

# FANCY A SPRITZ?

## Aperol Spritz 7.00

Aperol, sparkling wine, soda, served over ice

## Hugo Spritz 7.00

elderflower liqueur, sparkling wine, soda, served over ice

## Limoncello Spritz 7.00

Limoncello, sparkling wine, soda, served over ice

## WHILE YOU WAIT

- (VG,GF) **Halkidiki Olives 5.45**  
red pepper, fresh lemon
- (V) **Treacle Glazed Freshly Baked Bread 5.45**  
whipped Guinness & Marmite butter
- (V) **Whipped Feta 5.45**  
saffron poached apricots, oregano, flatbread
- (V) **Truffle & Taleggio Arancini 6.95**  
Italian cheese, truffle mayonnaise
- Italian Pizzetta**
- (VG) garlic & herb glaze **6.45**
- (V) add mozzarella & Italian cheese **1.50**

## TO START

- (VG,GF) **Smoked Sweet Potato Bravas 7.95**  
(NUTS) roasted red pepper & almond romesco, 'vegan' feta, dukkah, pickled red onions, basil oil
- (GF) **Salt & Chilli Tempura King Prawns 9.95**  
carrot & ginger purée, sticky soy & ginger sauce
- (VG,GF) **Chargrilled Peach & Pistachio Burrata 7.95**  
(NUTS) rocket, basil, balsamic
- (GF) **Yuzu Marinated Smoked Salmon Tartare 9.95**  
crispy sushi rice nigiri, nori, avocado & lime purée, miso & sesame dressing
- Duck Liver & Pedro Ximenez Pâté 7.95**  
chargrilled sour cherry & currant sourdough, beetroot & ginger chutney
- (GF) **Crispy Tandoori Popcorn Chicken 8.95**  
lime, curry emulsion
- (V) **Creamy Smoked Garlic Mushrooms 8.95**  
truffle yeast flakes, honey butter, sourdough
- (GF) **Bang Bang Crispy Beef Strips 10.95**  
papaya Asian salad, miso sesame dressing
- (V) **Soup Of The Day 6.95**  
(NUTS) warm six-day sourdough, Croxton Manor salted butter

## SIZZLING PEKING DUCK & PANCAKES

(sharer for two)

crispy duck legs, cucumber, spring onion, miso caramel, soy glaze, salt & chilli fried onions

**26.95**



## ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

### FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

### PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill. This is split equally between all team members. If you would like it removing please speak to your server.



110725



## STEAKS

Our steaks are dry aged for a minimum of 28 days.

Basted in beef juices served with roasted tomato, garlic glazed field mushroom and served with either skin on fries or thick-cut chips.

- (GF) **280g Rump Steak 24.95**
- (GF) **230g Ribeye 31.95**
- (GF) **230g Fillet 37.95**

### 900g Porterhouse Steak

SERVES TWO GUESTS

confit hispi cabbage, miso maple butter, Thai basil chimichurri, teriyaki roasted smashed potatoes, sticky soy carrots & sesame seeds

**79.95**

## SAUCES 3.45

- (V,GF) **Stilton Blue**
- (GF) **Green Peppercorn & Brandy**
- (GF) **Red Wine Rossini**
- (V,GF) **Garlic & Parsley Butter**

## SIDES

- (GF) **Thick-Cut Chips 5.45**  
beef mayo
- (VG,GF) **Garlic & Rosemary Skin on Fries 5.45**
- (VG,GF) **Truffle & Italian Cheese Fries 5.95**  
truffle mayo
- (VG,GF) **Crispy Potato Latkes 5.95**  
garlic & herb glaze
- (VG) **Roasted Carrots 4.95**  
sticky soy, sesame seeds
- (VG,GF) **Clotted Cream & Smoked Cheddar Mashed Potato 5.95**
- (VG,GF) **Mixed Salad 4.95**  
herby chermoula dressing
- (VG,GF) **Two Fried Hen's Eggs 3.25**
- (VG,GF) **Onion Rings 5.45**  
confit garlic mayo
- (VG,GF) **Seasonal Mixed Green Vegetables 4.95**  
brown butter

## MAINS

- (GF) **Pork Belly Glazed With Bramley Apple & Fennel 17.95**  
parsnip purée, confit hispi cabbage, tenderstem broccoli, dauphinoise, caramelised apple & Calvados sauce
- (GF) **Butter Roasted John Dory 23.95**  
confit leeks, green onion crushed potatoes, lemon & caper butter, dill & chive white wine cream
- (V) **Burrata & Supergreen Gnocchi 17.95**  
(NUTS) sunblush tomatoes, chestnut mushrooms, balsamic, supergreen pesto cream
- (VG) **Miso Caramel Roasted Butternut Squash 16.95**  
sesame satay sauce, jasmine rice, toasted sesame seeds, chargrilled broccoli, chilli
- Ale Battered Fish & Chips 17.95**  
mushy peas, curry ketchup, nori tartare sauce, thick-cut chips
- (GF) **Chargrilled Thai Red Chicken Skewer 20.95**  
pak choi, broccoli, baby corn, red onion, sticky coconut rice, coconut & coriander dip, red Thai curry sauce  
**delicious with our Thai Shrimp Crackers 1.95**

### Steak, Ale & Chestnut Mushroom Pie 19.95

mushy peas, green vegetables, rich red wine gravy, with a choice of creamed potatoes or thick-cut chips

### Slow Cooked Venison Cottage Pie 21.95

topped with smoked Cheddar mashed potato, green vegetables, braised red cabbage, rich red wine gravy

### Classic Burger 17.95

a brisket & short rib beef patty, Cheddar cheese, burger sauce, beef tomato, iceberg lettuce, seeded brioche bun, skin on fries

add chargrilled smoked back bacon **2.45**  
add fried hen's egg **1.75**

- (GF) **Pan Roasted Lemon & Herb Chicken Supreme 18.95**  
crispy potato latkes, smoked bacon & garlic cream, sautéed chestnut mushrooms, broccoli, prosciutto crisp
- (GF) **Minted Lamb Cutlets 25.95**  
pea purée, charred peas, garlic glazed green beans, lemon crushed potatoes, redcurrant & mint jus
- (NUTS) **Pan Roasted Sea Bass & King Prawn Panang Curry 17.95**  
sautéed pak choi, broccoli, baby corn, onion, pineapple, lychees, sticky coconut rice
- (V) **Calabrian Lumache Rosa Pasta 14.95**  
tomato & mascarpone sauce, sourdough Pangrattato, Calabrian chilli, Italian cheese, basil  
add Chicken Milanese **4.95**

## SALADS

- Caesar 12.45**  
soft boiled hens' egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons, Caesar dressing
- (VG,GF) **Protein Bowl 12.45**  
(NUTS) steamed broccoli, roasted sweet potatoes, edamame & peas, feta cheese, soft boiled eggs, pickled red onion, salt & chilli roasted peanuts, toasted sesame, lime & herby honey ranch
- (V,GF) **Mediterranean 12.45**  
spinach, matcha Greek yoghurt dressing, salted smashed cucumbers, edamame, fermented red onions, heirloom tomatoes, Gordal olives, beetroot tzatziki labneh

### ADD A TOPPING TO YOUR SALAD

- (GF) Lemon, Garlic & Herb Chicken Skewers **4.95**
- (GF) Smoked Salmon **4.95**
- (GF) Crispy Shredded Beef, bang bang sauce **6.95**
- (V) Chargrilled Halloumi **4.95**