

from our bread
to our ice cream,
we make it here!

sandwiches
available

12.00 noon ~ 6.00 pm

chargrilled steak sandwich
with fries and
bearnaise sauce
sirloin 10.25 fillet 13.25

roast chicken
club sandwich
with fries
7.25

grilled Italian flat bread,
with goats cheese and
roast mediterranean
vegetables,
rocket salad
and fries (v)
7.50

brunch

monday- friday
10.00 am - 5.00 pm
saturday
10.00 am - 12.00 noon
sunday
12.00 noon - 5.00 pm

bakery

selection of freshly baked focaccia and tuscan bread
from our woodstone oven served with extra virgin olive oil (v) 3.50

garlic bread (v) 3.25

appetisers

greek pitta bread with humous (n) (v) 4.00

bowl of olives (v) 3.35

to share

mezze;
olives, pitta bread, baba ghanoush, tzatziki,
falafel with tahini sauce, butternut squash fritters,
humous, greek feta pastries, grilled halloumi and
cherry tomato skewers (v) 15.00

asian plate;
thai prawn cakes, duck spring rolls, chilli squid,
vietnamese vegetable and mint salad, tempura
king prawns and malayan chicken skewers (n) 15.50

starters

soup of the day with freshly baked bread 5.00

char grilled asparagus with a poached
free range egg, hollandaise sauce (v) 6.95

thai prawn cakes with sweet chilli sauce (n) 6.75

chilli squid with thai noodle salad 7.50

tempura of king prawns with chilli and lime jam 8.15

steamed mussels with white wine,
garlic and parsley 7.50/11.50

crispy duck spring rolls with a plum and
pineapple dipping sauce (n) 7.00

seared fillet of beef carpaccio with roast beetroot,
watercress and parmesan 8.25

salads

baked goats cheese and warm beetroot salad
with toasted walnuts (n) (v) 7.75/12.75

classic caesar salad with chargrilled chicken
bacon and anchovies optional 6.75/10.75

pasta & risotto

wild mushroom risotto with parmesan wafer 6.50/10.00

smoked haddock and leek risotto with a
poached free range egg 6.50/10.00

king prawn linguine with coriander, ginger
and sweet chilli sauce 11.50

baked parmesan and butternut squash tart 12.50

side orders

hand cut chips (v) 3.35

fries (v) 3.35

roast new potatoes with rosemary (v) 3.35

mash (v) 3.35

herb roast root vegetables (v) 3.35

pak choi with chilli and garlic (v) 3.35

broccoli, peas and beans (v) 3.35

buttered spinach (v) 3.75

mixed salad (v) 3.35

rocket and parmesan salad 3.75

All meat weights denoted are un-cooked.
(n) denotes dishes which contain nuts or traces of nuts.
(v) denotes dishes which are vegetarian.
Due to the presence of nuts in our restaurants,
there is a small possibility that nut traces may be found in any of our items.

All prices are in £ & inclusive of VAT.
There is a discretionary 10% service charge for parties of 6 or more.

fish

fish of the day market price

fish and chips, mushy peas with tartare sauce
and lemon 14.75

fish pie 11.50

salmon fishcakes with spinach, lemon
and dill butter sauce 14.75

seabass, tandoori baked with mint yoghurt
or simply grilled with lemon 17.75

roast halibut with wild mushrooms,
crème fraiche and tarragon 19.50

meat

roisserie of the day market price

marinated breast of chicken with malayan
spices, sweet potato, coconut and lime (n) 15.25

thai green curry and fragrant rice
with chicken 15.25
or sweet potato and vegetables (v)

crispy duck with chinese greens, sesame
and honey dressing (n) 16.25

braised lamb shank with root vegetables 17.50

all our beef is naturally reared on selected british farms
and carefully matured for a minimum of 28 days

flash grilled steak with herbs, shallot butter and fries 16.00

8oz scotch aberdeen angus beefburger with
monterey jack cheese, hand cut chips (n) 11.50

beef bourguignon with mash 16.75

8oz rib eye 18.50

8oz sirloin 19.50

8oz fillet 22.75

All steaks above are served with roast vine tomato, mushrooms
and a choice of sauce;
béarnaise, peppercorn, red wine or shallot and parsley butter

prix fixe menu

two courses £15.95 · three courses £19.95

starters

soup of the day with freshly baked bread

thai prawn cakes with sweet chilli sauce

crispy duck spring rolls with a plum and
pineapple dipping sauce (n)

baked goats cheese and warm beetroot salad
with toasted walnuts (n)

main

thai green curry and fragrant rice
with chicken (n)

or sweet potato and vegetables (n) (v)

king prawn linguine with coriander, ginger
and sweet chilli sauce

wild mushroom risotto with parmesan wafer (v)

8oz scotch aberdeen angus beefburger with
monterey jack cheese, hand cut chips (n)

dessert

crème brulee with lemon shortbread biscuit (v)

sticky toffee pudding with butterscotch sauce (v)

baked new york cheesecake with spiced berry coulis (v)

selection of ice creams & sorbet (n) (v)