

**CHARCUTERIE TO SHARE (GFA)** . . . . . £14.95  
Selection of meats, pickles, pâté, olives, toasted sourdough

**SELECTION OF CHEESE** . . . . . £13.95  
Olives, pickles, grissini, chutney, toasted sourdough

## STARTERS

**SOUP DU JOUR (GFA)** . . . . . £5.50  
Warm sourdough bread, French butter

**CHICKEN TEMPURA (GF)** . . . . . £8.95  
Chimichurri, saffron aioli, mixed leaves

**VEG TEMPURA (V) (GF)** . . . . . £7.95  
Chimichurri, saffron aioli, mixed leaves

**PRAWN TEMPURA (GF)** . . . . . £9.95  
Chimichurri, saffron aioli, mixed leaves

**TOMATO & GOATS CHEESE BRUSCHETTA (V)** . . . . . £7.50  
Balsamic glaze

**PETIT CAMEMBERT (V) (GFA)** . . . . . £8.50  
Walnuts, honey, chutney, toasted sourdough

**PRAWN COCKTAIL** . . . . . £7.95  
Marie Rose sauce, salad and sourdough bread

**BREADED MOZZARELLA STICKS** . . . . . £7.95  
Garlic mayo or sweet chilli sauce, mixed salad

**MOULES (GFA)** . . . . . £9.50  
Mariniere, sourdough bread

**COCONUT CAULIFLOWER BITES (V)** . . . . . £7.95  
Panko, togarashi, truffle mayo

**FRENCH ONION SOUP** . . . . . £6.95  
Gruyère croutons

**CHICKEN LIVER PARFAIT** . . . . . £7.95  
Toasted sourdough, chutney

**STEAK MEATBALLS (GFA)** . . . . . £7.95  
Provençal sauce

**CHICKEN SATAY SKEWERS (GFA)** . . . . . £8.95  
Satay sauce, mixed leaves

## MAINS

**STEAK FRITES (GF)** . . . . . £15.95  
Choice of sauce: peppercorn, Cafe de Paris or chimichurri  
Served with frites, flat cap mushrooms & beef steak tomatoes  
Add garlic butter king prawns . . . . . £5.00

**8OZ FILLET STEAK (GF)** . . . . . £29.95  
Choice of sauce: peppercorn, Cafe de Paris or chimichurri  
Served with frites, flat cap mushrooms & beef steak tomatoes  
Add garlic butter king prawns £5.00

**HADDOCK MORNAY (GF)** . . . . . £17.95  
Creamed mashed potatoes, market vegetables

**BEEF STROGANOFF (GF)** . . . . . £19.95  
Saffron rice

**MOULES FRITES (GFA)** . . . . . £16.50  
Mariniere, frites, sourdough bread

**CHICKPEA & POTATO CURRY (V) (GF)** . . . . . £14.95  
Saffron rice, naan bread

**CHICKEN SUPREME (GF)** . . . . . £16.95  
Dauphinoise potatoes, peppercorn sauce

**STEAK & MERLOT PIE** . . . . . £16.95  
Market vegetables and choice of frites or mashed potato

**BEER BATTERED HADDOCK (GF)** . . . . . £14.95  
Minted peas, tartar sauce, frites

**CREAMY CAJUN PASTA (V)** . . . . . £13.95  
Add chicken £3.00. Add prawns £5.00

**PAN SEARED SEA BASS** . . . . . £16.95  
Saffron rice, wilted greens, Thai sauce

**MAC N CHEESE (V)** . . . . . £12.95  
Rich cheese sauce, garlic bread, mixed salad

**BUTTER CHICKEN CURRY (GF)** . . . . . £16.95  
Saffron rice, naan bread

**SALMON SUPREME** . . . . . £19.95  
Creamed mashed potatoes, sauce choron

## SALADS

**HONEY GLAZED GOATS CHEESE SALAD (GF) (V)** . . . . . £13.95  
Beetroot & tomato

**CAJUN CHICKEN SALAD (GF)** . . . . . £14.95  
Mango salsa, lemon vinaigrette

**STEAK & BLUE CHEESE SALAD (GF)** . . . . . £15.95  
Rocket and leaf salad

**CAESAR SALAD (GFA)**  
**CHICKEN/GRILLED PRAWN** . . . . . £14.95/£16.95  
Gem lettuce, croutons, pickled anchovies, egg, parmesan, Caesar dressing  
Add bacon . . . . . £2.00

