

TAPAS

KING PRAWNS & CHORIZO (GF)
Pan Fried With Garlic & White Wine.
10.95

KOREAN STICKY CHICKEN
Sesame Seeds, Spring Onions, Chilli & Pink Onions.
8.95

SALT & PEPPER CALAMARI
With Rocket, Lemon & Garlic Aioli.
9.25

Chef's Recommendation
ORIENTAL DUCK CROQUETTES
Hoisin Mayo, Spring Onion, Corriander & Cucumber.
9.95

MUSSELS (GF)
Sautéed In White Wine & Garlic.
9.95

Chef's Recommendation
GARLIC MUSHROOMS (V, GFO)
Served On Toasted Sourdough.
7.95

GOATS CHEESE BRUSCHETTA (V, VEO)
Creamy Goats Cheese Served On Toasted Sourdough.
8.95

PATATAS BRAVAS (VE, GFO)
With Salsa Bravas & Garlic Aioli.
7.95

HALLOUMI FRIES (V)
Served With Rocket & Sweet Chilli.
8.95

CATALAN CHORIZO (GF)
Poached In Aspal Cyder.
8.95

MAINS

HUNTER'S STYLE CHICKEN (GF)
Chicken Breast, Monterey Jack Cheese, Bacon, Bbq Sauce,
Peas, Slaw & Triple Cooked Chips.
15.95

Chef's Recommendation
WOODLAND PORK CHOP (GFO)
With Hasselback Potatoes, Braised Savoy Cabbage, Roasted
Apple Puree, Crispy Bacon & Aspal Cyder Sauce.
21.95

HERB CRUSTED SALMON FILLET
With Hasselback Potatoes, Green Beans, Sun Dried
Tomatoes & Garlic Basil Sauce.
24.95

MEDITERRANEAN VEGETABLE LASAGNE (V)
Layers Of Pasta, Rich Tomato Sauce & Mature Cheddar
Served With Side Salad & Triple Cooked Chips.
15.95

CHICKEN ARRABIATA (VEO)
Al Dente Penne Pasta, Spicy Tomato Sauce & Chicken.
15.95

Chef's Recommendation
RICH BEEF & RED WINE LASAGNE
Handmade With Minced Beef, Red Wine Ragu &
Mature Cheddar With Side Salad & Triple Cooked Chips.
15.95

DOOM BAR ALE BATTERED HADDOCK
Line Caught Haddock, Triple Cooked Chips, Buttered
Garden Peas, Tartar & Lemon Wedge.
17.95

KATSU CHICKEN CURRY
Panko Chicken With Fragrant Rice, Japanese Curry Sauce,
Garnished With Spring Onion, Chillis & Pickled Vegetables.
15.95

Chef's Recommendation
DUCK RAGU PAPPARDELLE
Shredded Duck, Al Dente Pappardelle Pasta, With Toasted
Pine Nuts & Dusting Of Parmesan.
19.95

PIE OF THE DAY
Served With Buttery Mashed Potato, Seasonal Vegetables &
Rich Homemade Gravy.
15.95

GRILLS

**All Of Our Steaks Are Premium
Quality & Locally Sourced.**

6OZ DRY AGED FILLET (GF)
The Most Tender Of Steaks, Milder Flavour,
Recommended Rare.
33.95

10OZ LAMB RUMP (GF)
Served With Carrot Purée, Parsnip Crisps, Tenderstem
Broccoli & Red Wine Jus.
24.95

Chef's Recommendation
10OZ DRY AGED SIRLOIN (GF)
A Delicate Flavour Balance With Firmer Texture,
Recommended Medium Rare.
28.95

12OZ DRY AGED RUMP (GF)
Full Of Flavour, Recommended Medium Rare.
24.95

16OZ BUTCHERS GAMMON (GF)
With Triple Cooked Chips, Peas, Pineapple & Two Eggs.
21.95

All Steaks Are Served With Triple Cooked Chips, Portobello Mushroom & Half Of A Grilled Tomato.

ADD PEPPERCORN SAUCE OR RED WINE JUS 3.95
ADD THREE KING PRAWNS TO ANY GRILL 8.95
DOUBLE UP ON ANY BURGER 6.95

BISTRO BURGER
6oz Prime Beef Burger With Cured Bacon, Smoked
Austrian & Monterey Cheese, Lettuce, Tomato &
Caramelized Red Onions In A Brioche Bun Served With
Triple Cooked Chips & House Slaw.
17.95

Chef's Recommendation
MINTED LAMB BURGER
8oz Prime Lamb & Mint Burger, In A Seeded Brioche Bun
With Caramelized Onion, Rocket, Yogurt & Mint Sauce
Served With Triple Cooked Chips & House Slaw.
18.95

KOREAN CHICKEN BURGER
Panko Chicken Fillets, Monterey Jack, Tangy Korean Barbeque
Sauce, Chilli, Spring Onions & Pink Onions In A Seeded
Brioche Bun With Triple Cooked Chips & House Slaw.
17.95

VEGAN BURGER (VE)
Plant Based Patty, Vegan Bacon, Vegan Cheese, Vegan
Mayo, Lettuce, Tomato & Onion In Vegan Bun, Served
With Side Salad & Triple Cooked Chips.
16.95

SHARERS & SIDES

FAMOUS GARLIC LOAF	7.95	CHORIZO & PARMESAN MASH	6.95
FAMOUS GARLIC LOAF & CHEESE	9.95	SOURDOUGH, OLIVES & BALSAMIC	7.95
TRIPLE COOKED CHIPS	4.95	HOUSE SLAW	4.95
BEER BATTERED ONION RINGS	4.95	SIDE SALAD	4.95
SEASONAL VEEGETABLES	4.95	MAC & CHEESE	8.95

TO FINISH

DAILY DESSERT SELECTION

Choose from one of our delicious desserts of the day.
Please ask your server for todays options.



ALERGEN INFORMATION: Vegan (VE), Vegan Option (VEO), Vegetarian (V), Gluten Free (GF), Gluten Free Option (GFO).
For Full Alergens Please Ask Your Server. Dish Substitutions Or Slight Variance May Occur.