

FOOD MENU

SMALL PLATES & STARTERS

GOES WELL WITH: THE CLOUD FACTORY SAUVIGNON BLANC

CRAB CAKES 6.50
Crab cakes, pickled ginger, spring onion, lollo rosso, lime mayo

CALAMARI 6.50
Lightly dusted calamari with sweet chili & lime

GRILLED GOATS CHEESE 6.00
Grilled goats cheese, beetroot, rocket, red onion jam, balsamic olive oil dressing

MAIN PLATES

FISH & CHIPS 12.00
Beer battered fish & chips, crushed minted peas and tartare sauce
GOES WELL WITH: LES VOILETS CHARDONNAY

SAUSAGE & MASH 11.50
Pork & black pepper sausages, mash potato and red onion gravy
GOES WELL WITH: CAPE HEIGHTS SHIRAZ

CHICKEN CAESAR SALAD 11.50
Chicken Caesar with Cos, Grana Padano, croutons and classic dressing

HOMEMADE PIE 13.00
Homemade steak & ale pie, green peas, mash and gravy
GOES WELL WITH: NIETO MALBEC

CHICKEN MILANESE 13.00
Chicken Milanese, herb butter, chunky chips and salad

RIB EYE STEAK 16.00
35 day dry aged rib eye steak, chunky chips, grilled tomato and peppercorn sauce
GOES WELL WITH: QUINTA DA GARRIDA DÃO RESERVA

GIANT COUSCOUS 11.50
Giant couscous, basil pesto, tenderstem broccolli and chilli
Add Chicken +2.00

FULL ENGLISH 11.00
Full English Breakfast

SUNDAY ROAST 14.00
Beef, Chicken or Pork Belly served with all the trimmings
[Only available on Sundays!]
GOES WELL WITH: ONTAÑÓN RIOJA CRIANZA

PIZZA

RUSTIC CLASSIC (VEGETARIAN) 9.00
Rustic combination of tangy tomato sauce and creamy Fior di Latte mozzarella

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) 11.50
A vegetarian celebration with tangy tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket

BURGERS

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

BIG BEN 17.00
Toasted Brioche, double beef patty, double cheese, double bacon, lettuce, tomato, red onion, pickle and chunky chips
GOES WELL WITH: NOVAS GRAN RESERVA CARMENÈRE CABERNET SAUVIGNON

CHICKEN BURGER 12.50
Toasted brioche, chicken burger, lettuce, tomato, red onion, pickle, cheese & bacon and chunky chips

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

BURGER OF THE MONTH 13.50
Ask your server for details!

BURGER EXTRAS

Fried egg +1.00 / Stilton +1.00 / Sausage +1.50

SANDWICHES

All served on your choice of rosemary focaccia or white sourdough with a side of chunky chips

BLACK PEPPER SAUSAGE 8.50
Pork & black pepper sausage with red onion jam

STEAK & MUSTARD 9.50
Steak & rocket with wholegrain mustard mayo

FISH FINGER 9.50
Fish finger, Cos lettuce, tartare sauce

MOZZARELLA & TOMATO 8.50
Buffalo mozzarella, pesto, tomato, rocket

DESSERTS

STICKY TOFFEE PUDDING (GF) 5.50
Served with vanilla ice cream

CHOCOLATE & RASPBERRY TORTE (VEGAN) 5.50

COOKIES & CREAM BROWNIE 6.00
Served with vanilla ice cream

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



WINE LIST

WHITE WINE

BORSAO MACABEO - SPAIN

Delicately fruity and floral with ripe peach and lemon

175ml £6.50 250ml £7.75 Bottle £19.95

IL BADALISC PINOT GRIGIO - ITALY

Apple aromas with hints of honey and peach, giving the palate layers of spice and acidity

175ml £7.00 250ml £8.50 Bottle £21.95

VILA NOVA VINHO VERDE - PORTUGAL

Floral and citrus aromas lead on to a palate with more bright citrus acidity and a lingering finish

175ml £7.50 250ml £9.00 Bottle £23.95

LES VOLETS CHARDONNAY - FRANCE

Fruity and refreshing acidity with a firm oak texture and subtly savoury finish

175ml £7.75 250ml £9.25 Bottle £23.95

THE CLOUD FACTORY SAUVIGNON BLANC - NEW ZEALAND

Perfumed with nettle ripe tropical fruits along with limey flavours and a rich minerality

175ml £8.25 250ml £9.75 Bottle £26.95

DOMAINE DE MALTAVERNE POUILLY FUMÉ 'L'AMMONITE' - FRANCE

Smoky and grassy with minerality and a pey herbaceous note, as well as herbal and bay aromas and ripe pink gooseberries

Bottle £39.50

SPARKLING WINE

LE DOLCI COLLINE PROSECCO SPUMANTE BRUT - ITALY

Fresh and gentle fruity fizz with citrus and green apple aromas

125ml £6.75 Bottle £32.00

MOËT & CHANDON BRUT

Bottle £65.00

MOËT & CHANDON ROSÉ

Bottle £75.00

RED WINE

BORSAO GARNACHA - SPAIN

Bright plum and berry fruit aromas with bramble characters giving a soft, approachable tannins on the finish

175ml £6.50 250ml £7.75 Bottle £19.95

CAPE HEIGHTS SHIRAZ - SOUTH AFRICA

Ripe plum and spicy notes, packed with dark fruit flavours and pepper notes on the palate finishing with a smoky, berry flavour

175ml £6.75 250ml £8.25 Bottle £20.95

LES OLIVIERS MERLOT - FRANCE

Brightly perfumed fruit, a hint of lavender, ripe red summer berries, plums and damsons

175ml £7.00 250ml £8.50 Bottle £21.95

LE FOU PINOT NOIR - FRANCE

Warm, rich nose with aromas of stewed cherries. The palate is nicely balanced with a savoury bitterness

175ml £7.75 250ml £9.25 Bottle £23.95

NIETO MALBEC - ARGENTINA

Blackberry and plum fruit flavours blended with clove, pepper and cinnamon spice

175ml £8.50 250ml £9.75 Bottle £26.95

ONTAÑÓN RIOJA CRIANZA - SPAIN

Bright ripe aromas of black fruit with hints of liquorice and mocha

175ml £9.00 250ml £10.50 Bottle £28.95

CLOS DE LA CURE, SAINT-ÉMILION GRAND CRU - FRANCE

Bramble fruit and spicy oak on the nose but restrained on the palate with a herbal finish

Bottle £42.00

ROSÉ WINE

ANOTHER STORY WHITE ZINFANDEL ROSÉ - USA

Packed with luscious, sweet and ripe strawberry notes

175ml £7.00 250ml £8.50 Bottle £21.95

CHEVAL GRIS DE GRIS ROSÉ - FRANCE

Delicate and mineral with subtle notes of fleshy peach

175ml £7.75 250ml £9.25 Bottle £25.95

[125ml measures are available upon request]

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