BAR & BRASSERIE

Cocktails Classic Mojito Bacardi rum muddled with fresh 8.5 mint, lime, brown sugar, topped with soda Bellini Galanti Prosecco, peach puree, Archers 8.5 peach schnapps 9 Signature G&T (Bartender's favourite) Tanqueray gin, cloudy apple juice, tonic, rosemary sprig, lime **Speciality Beer** Sharps Doombar (500ml) Goose Island IPA (355ml) 4.8 Singha Beer (330ml) 4.4 Wine by the glass 175ml 250ml White Errázuriz 1870 Peňuelas Block 7.5 10 Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit Antonio Rubini Pinot Grigio, Italy, apple, 8 pear, white peach, elderflower Rare Vineyards Cinsault Vieilles Vignes Rosé, France, raspberry, cherry, summery fruit flavours Lunaris by Callia Malbec, Argentina, 6.75 cherry, plum, blueberry, warming spice Nederburg The Manor Cabernet 6.5 8.75 Sauvignon, South Africa, ripe berry, chocolate, delicate oak spice

Proper garlic bread (v)	3.5
Salted pork scratchings	3
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PROPER ®BRITISH	/,
Mature Cheddar cheese straws (v)	3.5
'Pigs in Blankets' – Bacon wrapped, mini pork sausages, English mustard mayonnaise	4
Today's breads with salted butter (v)	2.5
Tortilla chips, melted cheddar, spring onion, guacamole, sour cream, tomato relish (v) (GF)	7
Starters Freshly made soup, bread selection (v)	6
Salt & pepper battered squid, charred lemon, lemon & dill mayonnaise	6.5
PROPER ®BRITISH	
Prawn cocktail, king prawns, iceberg, avocado, toasted bread	7
Chicken, smoked duck & wild mushroom terrine, toasted bread, orange & walnut salad	7
Pea & shallot tortellini, basil butter (v)	7
Salads	
Classic Caesar salad, cos lettuce, anchovy, croutons, Italian cheese shavings, Caesar dressing	12

Main Courses	
King prawn linguini, roast cherry tomato & herb chilli oil	15.5
Beef & Doombar ale pie, potato wedges, spring greens & peas, pan gravy	15
Chicken tikka masala, rice (or chips or half & half), naan bread, mini poppadums, mango chutney	15
Thai red prawn curry, bean shoots, water chestnuts, baby corn, jasmine rice (GF)	15.5
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PROPER ®BRITISH	
Beer battered haddock, mushy peas, thick cut chips, tartare sauce	14
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Pea & shallot tortellini, basil butter (v)	14
Black bean & sweet potato chilli, coriander rice (v) (V+)	13
Authentic Pizza Hot & Spicy Pizza, pepperoni, jalapeno, chilli oil	13
Full Pork Pizza, salami, prosciutto, pepperoni, chorizo, pork sausage	13
Napoletana Pizza, chargrilled vegetables, mozzarella, fresh basil, pesto, garlic (v)	12.5
Margherita Pizza, tomato, mozzarella, herbs, rocket (v)	11
Sides	
Thick cut chips (v)	3.5
Thick cut chips with blue cheese (v)	4.5
Thick cut chips with Cheddar cheese (v)	4.5
Thick cut chips with curry sauce (v)	4.5
Sweet potato fries (v) (GF)	3.5
Beer battered onion rings (v)	3.5
Mini Caesar salad – Cos lettuce, anchovy, Italian cheese shavings, croutons, Caesar dressing	3.5

From the grill	
Steak English Sirloin Steak, 8oz, served with thick cut chips, grilled tomato, field mushroom, beer battered onion rings, parsley.	24
Steak Sauces	
Black peppercorn sauce (v) Blue cheese sauce (v)	2.5 2.5
Gammon Steak 10oz presented with fried eggs, peas, thick cut chips	14
Classic Burger British beef burger, brioche bun, salad, mayo, tomato chutney, thick cut chips	15
Blue Burger British beef burger, brioche bun, crispy bacon, blue cheese, salad, mayo, thick cut chips	16
Cheese Burger British beef burger, brioche bun, Cheddar cheese, salad, mayo, thick cut chips	16
Signature Ranch Burger British beef burger, brioche bun, onion rings, crispy bacon, barbecue relish, thick cut chips	16
Avocado, Bacon Burger British beef burger, brioche bun, crispy bacon, avocado, mayo, tomato relish, thick cut chips	16
Chicken, Avocado, Bacon Seared chicken breast, brioche bun, crispy bacon, avocado, mayo, tomato relish, thick cut chips	15
Spicy Bean Burger Brioche bun, salad, lime yoghurt, tomato relish, thick cut chips (v)	14



or salmon fillet

3.5

House garden salad (v) (GF)

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