



WHILE YOU WAIT

- (VG, GF)

Halkidiki Olives

red pepper, fresh lemon

5.45
- (V)

Treacle Glazed Freshly Baked Bread

whipped Guinness & Marmite butter

5.95
- (V)

Whipped Green Goddess Feta Dip

lemon & herb glazed flatbread

6.45
- (V)

Truffle & Taleggio Arancini

Italian cheese, truffle mayonnaise

6.95
- (VG)

Italian Pizzetta

garlic & herb glaze

6.45
- (V)

+ mozzarella & Italian cheese

1.50

STARTERS

- (VG, GF)
(NUTS)

Smoked Sweet Potato Bravas

roasted red pepper & almond romesco, 'vegan' feta, dukkah, pickled red onions, basil oil

7.95

(GF)

Salt & Chilli Tempura King Prawns

carrot & ginger purée, sticky soy & ginger sauce

9.95

Duck Liver & Pedro Ximénez Pâté

chargrilled sour cherry & currant sourdough, beetroot & ginger chutney

7.95

(GF)
(NUTS)

Crispy Lemon & Parm Buttermilk Chicken Strips

pesto ranch dipping sauce

8.95

(V)
(NUTS)

Soup Of The Day

warm six-day sourdough, Croxton Manor salted butter

7.45

(V)

Creamy Smoked Garlic Mushrooms

truffle yeast flakes, honey butter, sourdough

8.95

(GF)

Crispy Bang Bang Beef Strips

green papaya Asian salad, miso sesame dressing

11.95

(GF)

Smoked Salmon & Beetroot Croquette

soft-poached egg, verjus butter sauce

8.95

Sizzling Crispy Duck

sharer for two

cucumber, spring onion, miso caramel, soy glaze, pak choi.

26.95

SIDES

(GF)

Thick-Cut Chips

beef mayo

5.45

(V, GF)

Truffle & Italian Cheese Fries

6.45

(V, GF)

Salt & Pepper Fries

miso wasabi mayonanaise

7.45

(V,GF)

Honey Roasted Carrots

sticky soy glaze

4.95

(V)

Cauliflower Cheese

6.45

(VG, GF)

Mixed Salad

herby chermoula dressing

4.95

(V, GF)

Onion Rings

confit garlic mayo

5.45

(V, GF)

Seasonal Mixed Green Vegetables

brown butter

5.45

FANCY A SPRITZ?

all 7.00

Passion Fruit Spritz

passion fruit liqueur, sparkling wine, soda, served over ice

Hugo Spritz

elderflower liqueur, sparkling wine, soda, served over ice

Aperol Spritz

Aperol, sparkling wine, soda, served over ice

Yuzu Spritz

James Gin Asian Parsnip, yuzu sake, yuzu purée, sparkling elderflower, lemon

MAINS

(GF)

Sticky Belly Pork With Bramley Apple & Fennel

parsnip purée, hispi cabbage, broccoli, dauphinoise potatoes, caramelised apple & Calvados sauce

18.95

(GF)

Butter-Roasted Salmon Fillet

lemon crushed potatoes, tenderstem broccoli, Champagne cream, crayfish, caviar & smoked paprika butter

23.95

(GF)

Chargrilled Thai Red Chicken Skewer

sticky coconut rice, pak choi, broccoli, baby corn, red onion, coconut & coriander dip, Thai red curry sauce

21.95

delicious with our Thai Shrimp Crackers

1.95

(V)
(NUTS)

Burrata & Supergreen Gnocchi

sunblush tomatoes, chestnut mushrooms, balsamic, supergreen pesto cream

17.95

Ale Battered Fish & Chips

mushy peas, house curry ketchup, tartare sauce, thick-cut chips

18.45

(GF)

Pan-Roasted Lemon & Herb Chicken Supreme

crispy potato latkes, smoked bacon & garlic cream, chestnut mushrooms, broccoli, prosciutto crisp

20.95

(GF)

Slow-Cooked Venison Cottage Pie

smoked Cheddar mash, braised red cabbage, rich red wine gravy

21.95

(VG)

Crispy Chicken Parmigiana

spicy puttanesca sauce, garlic & herb sautéed new potatoes, rocket, Italian cheese, green beans

19.95

(VG)

Indian-Spiced Sweet Potato, Chickpea & Cauliflower Pie

Bombay potato terrine, coconut curry sauce, spinach, green beans

17.95

Classic Burger

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

18.45

+ chargrilled smoked back bacon

2.45

+ fried hen's egg

1.75

(GF)

Slow-Cooked Beef Ragù

mafaldine pasta, rich merlot ragù, roasted shallots, chestnut mushrooms, aged Italian cheese, basil

21.95

(GF)

Sea Bass & King Prawn Panang Curry

pak choi, broccoli, baby corn, red onion, pineapple, lychees, sticky coconut rice

18.95

Steak, Ale & Chestnut Mushroom Pie

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

19.95

CHARGRILL

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

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

STEAKS

(GF)

10oz Rump

24.95

(GF)

8oz Ribeye

32.95

(GF)

8oz Fillet

38.95

(V, GF)

+ Two Fried Hen's Eggs

3.25

SAUCES all 3.45

(V, GF)

