



SNACKS & NIBBLES

PIPERS CRISPS 1.30

(BEEF, SEA SALT, VINEGAR, SWEET CHILLI, CHEESE AND ONION, CHORIZO)

DRY ROASTED PEANUTS OR CHILLI PEANUTS 1.50

GRUNTLED PORK SCRATCHINGS 1.20

SMALL PLATES

CORNISH SARDINES, HERB CRUMB AND TOMATOES 6.50

NEW SEASONS CORN ON THE COB WITH BACON BUTTER 6.50

GRILLED ROMANESCO AND HALLOUMI WITH SKORDALIA 6.50

WILD BERRY KID GOAT OFFAL ON TOAST 6.50



ROTISSERIE CHICKEN WITH STUFFING AND JUICES 9.50

GRILLED RUMP STEAK WITH PEPPERCORN SAUCE 21.00

CHEESE AND BACON BURGER WITH CHIPS 11.50

BEER BATTERED FISH AND CHIPS WITH TARTARE SAUCE 11.50

FAGGOTS AND BRAISED PEAS 13.00

AUBERGINE, PARMESAN AND GARLIC SPAGHETTI 11.00

ROAST PORK BELLY WITH MUSTARD SAUCE 14.00

SALT GRIDDLED KING PRAWNS WITH GARLIC BUTTER 15.00

WHOLE TROUT WITH CLAMS AND SAMPHIRE (FOR 2) 32.00

GRILLED COTE DE BOEUF WITH BLACK BEAN SAUCE (FOR 2-3) 55.00

SIDES

BUTTERED CABBAGE 3.00

HAND CUT CHICKEN SALT CHIPS/CHEESY CHIPS 3.00/3.50

CUCUMBER AND DILL 3.00

DRIPPING ROASTIES 3.00

PUDDING

AFFOGATO 5.00

CHIP SHOP FRIED MARS BAR WITH VANILLA ICE CREAM 6.50

CHOCOLATE AND ALMOND TORTE WITH MANGO AND

PEACH WITH MASCARPONE AND HONEY 6.50

FIG AND APPLE CRUMBLE WITH VANILLA ICE CREAM 6.50

UNDERBERG 3.00

THE WILLEN ICE CREAM CO. 3.90/TUB



	glass		Bottle
Sparkling			
Il Caggio Prosecco Extra Dry <i>Piedmont, Italy</i>	5.90		25.00
Il Caggio Prosecco Rose <i>Piedmont, Italy</i>	5.90		25.00
Pete’s Pure Moscato <i>Murray Darling, South Eastern Australia</i>			17.00
Tenuta Coccapani Lambrusco Secco <i>Emilia Romagna, Italy</i>			27.00
Francesc Ricart Cava Brut <i>Cava, Spain</i>			30.00
Chapel Down Bacchus NV <i>Kent, United Kingdom</i>			42.00
Germer Breton Brut NV <i>Champagne, France</i>			45.00
	175ml	250ml	Bottle
Red			
Palacio Del Camino Real Crianza <i>Rioja, Spain</i>	6.30	8.40	23.00
Barton & Guestier Merlot Reserve <i>Pays d’Oc, France</i>	6.00	8.00	22.00
Rhea Pinot Noir <i>Prahova, Romania</i>	5.80	7.70	21.00
Sottano Malbec <i>Mendoza, Argentina</i>			23.50
Ormanni Chianti Organic DOCG <i>Tuscany, Italy</i>			24.50
Font De Joubert Cotes-Du-Rhone <i>Rhone, France</i>			26.00
The Scoundrel Shiraz <i>Barossa Valley, Australia</i>			29.00
Avalon Zinfandel <i>California, USA</i>			32.00
Napa Cellars Pinot Noir <i>Napa Valley, USA</i>			39.00
Cantine Povero Batu Barbaresco <i>Piedmont, Italy</i>			45.00
White			
Cantine Povero ‘Cordiale’ Cortese <i>Piedmont, Italy</i>	5.20	6.90	19.00
V Sauvignon Blanc <i>Marlborough, New Zealand</i>	6.30	8.40	23.00
Palacio Del Camino Real Blanco Barrica <i>Rioja, Spain</i>	6.00	8.00	22.00
Vilacentinho Vinho Verde <i>Vinho Verde, Portugal</i>			18.00
Bodegas Carelli Torrontes <i>Mendoza, Argentina</i>			18.50
Domaine De La Bretonniere, Muscadet Sevre Et Maine Sur Lie <i>Muscadet, France</i>			23.00
Tenuta Del Melo, Gavi <i>Piedmont, Italy</i>			26.50
Avalon Chardonnay <i>California, USA</i>			32.00
Gruber Roschitz Organic Gruener Veltliner <i>Weinviertel DAC, Austria</i>			28.00
Domaine Fournillon Chablis <i>Burgundy, France</i>			40.00
Rose			
Sierra De Enmedio Rosado <i>Jumilla, Spain</i>			20.00
Chateau St Pierre Secrets <i>Provence, France</i>	6.30	8.40	23.00