## SIDES

**FRITES/CAJUN FRITES** . . . . . £4.00  
**PARMESAN & TRUFFLE MAYO FRITES** . . . . . £5.00  
**SPICY MAYO & CRISPY SHALLOT FRITES** . . . . . £5.00  
**DAUPHINOISE POTATOES** . . . . . £5.00  
**ONION RINGS** . . . . . £3.50  
**BREAD & BUTTER** . . . . . £3.50  
**MIXED HOUSE SALAD** . . . . . £4.00  
**SELECTION OF VEG** . . . . . £4.00

## BURGERS

Served on brioche bun with tomato, baby gem and frites.  
Gluten free bun available

**TOM ROGERS BEEF BURGER** . . . . . £14.95  
**VEG BUGER (V) (GF)** vegan cheese available . . . . . £13.95  
**CAJUN CHICKEN BURGER** . . . . . £14.50  
Add bacon, cheese or avocado smash, each . . . . . £2.00

## DESSERTS

**CHEESECAKE OF THE DAY** . . . . . £7.95  
With vanilla ice cream or fresh cream

**PROFITEROLES** . . . . . £7.95  
With chocolate sauce

**SNOWBALL ICE** . . . . . £7.95  
**CHEESE BOARD** . . . . . £9.95  
**STICKY TOFFEE PUDDING** . . . . . £7.95

## WHITE

175ml 250ml Bottle

**CA-VA SAUVIGNON BLANC** . . . . . 5.75 7.75 22.95

Floral elderflower notes with a touch of citrus.

**CA-VA CHARDONNAY** . . . . . 5.75 7.75 22.95

Fresh pineapple and banana met with a smooth, creamy mouth feel.

**TERRAMORE PINOT GRIGIO** . . . . . 6.50 8.50 24.95

Complex with notes of pear and white peach.

**ALBARIÑO LENDA**. . . . . 7.95 9.95 29.95

Great with seafood and a joy to drink.

**PICPOUL DE PINET** . . . . . 29.95

Crisp and refreshingly dry, with green citrus notes.

**LAWSON'S DRY HILLS SAUVIGNON BLANC** . . . . . 32.95

Complex array of characters from tropical fruit through to herbal. Lime and gooseberry flavours combine the crisp acidity and minerality.

**GAVI, TENUTE SAN LORENZO** . . . . . 34.95

Citrus flavour, round but with a touch of salt.

**CHABLIS DOMAINE VRIGNAUD**. . . . . 44.95

Crisp mineral, classically Chablis.

**SANCERRE DOMAINE DU CHEZATTE** . . . . . 46.95

Acidic and aromatic with a hint of gooseberry.

## RED

175ml 250ml Bottle

**CA-VA MERLOT** . . . . . 5.75 7.75 22.95

Stone fruits with a great herbal quality.

**CA-VA CABERNET SAUVIGNON** . . . . . 6.25 8.25 23.95

Deep purple in colour with plum fruit aromas, backed by blackcurrant flavours on the palate.

**FILET MIGNON CARIGNAN** . . . . . 6.50 8.50 24.95

Soft blackberries with a hint of chocolate.

**SANGIOVESE, COLLE DEL GELSO**. . . . . 6.50 8.50 24.95

Light cherry-scented, complimenting beautifully both beef and pork.

**MALBEC HANGER AND FLANK** . . . . . 7.50 9.50 28.95

Classic Argentinian Malbec, nose of pure blueberry and blackberry.

**PINOT NOIR ODD LOT** . . . . . 28.95

Fruity, fun and fresh.

**MONTEPULCIANO D'ABRUZZO PEMO** . . . . . 28.95

Cherries with a soft velvet finish.

**HEILAN COO SHIRAZ** . . . . . 29.95

Made in Oz for Scotch Beef.

**RIOJA RESERVA** . . . . . 35.95

Soft but full Rioja, traditionally made.

## CHAMPAGNE ET PROSECCO

125ml Bottle

**PROSECCO COL BRIOSO** . . . . . 5.95 26.00

Bright, straw yellow in colour with bags of fresh aromas and flavours. An extra dry, young wine perfect for all occasions.

**PROSECCO BOTTEGA BRUT GOLD 200ml** . . . . . 8.95

**PROSECCO BOTTEGA ROSE GOLD 200ml** . . . . . 8.95

**CHANDON GARDEN SPRITZ** . . . . . 7.50 35.00

Spicy, zesty and rich with strong flavours of bitter orange with a balanced sweetness.

**CHIMERE BRUT NV CHAMPAGNE**. . . . . 9.50 49.95

Light and delicate bubbles. Expressive fruit and white flower aromas, with an elegant and long finish.

**JOSEPH PERRIER CHAMPAGNE** . . . . . 9.95 59.95

Once a Rogano exclusive this fresh fruity Champagne has aromas of pear and red apple which lead to richer bread notes and a touch of biscuit.

**JOSEPH PERRIER ROSE CHAMPAGNE**. . . . . 74.95

Predominantly made from Pinot Noir with a touch of Cumières Rouge - a still wine made from Pinot Noir - this has delicate aromas of raspberries and blackcurrant alongside sensuous flavours of jam and marmalade.

## ROSÉ

175ml 250ml Bottle

**WHITE ZINFANDEL COMPASS POINT** . . . 5.75 7.75 22.95

Red berries and fruity juice.

**CHEMIN DE PROVENCE**. . . . . 6.50 8.50 24.95

Classic Provence, beautifully pale with fresh raspberries and strawberries on the nose.

**WHISPERING ANGEL ROSE** . . . . . 39.95

This pale pink rose wine has appealing floral light fruity aromas of strawberries, peaches and lemon zest. On the palate it is crisp and dry with note of peach, cherry citrus fruit and an exotic touch of mango.

## COCKTAILS

### CHAMPAGNE ET PROSECCO

**APEROL SPRITZ** Aperol, soda topped with Prosecco

*Or* Champagne . . . . . 8.95 . 14.95

**ELDERFLOWER SPRITZ** St.Germain, mint & soda topped

with Prosecco *Or* Champagne . . . . . 8.95 . 14.95

**SOUTHSIDE ROYALE** gin, Limoncello, lime & ginger

topped with Prosecco *Or* Champagne . . . . . 8.95 . 14.95

### THE REST

#### COCKTAIL OF THE WEEK £8.95

Please ask your server for details

**THE DRUMSTICK** . . . . . 8.95

Vodka, Crème de Framboise, lime & cranberry

**STRAWBERRY DAIQUIRI** . . . . . 8.95

Rum, lime juice, strawberry syrup

**PORNSTAR MARTINI** . . . . . 8.95

Vodka, passoa, lemon, passionfruit & pineapple

**ESPRESSO MARTINI** . . . . . 8.95

Vodka, Kahlua & fresh espresso

**FRENCH MARTINI** . . . . . 8.95

Raspberry vodka, Chambord & pineapple

**BRAMBLE**. . . . . 8.95

Whitley Neil gin, Crème de Mure & lemon

**NEGRONI**. . . . . 9.95

Plymouth Gin, Campari & Martini rubbino

**COCONUT & PASSIONFRUIT RUM PUNCH** . . . . . 8.95

Rum, passoa, Kalani coconut rum, passionfruit, lemon, orange & pineapple

**CLASSIC MOJITO** . . . . . 8.95

Rum, lime, mint & soda

**CA-VA PINA COLADA** . . . . . 8.95

Bacardi, Kalani coconut rum, Valentini's ice-cream mix & pineapple

**MATAHARI**. . . . . 8.95

Tequila, Cointreau, St. Germain, lemon & fresh chilli

**CLASSIC MARGARITA** . . . . . 8.95

Tequila, Cointreau & lime juice

**OLD FASHIONED** . . . . . 9.95

Woodford Reserve, Angostura Bitters, brown sugar & orange

### MOCKTAILS

**LAVENDER LEMONADE** . . . . . 4.95

Lavender, lemon & San Pellegrino limonata

**FRUIT SALAD** . . . . . 4.95

Apple, pineapple, cranberry, lime, passionfruit

**SOAPSTAR MARTINI** . . . . . 4.95

Passionfruit, lemon, pineapple & lemonade

**ELDERFLOWER & LIME (NO)JITO**. . . . . 4.95

Elderflower, lime, mint & soda