PINET 'TERROIR', GÉRARD BERTRAND** 7.20 / 9.65 / 28.00
FRANCE, 12.5%
rich, citrus fruits & floral notes
- SAINT CLAIR ORIGIN, SAUVIGNON BLANC** 8.00 / 10.75 / 31.00
NEW ZEALAND, 13%
full, crisp & powerful

RED

- SANGIOVESE, RUBICONE, EMILIA, ROMAGNA, NOVITA** 4.85 / 6.25 / 17.50
ITALY, 12.5%
delicate with softer berries
- TEMPRANILLO CABERNET SAUVIGNON 'EL TIDON', TIERRA DE CASTILLA, CASA DEL VALLE** 5.15 / 6.75 / 18.95
SPAIN, 13%
spicy ripe fruits with smooth toasted wood aroma
- MERLOT, VALLE CENTRAL, TIERRA ANTICA** 5.15 / 6.75 / 18.95
S.AFRICA, 11.5%
sweet & balanced fruit
- SHIRAZ 'FOUNDSTONE', SOUTH EASTERN AUSTRALIA, BERTON VINEYARD** 5.85 / 7.65 / 21.75
AUSTRALIA, 12%
plum & cherry flavours with a hint of vanilla
- GRENACHE PINOT NOIR, PAYS D'OC, TOURNÉE DU SUD** 5.90 / 7.80 / 21.95
FRANCE, 12.5%
a beautiful blend that's light & fruity
- PRIMITIVO 'IL PUMO', SALENTO, SAN MARZANO** 6.05 / 8.05 / 22.50
ITALY, 13.5%
plums & cherries, full of ripe fruit flavours
- RIOJA RESERVA, QUASAR** 6.30 / 8.25 / 23.50
SPAIN, 14%
mature red fruits backed with vanilla & spice
- MALBEC '1300', UCO VALLEY, MENDOZA, ANDELUNA** 7.85 / 10.50 / 30.00
ARGENTINA, 14%
lovely body, dark fruits, cherries & chocolate

ROSÉ

- ZINFANDEL BLUSH, PUGLIA, SUNSET POINT** 4.95 / 6.45 / 18.25
ITALY, 11%
delicate red berry fruit, medium dry
- PINOT GRIGIO BLUSH, VENEZIE, SACCHETTO VINI** 5.45 / 7.05 / 19.95
ITALY, 12%
fresh and fruity with a delicate flavour
- GRIS BLANC** 39.00
FRANCE, 13%
wonderfully pure, fresh flavoured wine, with vibrant fruit aromatics

SPARKLING & CHAMPAGNES

- FAVOLA PROSECCO DOC** 6.85 / 28.00
ITALY, 11.5%
fresh, dry and fruity
- SACCHETTO, PINOT GRIGIO BLUSH SPUMANTE** 29.95
ITALY, 12%
pink and fizzy
- BERNARD REMY CARTE BLANCHE** 7.95 / 45.00
FRANCE, 12%
clean and fresh with honey and lemon flavours
- BERNARD REMY ROSÉ** 50.00
FRANCE, 12%
elegant and fruity; cellar-aged for four years
- MOËT & CHANDON BRUT IMPÉRIAL NV** 52.00
FRANCE, 12%
a perfect blend of Chardonnay, Pinot Noir and Pinot Meunier, creating a balanced and harmonious Champagne
- MOËT & CHANDON BRUT ROSÉ NV** 57.00
FRANCE, 12%
lively and generous with radiant colour and intense fruitiness