Stilton Blue

(GF)

Green Peppercorn & Brandy

(GF)

Red Wine Rossini

(V, GF)

Garlic & Parsley Butter

(GF)

Honey-Glazed Bacon Chop

IPA-battered onion rings, Pink Lady apple purée, thick-cut chips

17.95

(GF)

Chargrilled Trio Of Lamb T-Bones

hot feta dressing, Hasselback potatoes, roasted red pepper purée, red wine & sherry vinegar jus

25.95

SALADS

Caesar

soft-boiled egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons, Caesar dressing

12.95

(V, GF)
(NUTS)

Protein Bowl

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

12.95

(V, GF)

Mediterranean

spinach, matcha Greek yoghurt dressing, salted smashed cucumbers, edamame, fermented red onions, heirloom tomatoes, Gordal olives, beetroot tzatziki labneh

12.95

ADD A TOPPING TO YOUR SALAD

(GF)

Lemon, Garlic & Herb Chicken Skewers

4.95

(GF)

Smoked Salmon

4.95

(GF)

Crispy Shredded Beef in bang bang sauce

6.95

(V, GF)

Chargrilled Halloumi

4.95

ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITIONAL INFORMATION

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.

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.

WINES

WHITE

	125ml	175ml	bottle
(VG) Bianco d'Italia Sollazzo, Italy	4.95	6.95	22.95
(VG) Chenin Blanc Wild Garden, South Africa	5.75	7.75	24.95
Semillion Chardonnay Opal Ridge, Australia			25.95
(VG) Trebbiano Pinot Il Sacrato, Italy	6.45	8.45	26.95
Pinot Grigio Rubicone, Novità, Italy	6.75	8.95	27.95
(VG) Vinho Verde Leme, Portugal			28.95
(VG) Chardonnay Undurraga, Chile	6.95	9.25	28.95
(VG) Picpoul De Pinet Tournée du Sud, France	7.45	9.95	31.95
(VG) Rioja Blanco Valdebaron, Bodegas Ondarre, Spain	7.95	10.25	35.95
Riesling Watervale, Jim Barry, Australia			36.95
Sauvignon Blanc Faultline, New Zealand	8.95	10.95	37.45
(VG) Côtes Du Rhône Blanc Parallèle 45, Jaboulet, France			41.95
(VG) Bourgogne Chardonnay Sylvian Debord, France			45.95
(VG) Sancerre La Villaudière, France	10.45	13.45	48.95
(VG) Chablis Domaine Grande Roche, France	10.95	13.95	49.95
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand			56.95

SPARKLING

	125ml	bottle
(VG) Prosecco Bosco Del Conte Extra Dry, Veneto, Italy	8.45	32.95
(VG) Prosecco Collezione 96 Rosé, Masottina, Italy	8.45	35.95
Blanc De Blancs - Méthode Traditionnelle Champagne Style Brut, France	9.45	38.95
(VG) Prosecco Superiore Brut Valdobbiandene, Italy		44.95
(VG) Champagne Collet Brut, France		54.95
Veuve Clicquot Yellow Label Brut Champagne, France	15.95	79.95
Veuve Clicquot Rosé Brut Champagne, France		89.95

NON - ALCOHOLIC

	175ml	bottle
Sparkling White Rose LA Brewery floral sparkling tea, England	4.95	18.95
Sparkling English Blush LA Brewery dry sparkling tea, England	4.95	18.95

RED

	125ml	175ml	bottle
Tempranillo El Concierto Tinto, Spain	4.95	6.95	22.95
(VG) Pinotage Wild Garden, South Africa	5.75	7.75	24.95
(VG) Shiraz Boundary Line, Australia	6.45	8.45	26.95
Merlot Foundstone, Berton Vineyard, Australia	6.75	8.95	27.95
(VG) Sangiovese Blend Il Sacrato, Italy			28.95
(VG) Montepulciano D'Abruzzo Feudi d'Albe, Bove, Italy			29.95
(VG) Rioja Primeur, Bodegas Ondarre, Spain	7.25	9.45	30.95
(VG) Malbec Raices, Andeluna, Argentina	7.45	9.95	31.95
(VG) Primitivo Il Pumo, San Marzano, Italy	7.45	9.95	33.95
Pinot Noir Viña Edmara, Chile	7.95	9.95	35.95
(VG) Cabernet Merlot Bull Ant, Lake Breeze, Australia	8.45	10.45	36.95
(VG) Côtes Du Rhône Domaine de la Solitude, France			39.95
(VG) Fleurie Olivier Ravier, France			49.95
Saint - Émilion Grand Cru, Château Cruzeau, France			52.95
(VG) Barolo Riserva Costa di Bussia, DOCG, Italy			65.95

ROSÉ

	125ml	175ml	bottle
(VG) Rosado Campules La Pelirroja, La Purísima, Spain	4.95	6.95	22.95
(VG) Zinfandel Blush Misty Peak, USA	6.45	8.45	26.95
Pinot Grigio Blush Novità, Italy	6.95	9.25	28.95
Château De L'Aumérade Côtes de Provence, France	7.95	9.95	35.95
(VG) Whispering Angel Côtes de Provence, France	10.95	13.95	49.95