

Free!

ORDER YOUR FREE DRINK WHEN YOU  
ORDER A MAIN COURSE

## Starters/Light Bites

### Tomato & roasted red pepper soup £7.50 (V, Ve)

Created by the chef team, garnished with herb croutons, served with a drizzle of basil oil & artisan bread.

### Herb baked Goats Cheese £9 (V)

A light & crumbly goats' cheese, baked with herbs, served upon a bed of confit vegetables, topped with balsamic onions & dressed rocket.

### Ham Hock Terrine £9.50

A rustic & tasty terrine of ham hock, paired with apple chutney & cornichons, served with warm toast.

### Creamy Mushrooms on Toast £9.00 (V)

Selected mushrooms cooked with garlic & shallots, finished with cream & white wine, served on toasted sourdough with shavings of parmesan

### Prawn Cocktail £9.00

Plump juicy prawns bound in our chef's own Marie Rose sauce on a bed of crispy baby gem lettuce. Served with warm slices of our homemade soda bread.

### Salt & Pepper Squid £9.00

Lightly coated & fried squid served with sweet chilli dipping sauce & dressed leaves.

## Main Courses

### Roasted Chicken Breast £19

Succulent roasted chicken breast, simply roasted with garlic & thyme, served with creamed mushrooms & white wine sauce, accompanied by roasted carrots, parsnips & potatoes

### Classic Sirloin Steak £27 (GF)

Prime sirloin steak served with skin-on fries & a juicy roasted mushroom & tomato. Choose from our signature **blue Stilton butter** or classic **peppercorn** sauce.

### Creamy Fish Pie £19

Selected cuts of fish combined with prawns & boiled egg in a creamy chive infused sauce. All topped with buttery mash & mature cheddar & accompanied with garlicky tenderstem broccoli.

### Bangers & Mash £17 (vegetarian sausages also available)

Trio of pork Cumberland sausages on a bed of buttery mash, topped with a caramelised red onion filled Yorkshire pudding, served with red wine gravy

### Royal Adelaide 6oz Burger £15

Our specially prepared 6oz burger served with skin-on fries & a fresh mixed salad.

### Burgundy Style Beef £20

Slowly braised beef in a red wine sauce with carrots, garnished with pearl onions & mushrooms, served with buttery mash

### Vegetarian Chilli £18 (V, VE)

A spicy & flavourful combination of vegetables & mixed beans in a chilli spiced tomato sauce. Served with crushed avocado, jalapeños, sour cream & potato wedges.

### Side Orders £4.50

Skin on fries (Ve, V, GF) Onion Rings (Ve, V) Dressed rocket & cucumber salad (Ve, V, GF)  
Garlic bread (V), Garlic bread with cheese (V)

V – vegetarian Ve- vegan GF – gluten free

A discretionary 10% service charge will be added to your bill which goes directly to the team.

Food prepared in our restaurant may contain any of the 14 main recognised allergens. If you have a food allergy or any dietary requirement, please notify one of our staff members.

## Desserts

### Caramel Apple Eton Mess £7.50 (V)

A delicious dessert made with crushed meringue, whipped cream, cinnamon spiced apple compote & caramel sauce

### Chocolate Fondant £8.50 (V, GF)

A decadently rich chocolate fondant, with a molten heart, served with a scoop of creamy vanilla ice cream. Chocolate indulgence at its best. *(Please allow 14 minutes to bake)*

### Vanilla Ice Cream with Chocolate Sauce £6 (V, Ve)

Simple yet classic; vanilla ice cream drizzled with chocolate sauce is the perfect way to chill at the end of a meal.

### Pear & Ginger Crumble £8 (V)

Gently cooked pears, lightly spiced with ginger & a traditional crumble topping, glazed with sugar, served with a choice of double cream, vanilla ice cream or custard.

### Sticky toffee pudding £8 (V)

Served with caramel sauce, vanilla ice cream.

### Cheese Board £10 (V)

For those who prefer a savoury end to their meal, our cheese board features a selection of Brie, Cheddar, & Stilton. Paired with fruity chutney & crackers.

*Add a glass of port for £5.*

## Wines by the glass

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### White £6.95

Reserve St Martin Pays d'Oc Chardonnay  
La Delfina Pinot Grigio  
La Petite Ecluse Sauvignon Blanc

### Rosé Wines £6.95

Chemin de Provence Rosé  
La Delfina Pinot Grigio Blush

### Red Wines £6.95

La Petite Ecluse Merlot  
McPeterson Barossa Valley Shiraz  
La Bonita Reserve Malbec

### Sparkling

Di Maria Prosecco DOC 200 ml £10

### Tea or Coffee £2.50

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