

APPETISERS £5.95

Mushroom aranchini
tarragon mayonnaise (V) (5,6,7)

Rustic bread & olives
olive oil & balsamic vinegar (VE) (5,6)

Crispy whitebait,
saffron mayonnaise (1,2,5,6,7)

TO START

Confit duck Leg (5,6) ()**
caramelized figs, rocket salad,
ciabatta croute £8.50

Prawn cocktail (1,2,3,5,6,7,9)
baby gem, cherry tomatoes,
cucumber, brown bread £8.50

Soup of the day (VE) (5,6) ()**
sourdough £7

Chicken liver parfait,(5,6,7,9)
toasted brioche, red onion
chutney £8.00

Hot smoked salmon (3,5,7)(GF)
pickled & charred cucumber
salad, saffron mayonnaise £8.50

Goats cheese & beetroot tart,
roasted walnuts, balsamic &
rocket salad (v) (5,6,7) £8

PASTA

Chorizo linguini (5,6,7,11)
chorizo cream, parmesan £17

Linguini arrabiata (v) (5,6,7) £13
Add chargrilled chicken £5

Add king prawns (1,2) £6

Seafood linguini (1,2,5,6,11)
mussels, shrimp, king prawn,
olive oil £19

MAINS

Pan roasted corn fed
Cheshire chicken (5,7) (GF)
gratin potato, wild mushroom,
kale, chicken cream £19

Slow cooked blade of beef (5,7)
mash, honey glazed parsnips,
parsnip purée, red wine jus £20

Pan seabass, (1,2,3,5,7,9)
crushed new potatoes, charred
baby leeks, chive butter £18

Clayton burger (5,6,7)
cheese, smoked bacon, brioche
bun, baby gem lettuce, tomato &
gherkin relish, fries £16.5

Chargrilled 10oz pork chop
(5,6,7) caramelised onion mash,
tenderstem broccoli, grain
mustard jus, £19

STEAKS

*With chunky chips, grilled flat
mushroom, tomato & dressed
rocket*

10oz Ribeye (5) (GF) £28

8oz Rump (5) (GF) £23

10oz Sirloin (5) (GF) £28

Peppercorn sauce (5,7) £2.5

Red wine jus (5,7)

Bearnaise sauce (5,7,11)

SIDES £4.95

Mixed baby leaf salad

Chunky chips (V) (5)

Fries (V) (5)

Onion rings (V) (5,6)

Buttered tender stem broccoli

Superfood salad, spinach,
avocado, roasted squash &
pomegranate

PLANT BASED

TO START £7

Cauliflower Wings (5,6)
BBQ Sauce

Soup of the day, (5,6) ()**
multi grain bread

Walnut Salad (5,8)
Tenderstem broccoli, roasted
pine nuts, basil pesto & baby leaf

MAINS £14

Portobello mushroom &

avocado burger (5,6,8)
vegan brioche bun, sesame seeds,
baby gem, relish

Linguini Bolognese, (5,6,8)
crispy onions

Curried Roasted Cauliflower (5,6,8)
spiced cous cous, puffed wild rice

Allergan's Index - 1&2 Shellfish, 3 Fish, 4 Peanuts, 5 Nuts, 6 Cereals containing gluten, 7 milk/milk products, 8 Soya, 9 Sulphur Dioxide, 10 Sesame Seeds, 11 Egg, 12 Celery & Celeriac, 13 Mustard, 14 Lupin - ** These menu items can be adapted to be Gluten Free

WHITE WINE

Monte Verde	£5.25, £6.75, £8.95, £26.50
Sauvignon Blanc, Central Valley	£5.25, £6.75, £8.95, £26.50
Los Romeros Chardonnay, Central Valley	£6.25, £7.25, £9.50, £29.50
Antonio Rubini Pinot Grigio delle Venezie	£5.25, £6.75, £8.95, £26.50
Cullinan View Chenin Blanc, Western Cape	£5.25, £6.75, £8.95, £26.50
Southern Rivers Sauvignon Blanc, Marlborough	£40.00
Sancerre, Domaine des Chaintres, Joseph Mellot	£55.00

RED WINE

Monte Verde Merlot, Central Valley	£5.25, £6.75, £8.95, £26.50
Short Mile Bay Shiraz, South Eastern Australia	£5.25, £6.75, £8.95, £26.50
Between Thorns Cabernet Sauvignon, SE Australia	£5.25, £6.75, £8.95, £26.50
Luis Felipe Edwards Lot 2 Malbec, Rapel Valley	£6.25, £7.25, £9.50, £29.50
Côtes du Rhône, La Dentelière	£30.00
Don Jacobo Rioja Crianza, Bodegas Corral	£40.00

ROSE WINE

Antonio Rubini Pinot Grigio Rosé delle Venezie	£5.25, £6.75, £8.95, £26.50
Lavender Hill White Zinfandel, California	£5.00, £6.50, £8.75, £25.50

SPARKLING WINE

Prosecco	£7.50, £30.00
Louis Dornier et Fils Brut	£70.00
Veuve Clicquot	£95.00