

all our dishes
are freshly prepared
on the premises from
carefully sourced
premium ingredients

"we just thought you
would like to know"

sandwiches
available

12.00 noon ~ 6.00 pm

chargrilled steak sandwich
with fries and
bearnaise sauce
sirloin 9.75 fillet 12.75

roasted chicken
club sandwich
with fries
6.75

smoked salmon
on toasted brioche
with cream cheese, dill,
cucumber and cress
7.95

goats cheese, grilled
mediterranean vegetables
and rocket on toasted
ciabatta with fries (v)
6.75

brunch

saturday - sunday

10.00 am - 12.00 noon

bakery

selection of freshly baked organic focaccia and tuscan bread 3.35
from our woodstone oven served with extra virgin olive oil (v)

garlic bread (v) 3.00

appetisers

greek pitta bread with humous (n) (v) 3.00

bowl of olives (v) 3.00

to share

mezze;
olives, flat bread, humous, falafel, tzatziki,
fried manouri cheese, greek salad, savoury pastries
and baby red peppers filled with feta (n) (v) 12.15

asian plate;
thai prawn cakes, duck spring rolls, chilli squid,
vietnamese vegetable and mint salad, tempura
king prawns and malayan chicken skewers (n) 14.40

starters

vine tomato and basil soup (v) 4.85

french onion soup 4.85

smoked haddock hash brown with a lightly poached
free range egg and chive butter sauce 6.70

thai prawn cakes with sweet chilli sauce (n) 6.15

chilli squid with thai noodle salad 6.95

mussels in white wine, garlic and parsley 7.95

tempura of king prawns with chilli and lime jam 8.15

fresh asparagus with a lightly poached free range egg
and hollandaise sauce (v) 6.40

mushrooms on toasted brioche with a slow roast
garlic cream, pine kernels and parsley (n) (v) 6.70

crispy duck spring rolls with a plum and
pineapple dipping sauce (n) 6.65

chicken liver and foie gras pate with toasted tuscan bread 6.70

salads

sweet fig and goats cheese salad with prosciutto,
balsamic and honey 6.45/10.85

greek salad with falafel, tzatziki and warm flat bread (v) 6.15/10.25

classic caesar salad with chargrilled chicken 6.15/10.25

pasta, risotto

spicy shrimp risotto 6.15/10.00

wild mushroom risotto with parmesan wafer (v) 5.95/9.70

smoked haddock and leek risotto with a
lightly poached free range egg 5.95/9.70

king prawn linguine with coriander, ginger
and sweet chilli sauce 10.85

penne chicken with spicy chorizo,
roasted red pepper and tomato 9.95

baked winter squash and goats cheese cannelloni (n) (v) 11.95

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 and chips, mushy peas with tartare sauce
and lemon 13.95

salmon fishcakes, spinach with lemon
and dill butter sauce 13.95

seabass, thai baked in a banana leaf with sticky rice
or simply grilled with lemon 16.85

roasted halibut with crab and herb crumb
asparagus and shellfish dressing 18.95

teriyaki organic salmon and japanese cucumber salad 15.40

'fish pie' oven baked halibut in a white wine cream,
mashed potato and cheddar cheese crust 13.75

mussels in white wine, garlic and parsley with fries 11.95

meat

marinated breast of chicken with malayan
spices, sweet potato, coconut and lime (n) 14.40

thai green curry and fragrant rice
with chicken (n) 14.40
or sweet potato and vegetables (n) (v)

crispy duck with chinese greens, sesame
and honey dressing (n) 15.20

free range gloucester old spot sausages with
mashed potatoes & onion gravy 11.15

calves liver with dried cured bacon
mashed potatoes and onion rings 15.75

slow cooked lamb shank with bay leaf and thyme,
roasted winter root vegetables 16.50

8oz scotch aberdeen angus beefburger with
monterey jack cheese, hand cut chips
and barbeque sauce (n) 11.30

veal escalope with chestnut mushrooms
and madeira cream sauce 18.95

all our premium steaks are aged for a minimum of 21 days

8oz rump 16.95

8oz rib eye 17.95

8oz sirloin 18.95

8oz fillet 21.95

our steaks are served with roasted vine tomato, mushrooms and a
choice of sauce;

béarnaise, peppercorn, red wine, mushroom, garlic and herb butter

6oz fillet with hash brown potatoes
and peppercorn sauce 19.95

side orders

hand cut chips 3.00

fries 3.00

roasted new potatoes with garlic and rosemary 3.00

dauphinoise potatoes 3.00

mash 3.00

pak choi with chilli and garlic 3.00

seasonal greens 3.00

buttered spinach 3.60

mixed salad 3.00

rocket and parmesan salad 3.60

vine tomato & red onion salad 3.60

house salad, dressed at the table to share 6.95

wine list

“We truly believe that all the wines on our list are outstanding examples of their type and origin. We have highlighted a small selection of fine wines which we particularly recommend.”

