

# FOOD MENU

## MAIN PLATES

### FISH & CHIPS ..... 12.00

Beer battered fish & chips, crushed minted peas and tartare sauce  
**GOES WELL WITH:** Les Volets Chardonnay

### SAUSAGE & MASH ..... 11.50

Pork & black pepper sausages, mash potato and red onion gravy  
**GOES WELL WITH:** Cape Heights Shiraz

### FULL ENGLISH BREAKFAST ..... 11.00

### GOAT'S CHEESE SALAD ..... 11.50

Cos lettuce, Goats cheese, croutons and classic caesar dressing

### HOMEMADE PIE ..... 13.00

Homemade steak & ale pie, green peas, mash and gravy

**GOES WELL WITH:** Nieto Malbec

### CLASSIC BEEF BURGER ..... 12.50

Toasted brioche, 6oz beef burger, lettuce, tomato, red onion, pickle, cheese, bacon and chunky chips

**GOES WELL WITH:** Novas Gran Reserva Carmenère Cabernet Sauvignon

### DOUBLE CHEESE & BACON BURGER ..... 14.00

Toasted brioche, 6oz beef burger, double cheese, double bacon, lettuce, tomato, red onion, pickle and chunky chips

**GOES WELL WITH:** Novas Gran Reserva Carmenère Cabernet Sauvignon

### VEGAN BURGER ..... 11.50

Toasted brioche, vegan burger, lettuce, red onion, pickle, mayo and chunky chips

**GOES WELL WITH:** Ontañón Vetiver Rioja Blanco

### GOAT'S CHEESE BURGER ..... 13.50

Toasted brioche, beef burger, goats cheese, red onion jam, rocket and blossom honey

**GOES WELL WITH:** Novas Gran Reserva Carmenère Cabernet Sauvignon

## PIZZA

### RUSTIC CLASSIC (VEGETARIAN) (PLANT-BASED) ..... 9.00

Rustic combination of tangy tomato sauce and creamy Fior di Latte mozzarella or Vegan cheese

### SIMPLY SALAMI ..... 11.50

Delicious cured Italian Napoli salami with tangy tomato sauce and Fior di Latte mozzarella

**GOES WELL WITH:** Crocera Barbera d'Asti Superiore

### NICE & SPICY ..... 12.00

Spicy Calabrian Nduja Sausage laced with chilli spread over the pizza base, topped with tomato sauce, Fior di Latte mozzarella, sweet peppadew peppers, fiery salami and chilli peppers

### GONE TRUFFLIN ..... 11.50

Decadent mushroom and black truffle paste, smoky speck ham, wild mushrooms, Fior di Latte mozzarella

**GOES WELL WITH:** La Battistina Gavi or Sileni Cellar Selection Pinot Noir

### CHICKEN & PESTO ..... 13.00

A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts

### THE GARDEN CLUB (VEGETARIAN) (PLANT-BASED) ..... 11.50

A vegetarian or vegan celebration with tangy tomato sauce, crushed garlic, Fior di Latte mozzarella or vegan cheese, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket.

*(Vegan option can also be served without vegan cheese)*

## SIDES

CHUNKY CHIPS (VEGAN) (GF) ..... 3.50

HOME MADE ONION RINGS ..... 3.50

MIXED SALAD ..... 3.50

MASH POTATO ..... 3.50

TENDERSTEM BROCCOLI ..... 3.50

SWEET POTATO FRIES ..... 5.00

HALLOUMI FRIES ..... 6.00

Happy  
Hour

Monday to Thursday 4-7pm

Friday 12:30-7pm

Saturday & Sunday 12-5pm

£15  
Bottle of Prosecco

2 for 1  
G&T and Cocktails

2 for 1  
Bottles of Peroni

2 for 1  
Selected Pizzas\*

\*not available between 3-5pm

