



Christmas Menu

APPETIZER

JERUSALEM ARTICHOKE SOUP WITH CHESNUT & TRUFFLE OIL (VG)

SEARED SCALLOPS WITH SWEET POTATO PUREE & SHITAKE MUSHROOM'S

BEEF TARTARE : GROUND BEEF FILLET, CAPERS, SHALLOTS, DUCK EGG YOLK,
CROSTINI

MAIN COURSE

ROASTED TURKEY BREAST, PIGS IN BLANKETS, ROASTED POTATOES, PARSNIPS,
CARROTS & GRAVY

SEAFOOD STEW : SEA BASS, SALMON, PRAWNS, MUSSELS, BABY SQUID IN A RICH
FISH STOCK

BEEF WELLINGTON WITH TRUFFLE MASH, BABY CARROTS & RED WINE JUS

VEGETARIAN HAGGIS, ROASTED POTATOES, PARSNIPS, CARROTS & GRAVY (VG)

DESSERT

TRADITIONAL CHRISTMAS PUDDING, BRANDY BUTTER AND BERRIES

HAZELNUT CHOCOLATE BROWNIE WITH BLOOD ORANGE SORBET

STICKY TOFFEE PUDDING, CARAMEL SAUCE , SALTED CARAMEL ICE
CREAM

SELECTION OF BRITISH CHEESE, GRAPES, CELERY, FIG CHUTNEY &
CRACKERS

2 courses £32 ; 3 courses £37

**** PRE ORDER ONLY ****



WINE LIST

REDS

SANGIOVESE RUBICONE £7.5/£29

TORRE GAGGIO, EMILIA-ROMAGNA, ITALY. DRY, RUBY COLOUR AND A REFRESHING FINISH, HINTS OF WILD BERRIES. PAIRED EITHER WITH CURED MET

NERO D'AVOLA TERRE SICILIANE £8/£33

LA MURA, CASA GIRELLI, WEST SICILY. TREMENDOUSLY CHARACTERFUL RED BERRY FLAVOUR, MEDIUM-BODIED, SOFT FINISH. FIT WELL WITH ANTIPAST AND RED SAUCES

PINOT NOIR ANGEL FALLS £8./£32.00

PINOT NOIR 100%, ANGEL FALLS, LANGUEDOC, FRANCE CLASSIC BLACK CHERRY WITH HINT OF WILD STRAWBERRIES, GERANIUM NOTES, MINERAL AND VELVETY AT THE PALATE, SUGGEST WITH POULTRY AND LIGHT PASTA DISHES.

VALPOLICELLA DOC CLASSICO £8.5/£35

CORVINA/RONDINELLA/CORVINONE; LA BERTAROLE, VERONA, ITALY. PURPLE HUE, FLORAL AND PEPPERY NOTES, LIQUORICE AROMA.

PRETTY MALBEC £9/£36

FABRE MONTMAYOU, MENDOZA, ARGENTINA, MEDIUM BODY, DARK FRUITS. BLACKBERRIES TOUCH OF SWEET SPICE WITH SOFT TANNINS, RICH PASTA DISHES, ROASTED MEAT

CHÂTEAU LA CROIX DU GRAND JARD £40

MERLOT, CABERNET SAUVIGNON, CHATEAU LA CROIX DU GRAND JARD, BORDEAUX, FRANCE, FULL BODY, RED FRUITS, HINT OF COFFEE NOTES, CHOCOLATE, PERFECT WITH STEAK AND RICH MAIN COURSE

PRIMITIVO £8.5/£35

PRIMITIVO PUGLIA : FROM PRIMITIVO GRAPES AND HARVESTED ACCORDING TO TRADITIONAL METHODS WINE WITH STRONG HINTS OF RED BERRY FRUIT AND JAM

ROSE

DUCHE' D'UZES £9/£39

SYRAH/GRENACHE:FAMILLE MONTESCAUD ,RHONE, FRANCE, MEDIUM BODY, LONG FINISH, RED BERRIES NOTES AND MEDITERRANEAN HERBS, EXTREMELY VERSATILE FOODY WINES

