

EVENING

WATER SIDE

NIBBLES

Mixed vegetable
crisps, chive sour cream
[gf] [v] **£4.50**

Piri piri houmous,
warm pitta bread
[vg] [v] **£5.95**

Tortilla chips,
chive sour cream
[gf] [v] **£4.25**

Marinated black and
green olives,
[df] [gf] [vg] [v] **£4.95**

Warm breads, aged
balsamic syrup and olive oil
[df] [vg] [v] **£5.95**

Garlic and cheese
ciabatta,
[v] **£5.50**

Crispy pork crackling,
apple sauce
[df] [gf] **£4.50**

FIRST THINGS FIRST

Seasonal soup, of the day
[df, gf, vg on request] [v] **£7.25**

Thai style fishcakes, chilli, lime and
pineapple salsa, sweet chilli, coriander oil **£8.95**

Fresh tuna carpaccio, Thai vegetable salad,
black sesame, yuzu [df] [gf] **£9.25**

Caprese salad, heritage tomato,
buffalo mozzarella, fresh torn basil [gf] [v] **£8.50**

Watermelon and Feta cheese salad,
toasted pinenuts, white balsamic,
fresh basil [gf] [v] **£7.95**

Spice aubergine fritters, coriander chutney,
fresh lime [gf] [vg] [v] **£8.25**

Cajun spiced buttermilk chicken
tenders, spiced satay sauce,
Vietnamese salad, toasted peanuts **£8.95**

Fried chorizo sausage, with garlic
and red wine, rosemary focaccia **£8.95**

CLASSICS

Crispy beer battered fish,
triple cooked chips, mushy peas,
tartare sauce **£18.00**

Crispy chilli beef, soy glazed
noodles, stir fried vegetables,
chilli and lime **£18.95**

Spring lamb shank, pea and mint
mash, redcurrant and
rosemary jus [gf] **£24.00**

Pork, sage and apple hog roast
sausages, creamed potato, pan gravy,
crispy onions **£16.95**

SIGNATURE

Salmon and tiger prawn
bouillabaisse, saffron potato, samphire,
tempura fried mussels **£31.95**

Slow cooked manuka honey pork
belly, crispy skin, sage and onion croquette,
chargrilled carrot, kale, celeriac, wholegrain
mustard puree, calvados cream **£22.95**

Slow cooked shin of English beef,
creamed potato, caramelised onion puree,
kale, bourguignon sauce [gf] **£19.00**

Crispy tofu Katsu curry, wild rice, shichimi
togarashi, spring onion and fresh chilli,
micro coriander [df] [gf] [vg] [v] **£15.50**

GRILL

28 day aged 8oz ribeye steak, slow roast
tomato, grilled field mushrooms, French fries,
onion rings **£32.95**

Grilled horseshoe gammon steak, triple
cooked chips, garden peas, fried free-range egg,
charred pineapple [gf] **£21.00**

Peppercorn | Dianne | Blue cheese, **£2.95**

Flame grilled double beef burger,
cured streaky bacon, cheese, tomato,
baby gem, red onion, burger sauce,
French fries, coleslaw **£18.00**

The plant based BBQ, smokey sweet
potato, red cabbage and bbq cauliflower steak,
edamame and avocado salad,
French fries [df] [gf] [vg] [v] **£15.95**

PIZZA

Margherita, classic cheese and tomato **£13.95**

Pepperoni, cheese and tomato with sliced pepperoni **£14.95**

Spicy meat feast, pepperoni, ham and smoked bacon, fresh green chilli **£15.95**

Goats' cheese, caramelised onion, confit tomato, rocket, balsamic syrup [v] **£14.95**

Sunblushed tomato, avocado and pesto, vegan cheese [df] [vg] [v] **£14.95**

Hawaiian, ham and pineapple with cheese and tomato **£14.95**

SIDES

Triple cooked chips, [df] [gf] [vg] [v] **£4.50**

Creamed mashed potato, [gf] [v] **£4.50**

Onion rings, [df] [vg] [v] **£4.25**

French fries, [df] [gf] [vg] [v] **£4.50**

Tenderstem broccoli, soy and sesame [df] [vg] [v] **£5.50**

House salad, dill vinaigrette [gf] [vg] [v] **£4.25**

INDULGENCE

Tiramisu, espresso liqueur soaked sponge,
whipped mascarpone, cocoa **£8.00**

Milk chocolate crème brulee, vanilla shortbread,
fresh raspberry **£8.95**

Passionfruit pannacotta,
meringue, strawberry sorbet **£8.00**

Black cherry and vanilla Eton mess, baked meringue,
lemoncello syrup [gf] [vg] **£8.50**

Sticky toffee pudding, salted butterscotch sauce,
vanilla ice cream [v] **£8.00**

Blacksticks blue & Black Bomber, 'Cheddar with attitude',
farmhouse chutney, savoury biscuits, grapes, celery [v] **£11.95**

Daily from 5.30pm - 9.30pm

There will be a **10% discretionary service charge** added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian