

MENU

LIGHT BITES

- FRESH SOUP OF THE DAY^(v)** 7
Fresh Crusty Bread
- VEGETABLE SPRING ROLLS^(v)** 8
Served with Sweet Chilli Sauce
- BUTTERMILK CHICKEN WINGS** 10
Served with Garlic Mayo
- BATTERED CALAMARI** 10

LARGE PLATES

- BEYOND MEAT BURGER^(ve)** 16
Beyond Meat Patty, Brioche Bun, Avocado, Tomato, Red Onion Marmalade, Mushrooms and Skin On Fries
- BEEF BURGER** 16
Served with Skin On Fries
- BEER BATTERED FISH & CHIPS** 17⁵⁰
Served with Garden Peas and Tartare Sauce
- CASTERBRIDGE BEEF RIBEYE (250G)** 24
Served with tomato bunch, mixed leaves and Skin on Fries
- CHICKEN TIKKA MASALA** 18
Served with Basmati Rice, Naan and Poppadom

PIZZAS AND PASTA

- PIZZA POLLO PESTO** 14
Cajun Chicken, Basil Pesto, Sweetcorn and Jalapeno's.
- THE MARGHERITA PIZZA^(v)** 13
Roasted Cherry Tomatoes, Mozzarella and Fresh Basil
- VEGETABLE RISOTTO^(v)** 13⁵⁰

SANDWICHES & SALADS

- CLUB SANDWICH** 12⁵⁰
Sliced Chicken, Bacon, Fried Egg, Tomatoes
Served on a choice of White or Brown Bloomer and Skin On Fries
- HOUMOUS & ROAST VEGETABLES WRAP^(v)** 8
Served with Mixed Leaves and Crisps
- WALDORF SALAD^(v)** 8
Apples, Celery, Walnuts and Pumpkin Seeds
Add Chicken 6
- CAESAR SALAD^(v)** 8
Add Chicken 6

SIDES

- MARKET FRESH VEGETABLES^(v)** 3⁵⁰
- GARLIC BREAD^(ve)** 4
- SKIN ON FRIES^(v)** 4
- MIXED LEAF SALAD^(v)** 3⁵⁰
- ONION RINGS^(v)** 3⁵⁰
- SEASONED POTATO WEDGES^(v)** 4

DESSERTS

- MANGO & PASSION FRUIT CHEESECAKE** 6⁵⁰
- STICKY TOFFEE PUDDING** 6⁵⁰
Served with Honeycomb Ice Cream
- TRIPLE CHOCOLATE MOUSSE** 6⁵⁰
- HAAGEN DAZS ICE CREAM** 4
Selection of Salted Caramel, Cookie Dough, Strawberry Cream or Vanilla

THE FOOD IS PREPARED IN AN AREA WHERE ALL ALLERGENS ARE PRESENT
IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET YOUR SERVER KNOW

MENU

SPARKLING

	Glass	Bottle
Zia Prosecco	7	33
Castelnau Réserve Brut Champagne		67

WHITE WINE

	175ML	250ML	Bottle
Las Corazas Macabeo	7 ²⁰	8 ⁸⁰	26
La Cacciatora Pinot Grigio Puglia	8	9 ⁵⁰	28
Sutil Reserve Chardonnay	9 ⁵⁰	11 ⁵⁰	33
Tiki Estate Sauvignon Blanc Marlborough	11 ⁵⁰	13 ⁵⁰	40
Vilcun Sauvignon Blanc			30
Xenna Chenin Blanc			32
Muscadet sur Lie "La Grande Réserve" Domaine Gadais			32
Oak Valley Stone and Steel Riesling			38
Patriarche Père & Fils Chablis			47

RED WINE

	175ML	250ML	Bottle
La Musa Montepulciano d'Abruzzo	7 ²⁰	8 ⁸⁰	26
Patriarche Père & Fils Merlot	8	9 ⁵⁰	28
Apple Tree Flat Shiraz	9	11	30
Siete Fincas Malbec	11	13	38
Cycles Gladiator Pinot Noir	11 ⁵⁰	13 ⁵⁰	40
Santalba Ermita de San Felices Rioja Tinto			33
Domaine Vincent Moreau Côtes du Rhone			35
Sutil Reserve Cabernet Sauvignon			32
Patriarche Père & Fils Brouilly			47

ROSE WINE

	175ML	250ML	Bottle
Patriarche Père & Fils Syrah Rosé	7 ²⁰	8 ⁸⁰	26
Château Barbe Belle Héritage Rosé			42

BOTTLED BEER & CIDER

Birra Moretti	5 ⁵⁰
Heineken	5 ⁵⁰
Desperados	5 ⁵⁰
SOL	5
Deuchars IPA	6 ⁵⁰
Old Mout Cider	6
Flavour choice: Kiwi & lime, Strawberry & pomegranate, Pineapple & raspberry and, Berries & cherries	
Heineken 0%	4 ³⁰
Old Mout 0%	5 ⁸⁰

NON-ALCOHOLIC DRINKS

Coca Cola	3 ⁵⁰
Diet Coca Cola	3 ²⁰
Fanta	3 ²⁰
Sprite	3 ²⁰
Red Bull	3 ⁸⁰
Sugar free Red Bull	3 ⁵⁰
J20	3 ²⁰
Orange & passion fruit or Apple & Mango	
Large Still Water	4 ⁵⁰
Large Sparkling Water	4 ⁵⁰
Small Still Water	4 ⁵⁰
Small Sparkling Water	4 ⁵⁰

In addition to the items listed in the menu we boast a vast collection of spirits, liquors, craft beers and an exclusive Gin & Tonic Collection. Please speak to your server for more information.

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