PINOT GRIGIO ROSÉ DELLE VENEZIE £7.20/£31

PINOT GRIGIO; CONTI DI REFORTE, CASA GIRELLI, ITALY. PALE PINK, FLORAL AND FRUIT ROSÉ, SLIGHTLY SALTED WITH A MEDIUM FINISH. IDEAL AS AN APERITIF, ALONGSIDE WITH PASTA, WHITE MEATS AND FISH DISHES

WHITES

EL PINAR (VEGAN) £7.5/£28

MACABEO/SAUVIGNON BLANC: LAS VIRTUDES, ALICANTE, SPAIN, DRY, LIGHT IN BODY, HINT OF WHITE STONE FRUITS, IDEAL FOR APERITIF, SALAD, SEAFOOD

TREBBIANO RUBICONE £8.5/£34

TREBBIANO ROMAGNOLO; EMILIA ROMAGNA, ITALY. GOLDEN, VINOUS DRY. PERFECT WITH LIGHT PASTA DISHES, FISH AND WHITE MEATS

ENCOSTA DO VALE GALLEGO (ORGANIC) £9.50/£39

ARINTO/MALVASIA/FERNAO PIRES: M.CORDEIRO, TEJO, PORTUGAL, DRY, MINERAL, RIPE FRUITS WITH FLORAL NOTES, SHELLFISH, PASTA DISHES

PINOT GRIGIO DELLE VENEZIE £8/£32

PINOT GRIGIO; CONTI DI REFORTE, CASA GIRELLI ITALY. STRAW COLOURED PINOT, INTENSE FLORAL BOUQUET WITH LONG FINISH. IDEAL ALONE OR WITH CREAMY PASTA SAUCES, FISH DISHES AND WHITE MEATS

GAVI £9.5/£39

CORTESE; CORTE MASERA, CASA GIRELLY ITALY. PALE GOLD, HINTS OF PEACH AND PLUM, COMPLEX MINERAL FINISH, DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE

SPARKLING

PROSECCO EXTRA DRY SPUMANTE £9/£34

PROSECCO; VILLA DORAL, ITALY. RICH AND INTENSE PROSECCO, GREENISH COLOUR, FLOWERY NUANCES AND HINTS OF APPLE AND PEACH

COCKTAILS

STRAWBERRY DAIQUIRI £12

Rum, Strawberry, Lime, Sugar Syrup

MOSCOW MULE £12

Vodka, Lime, Sugar syrup, Ginger Beer

MINT LOVER £12

Gin, Lime Juice, Sugar syrup, Fresh Mint

OLD FASHIONED £13

Whiskey, Brown Sugar, Angostura Bitters,

PALOMA £13

Tequila, Grapefruit Juice, Simple Syrup, Lime juice, Soda Water

COSMOPOLITAN £12

Vodka, Triple sec, Cranberry Juice, Lime Juice

PIÑA COLADA £13

Malibu, Coconut Cream, Pineapple Juice

BLUE MARGARITA £13

Tequila, , Triple Sec, Lime, Blue Curacao

ESPRESSO MARTINI £12

Vodka, Kahlua, Sugar Syrup, Espresso

WHISKY/AMARETTO SOUR £12

Whisky / Amaretto, Sugar Syrup, Lemon Juice, Egg white

BLOODY MARY £12

Vodka, Tomato Juice, Tabasco, Worcestershire Sauce, Celery salt, black Pepper



PORNSTAR MARTINI £12

Vodka, Passoa, Passion Fruit Puree, Sugar Syrup, Prosecco

APEROL / CAMPARI SPRITZ £12

Aperol/ Campari, Soda, Prosecco

NEGRONI £12

Gin, Martini Rosso, Campari

MOCKTAILS

STRAWBERRY DAIQUIRI £11

Non Alcoholic Rum, Strawberry, Lime, Sugar Syrup

MINT LOVER £11

Non Alcoholic Gin, Lime Juice, Sugar syrup, Fresh Mint

MOSCOW MULE £11

Non Alcoholic Vodka, Lime, Sugar syrup, Ginger Beer

VIRGIN MARRY £11

Non Alcoholic Vodka, Tomato Juice, Tabasco, Worcestershire Sauce, Celery salt, black Pepper

