

TO SHARE

Garlic bread <u>w</u> cheesy welsh rarebit (v)	10
Chunky chips <u>w</u> aioli (v)	10
Potato wedges <u>w</u> sour cream, sweet chilli (v)	12
Chicken & ginger gyoza <u>w</u> plum sauce	16
Chicken wings <u>w</u> hot sauce	17
Flash fried calamari <u>w</u> spiced salt, lime, aioli	18
Mushroom arancini balls (v)	18
Spicy nachos <u>w</u> guacamole, jalapeños (gf, v) add chilli beef	19 6
Snapper & prawn spring rolls	19
Moroccan beef skewers <u>w</u> labna, sumac (gf)	19
Smoked salmon bruschetta <u>w</u> dill crème fraîche	18

BURGERS & WRAPS

Wagyu beef burger, caramelised onion, lettuce, tomato, cheese <u>w</u> chips	23
Grilled chicken wrap, tomato salsa, chipotle mayo <u>w</u> chips	23
Broadbean falafel wrap, avocado, relish <u>w</u> chips (vegan)	23
Add bacon to a burger, wrap	5
Gluten free bun	3

PIZZA

Available Mon-Wed from 4pm, Thu-Sun all day

Margherita – fior di latte, basil, tomato (v)	23
Al pollo – chicken, chilli, cacciatore, fior di latte	25
Gamberoni – tiger prawns, garlic, mozzarella, tomato, basil, olive oil	27
Di carne – sopressa salami, prosciutto, cacciatore, fior di latte, olives, basil	27
Tartufo – mushroom, pesto, asiago cheese (v)	27
Gluten free available	5



PREMIUM RIVERINE STEAK

served with pepper, mushroom sauce or jus (gf)

Petite rump, 220g <u>w</u> chips, garden salad (available until 4pm daily)	24
Grasslands sirloin, 300g <u>w</u> chips, garden salad	36
Rump, 400g <u>w</u> chips, garden salad	37
Eye fillet, 200g <u>w</u> truffled mashed potato, broccolini, roasted mushroom	42

MAINS

Handmade gnocchi <u>w</u> mushrooms, creamed spinach, parmigiano-reggiano (v)	28
Middlesbrough chicken parmo <u>w</u> béchamel, cheese, chips, garden salad	28
Homemade Lincolnshire sausages <u>w</u> mash potato, caramelised onion, Yorkshire pudding (gf on request)	28
Steak & Guinness pie <u>w</u> creamy mash potato, seasonal vegetables	29
Two pot chicken & dahl curry <u>w</u> rice, naan bread, minted yoghurt, chutney	29
Traditional British fish & chips (Atlantic cod) <u>w</u> salad, mushy peas, tartare sauce	30
Sizzling satay chicken, pineapple, sweet onions, spicy peanut sauce, rice (gf)	29
Slow cooked lamb shank <u>w</u> root vegetables, creamy mash, broccolini (gf)	35
Barramundi <u>w</u> peas, carrots, crisp prosciutto, capers, lemon butter sauce (gf)	37
Smokey bbq pork ribs <u>w</u> chips, coleslaw, crispy onion	39

SALADS

Persian chicken & grilled calamari salad – pickled beetroot, almonds, pomegranate, mint yoghurt (gf, keto)	27
Persian grilled haloumi & feta salad – pickled beetroot, almonds, pomegranate, mint yoghurt (gf, keto, v)	27
Grilled prawn & calamari salad – mango, vermicelli, kaffir lime, chilli, peanut, nam jim	27

SIDES

Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	5
Coleslaw (gf)	5
Creamy mash potato (gf)	8
Garden salad – iceberg <u>w</u> dill, pickled beetroot, assorted tomatoes, chard, radish (gf)	10

DESSERTS

Scorched passionfruit curd pavlova (gf)	14
Callebaut Belgian chocolate pudding <u>w</u> raspberries, crumble, vanilla bean ice cream	14
Sticky date pudding <u>w</u> butterscotch sauce, cocoa caramel, vanilla bean ice cream	14
French ice cream crêpes <u>w</u> butterscotch sauce, candied pecans, vanilla bean ice cream (gf)	14

CHEF'S CREATIONS

Our chefs would love to share their own special creations with you.

Please see staff for the chef's daily special.

- Gram weights are approximate.
- One bill per table.
- All of our food may contain nuts, gluten and shellfish.
- Cakeage fees apply to all cakes brought into the venue.
- Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%)