white wine

organic sauvignon blanc, adobe chile, emiliana, 2007/08 bottle 19.95 glass 175ml 5.10 250ml 7.10
chenin blanc, paarl heights south africa, paarl, 2008 bottle 14.60 glass 175ml 4.00 250ml 5.15
sauvignon blanc, bellefontaine france, languedoc, 2007 bottle 16.55 glass 175ml 4.20 250ml 6.00
pinot grigio, conviviale italy, lombardy, 2007/08 bottle 17.50 glass 175ml 4.45 250ml 6.20
chardonnay, terrazze della luna italy, trentino, 2007 bottle 18.60 glass 175ml 4.95 250ml 6.75
macon charnay, cuvee a l'ancienne france, burgundy, 2006/07 bottle 22.70 glass 175ml 5.65 250ml 7.80
marktree semillon, chardonnay australia, victoria, 2007/08 bottle 17.50
rioja, vina albina barrel fermented viura spain, rioja, 2007 bottle 18.75
viognier, tabali chile, limari, 2007 bottle 21.70
chablis, colombe france, burgundy, 2007 bottle 25.50
albarino, don pedro de soutomaior spain, galicia, 2007 bottle 26.00
chardonnay, fontys pool western australia, pemberton, 2006 bottle 27.00
pouilly fume, la renardiere france, loire, 2007 bottle 27.00
sauvignon blanc, peacock ridge south africa, stellenbosch, 2007/08 bottle 28.00
sancerre blanc, la clochette france, loire, 2007 bottle 29.00

red wine

organic cabernet sauvignon, adobe chile, emiliana, 2007/08 bottle 19.95 glass 175ml 5.10 250ml 7.10
shiraz, paarl heights south africa, paarl, 2007/08 bottle 14.60 glass 175ml 4.00 250ml 5.15
merlot, sierra grande chile, central valley, 2007/08 bottle 16.55 glass 175ml 4.20 250ml 6.00
rioja, vega del rayo vendimia seleccionada spain, 2006 bottle 18.50 glass 175ml 4.70 250ml 6.50
cotes du rhone villages, les coteaux, boutinot france, rhone, 2006 bottle 20.70 glass 175ml 5.15 250ml 7.15
zinfandel, winston hill america, california, 2006 bottle 18.35
merlot, terrazze della luna italy, trentino, 2006/07 bottle 18.60
valpolicella classico, montresor italy, veneto, 2006/07 bottle 20.50
malbec, reserva nieto senetiner argentina, mendoza, 2006 bottle 22.70
cabernet merlot, taltarni, three monks australia, victoria, 2005 bottle 24.75
fleurie, la reine de l'arenite france, beaujolais, 2007 bottle 25.80
rioja reserva, monte real spain, rioja, 2001/02 bottle 26.80
pinot noir, fonty's pool australia, pemberton, 2006 bottle 26.80
chianti classico riserva, villa la pagliaia italy, tuscan, 2005 bottle 27.80
chateauneuf du pape, les galets roules france, rhone, 2007 bottle 34.00
circumstance merlot south africa, stellenbosch, 2006 bottle 35.00

rose wine

pinot grigio rose, ancora italy, lombardy, 2007/08 bottle 18.60 glass 175ml 4.95 250ml 6.75
les cerisiers cotes du rhone rose france, rhone, 2007 bottle 20.70 glass 175ml 5.15 250ml 7.15
circumstance cape coral south africa, stellenbosch, 2007/08 bottle 27.00
chateau minuty rose reserve, cotes de provence france, 2007 bottle 27.00

fine wine

Chablis 1er Cru Vauligneau, Domaine de la Motte France, Burgundy, 2006 This wine displays a softness and roundness whilst maintaining structure and acidity. bottle 35.00
Meursault, Vallet Freres France, Burgundy, 2006/07 This complex wine has a nose that is fresh and full but with nutty, smoky, honeyed flavours. bottle 49.50
Chassagne Montrachet France, Burgundy, 2006 A truly outstanding Chardonnay, rich fruit with a mineral steeliness. bottle 51.00
Saint-Emilion Grand Cru, Clos de la Cure France, Bordeaux, 2004/05 Classic St-Emilion with a real softness from the Merlot grape. A fruity, easy drinking style of claret. bottle 36.50
Beaune 1er Cru Les Epenottes, Vallet Freres France, Burgundy, 2004/05 Rich cherry fruit aromas. The palate is elegant, with a rich mouthfeel, and a big fruity finish. bottle 41.00
Barolo Bussia, Dardi le Rose, Poderi Colla Italy, Piedmont, 2003/04 Produced from Nebbiolo grapes, this is a top Barolo from 7 hectares in Monforte d'Alba, Bussia is one of Barolo's greatest vineyards. bottle 49.50
Gevrey Chambertin Clos de la Justice, Vallet Freres France, Burgundy, 2004/05 This wine is sourced from Bernard Vallet's own vineyard within Gevrey. The Clos de la Justice is a definitive, classy red Burgundy and has a smoky, wild fruit nose, ripe. bottle 51.00
champagne
lallier grand cru grande reserve n.v. bottle 33.45 glass 150ml 6.80
lallier premier cru rose n.v. bottle 40.00 glass 150ml 8.00
veuve clicquot yellow label brut n.v. bottle 50.00 glass 125ml 9.25
taittinger prestige rose n.v. bottle 58.50
bollinger special cuvee n.v. bottle 58.50
veuve clicquot rose n.v. bottle 91.80
dom perignon reserve, 2000 bottle 125.00
louis roederer cristal, 2000 bottle 275.00