BEER

PERONI PINT £4 / £6.5

PERONI BOTTLE £4

CORONA BOTTLE £4

SAN MIGUEL BOTTLE £4

On The Green

A LA CARTE

TO START

- Celeriac Soup, Hazelnut, Sourdough £7.00 (V)
Wild Mushroom Arancini, Truffle Mayo £8.00 (V)
Smoked Salmon, Beetroot, Wasabi Soured Cream £9.50
Salt & Pepper Squid, Garlic Mayo £8.00
Chili & Garlic Tiger Prawns, Avocado & Tomato Salad £9.5
Braised Pig Cheek , Celeriac Purée, Mushroom & Onion Chutney £8.50
Bufalo Chicken Wings £8.00
Bruschetta Tricolore: Mozzarella, Tomatoes, Basil £7.95 (V)
Bruschetta Buffalo: Bufala Mozzarella, Parma ham, Rocket £9.00
Charcuterie: Parma ham, Salami, Cooked Ham & Olives £9.00

AS MAIN

- Squash Gnocchi, Wild Mushrooms, Parmesan, Truffle oil £15.5
Red Pepper & Goat Cheese Stuffed Beetroot Agnolotti With Thyme & Garlic Butter Sauce £15.50 (V)
Vegetable Garden : Roasted Vegetables, Sweet Potato Puree, Walnuts £13.50 (V)
Seafood Risotto : Anchovies, Prawns , Squid, Mussels, Cherry Tomato, Chili, Garlic £18.00
Pan Fried Salmon, Crushed Baby Potato, Jerusalem Artichokes Puree £19
Pappardelle with Slow Cooked Wild Boar Ragu & Parmesan £18.00
Roasted Whole Chicken Poussin with Garlic Butter & Choice of Your Side £18.0
Lamb Chops, Roasted Baby Potato, Broccoli & Peppercorn Sauce £22.90
Roasted Duck Breast, Potato Dauphinoise, Kale, Red Wine Sauce £19.50
Rib Eye Steak, Handcut Chips, Peppercorn Sauce £26.90
Beef Burger - Tomato, Lettuce, Onion, Cheddar Cheese & Burger Relish & French Fries £15.5
Cajun Chicken Burger – Lettuce, Tomatoes, Cheddar Cheese & Chipotle Mayo served with French Fries £15.5
(All our Pastas are freshly made)

SIDES £4.25

- Mixed leaves Salad ; Rocket & Parmesan Salad ;
Tomato & Shallot ; Broccoli ; Kale ; Baby Potato

SMALL BITES

- Olives £4.5
Breads : Grissini, Pane carasau, Sourdough £5
Cheese and Olives £9
Garlic Bread £4.50
Cheesy Garlic Bread £5.5
French Fries £4.25
Sweet Potatoes Fries £5.5
Buttermilk Cajun Chicken Tenders £6.95

PIZZA

THURSDAY-FRIDAY : 16-22

SATURDAY-SUNDAY : 13-22

- Margherita £11.5 (V)
Tomato , Mozzarella, Basil
Quattro formaggi £15.00
Mozzarella, Gorgonzola, Goat Cheese, Parmesan
Vegetariana £14.50 (V)
Tomato, Mozzarella, Aubergine, Courgette, Mushrooms, Black Olives
Napolitana £13.5
Tomato, Anchovies, Capers, Olives
Tonno e Cipolla £15.5
Tomato , Mozzarella, Tuna , Red Onion , Black Olives
Diavola £15.50
Tomato, Mozzarella, Salami, Nduja
Cotto e Funghi £15.5
Tomato Mozzarella, Cooked Ham, Mushroom
Bufala £16.50
Tomato, Buffalo Mozzarella, Rocket, Parma Ham
Capricciosa £17
Tomato, Mozzarella, Artichokes, Cooked Ham, Mushroom & Olives

On The Green

KIDS £7

Mini Pizza Margherita

Buttermilk Chicken Tenders & Fries

Penne with Butter OR

Tomatoes Sauce OR Bolognese Sauce

DESSERTS

Sticky Toffee Pudding, Caramel
Sauce, Salted Caramel Ice Cream £7.95

Hazelnut & Dark Chocolate Brownie,
Blood orange Sorbet £7.95

Selection of Cheeses & Crackers £9.5

Selection of Ice Cream or Sorbets £2.95
Per Scoop

VEGAN MENU

Starters

Celeriac Soup, Hazelnut, Sourdough £7.00

Bruschetta Classic : Tomato, Basil, Garlic, Oregano £7

Mains

Roasted Vegetables, Sweet Potato Puree, Walnuts £13.50

Squash Gnocchi, Wild Mushrooms, Truffle oil £15.5

Pizza

Margherita £11.50

Tomato , mozzarella, basil

Vegetariana £14.50

Tomato, mozzarella, aubergine, courgette, mushroom,
black olives

(If you have a food allergy or any special dietary requirement please inform one of our staff)

M E N U

Make It Bottomless for £35

Bottomless Prosecco With Your Brunch For 90 Mins

BREAKFAST & BRUNCH

FULL ENGLISH BREAKFAST

£12

Sausage, Bacon, Eggs, Mushroom, Tomato, Hash Brown, Beans & Sourdough

FULL VEGGIE BREAKFAST

£13

Sausage, Eggs, Halloumi, Mushroom, Tomato, Broccoli, Hash Brown, Beans & Sourdough

VEGAN BREAKFAST

£12.5

Sausage, Tofu, Mushroom, Avocado, Fresh Tomato, Hash Brown, Beans & Sourdough

MUSHROOM & EGG'S

£12

Garlic Wild Mushrooms, Klaf, Poached Eggs, Truffle Oil On Sourdough

BAKED EGG

£13

Tomato, Red Pepper, Chilli, Garlic, Jalapino, Parmesan, Eggs & Sourdough

SALMON AND EGG

£12

Avocado, Smoked Salmon, Scrambled Eggs & Sourdough

AVOCADO ON TOAST

£12

Avocado, Tomato & Poached Eggs On Sourdough

CLUB BURGER

£14

Grilled Chicken, Egg, Bacon, Lettuce, Tomato, Garlic Mayo & Fries

PANCAKES

BERRIES

£11

Mix Berry, Vanilla Ice Cream & Maple Syrup

BACON & EGG

£13

Bacon, Scrambled Egg, Strawberry & Maple Syrup

BANANA

£12

Nutella, Banana, Strawberry & Coconut Flakes

WAFFLES

WAFFLE & CHICKEN

£14

Buttermilk Chicken, Coleslaw & Maple Syrup

SALMON & WAFFLE

£14

Smoked Salmon, Fried Egg, & Avocado

BERRY WAFFLE

£11

Mix Berry, Yogurt, Honey & Walnuts

Our pancakes & Waffles Are Freshly Made



DRINKS

FRESH JUICES

SUNRISE	£5
CARROT, ORANGE, GINGER	£5
KICK START	£5
PEAR, ORANGE, APPLE	£5
DETOX	£5
CARROT, APPLE, GINGER, TOMATO	
GREEN IRON	£5
APPLE, SPINACH, MINT, LIME	
SOLO	£3/£5
ORANGE, CARROT OR APPLE	

COFFEE

AMERICANO	£3
CAFFÈ LATTE	£3
CAPPUCCINO	£3
FLAT WHITE	£3.5
ESPRESSO	£2.4
DOUBLE ESPRESSO	£2.8
MACCHIATO	£2.6
DOUBLE MACCHIATO	£3
CHAI TEA LATTE	£3.5
MATCHA LATTE	£5
ICED COFFEE	£4

SOFT DRINKS

STILL WATER 750ml	£4
SPARKLING WATER 750ml	£4
COCA COLA	£3.5
DIET COKE	£3.5
LEMONADE	£3
ORGANGE SANPELLEGRINO	£3.5
LEMON SANPELLEGRINO	£3.5
SODA WATER	£3
TONIC WATER	£3

TEA

FRESH MINT TEA	£3
BREAKFAST TEA	£2.5
EARL GREY	£2.5
CHAMOMILE FLOWER	£2.5
GREEN TEA	£2.5