START WITH A CHRISTMAS COCKTAIL

ESPRES-SNOW MARTINI Ketel One vodka, Tia Maria, and a shot of freshly brewed espresso, infused with ginger and cinnamon for a festive flavour • 8.50 NORTH STAR MARTINI Our Christmas twist on the classic Pornstar Martini, Absolut Vanilia vodka shaken with passion fruit purée and winter spices. Served with a shot of Prosecco • 8.75 BOMBAY BRAMBLE SPRITZ A Bombay Sapphire berry infusion, made to spritz with crisp Prosecco, and finished with tart blackberries • 8.50

FOR THE TABLE

BAKED CAMEMBERT British apple & rosemary chutney and artisan breads for dunking (v) • 12.95
 GARLIC, MOZZARELLA & ROCKET PIZZETTE (v) • 6.95
 BREAD & OLIVES warm artisan breads, Nocellara olives, olive oil & balsamic vinegar (v) • 4.95
 NOCELLARA OLIVES (ve) • 2.95

SMALL PLATES

TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE Your server will be happy to help you choose a great selection for your group size

FARAWAY FLAVOURS

HUMMUS & TOASTED CIABATTA topped with tomato tapenade, crispy chickpeas, pine nuts & pomegranate (ve) • 5.50

TEMPURA SQUID in salt & Szechuan pepper, with aioli • 7.25

CRAB, CHILLI & RED PEPPER ARANCINI chipotle chilli mayonnaise & avocado dressing • 7.95

CHIPOTLE CHICKEN BITES fried chicken in a smoky chilli jam • 7.50

CLASSICS

SEARED WILD ATLANTIC SCALLOPS Devon crab & king prawn bonbons, pea & truffle oil velouté • 11.95 DUCK LIVER & PORT PARFAIT zesty orange curd, tarragon & sherry vinegar infused grapes, with toast • 6.50 PANKO-CRUSTED FRIED BRIE British apple & rosemary chutney (v) • 5.95 STUFFED PARIS BROWN MUSHROOMS filled with grains, red pepper, fennel, tomato & spring onion salsa, avocado dressing (ve) • 7.25

PLANT-BASED? Our vegan menu features more delicious dishes suitable for a meat-free lifestyle

BURGER & COMFORT FOOD CLASSICS

All our burgers are served in a seeded bun, with lettuce, tomato & pickles on the side

DIRTY CHEESEBURGER crispy bacon, lashings of cheese & burger sauce, with beef dripping dip & skinny fries • 15.95
 PLANT-BASED BURGER coconut tzatziki & slow-roasted tomato tapenade, with a side salad (ve) or fries (v) • 13.95
 Add: Bacon / Chorizo • 2.00 | Flat mushroom (ve) / Onion rings (v) • 1.50 | Grilled halloumi (v) • 3.00 | Burger patty • 2.95

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS rustic thick-cut chips, pea purée & tartare sauce • 14.25 Swap: fish for battered halloumi (v) • 12.95

KING PRAWN, CRAB & CHORIZO LINGUINE cooked in white wine, tomatoes, garlic & chilli **3078kJ/733kcal High in protein** • 13.95 PANKO-CRUMBED CHICKEN MILANESE rocket, caper, Parmigiano Reggiano & toasted pine nut salad, fries & aioli • 13.50 ROASTED CAULIFLOWER WEDGE on creamy hummus, grains and toasted pumpkin seeds, topped with dressed watercress & fresh pomegranate (ve) • 13.95

DEVON CRAB & KING PRAWN HOMEMADE FISHCAKES with asparagus, pea & truffle oil velouté • 13.50



ROTISSERIE & GRILL

STEAKS

Experience our delicious steak collection, featuring two premium cuts from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour

Served with rustic thick-cut chips, our signature caramelised onion, stilton & puff pastry tart, confit tomato, flat mushroom & parsley butter

7oz FILLET STEAK • 26.95

10oz RIB-EYE STEAK • 24.95

FINISH WITH

Peppercorn / Béarnaise / Beef dripping / Bordelaise • 2.00 King prawns in garlic & chilli butter • 4.00 | Scallops • 5.00 FOUR-BONE LAMB RACK

with chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, pesto & bordelaise jus • 22.95

ROTISSERIE HALF CHICKEN with skinny fries, rich chicken gravy & aioli. *Finished with* your choice of flavour: truffle, *BBQ* or chipotle chilli • 13.95

ROTISSERIE PORK BELLY & SCALLOPS cider & horseradish mustard mash, black pudding bonbon, green beans, tenderstem broccoli & rich bordelaise sauce • 20.75 without scallops • 15.75

SIDES

Mac & Cheese (v) • 3.95 | Onion rings (v) • 3.50 Samphire & baby spinach (ve) • 3.75 | Halloumi fries (v) • 4.95

16oz CHATEAUBRIAND

rustic thick-cut chips, caramelised onion & stilton tarts, confit tomatoes, flat mushrooms, parsley butter. Your choice of two sauces from peppercorn, béarnaise, bordelaise or beef dripping • 54.95

SALADS & HEALTHY MAINS

ASIAN-STYLE CRISPY DUCK SALAD cucumber & mooli ribbons, shredded carrot & cabbage, watercress, spring onion, plum & hoisin sauce • 14.25

STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing *2139kJ/509kcal High in vitamin C*^{*} • 13.95

SEARED SALMON FILLET pan-fried samphire, broccoli & baby spinach, confit tomatoes and fresh salsa 2228kJ/531kcal High in vitamin C^{*} • 14.50

NOURISH BOWL lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast (ve) 2713kJ/646kcal High in vitamin C, B6* • 10.50
 Top with: Halloumi (v) / Falafel (ve) • 2.50 | Grilled chicken breast / King prawns • 4.00 | Beef fillet / Seabass / Salmon fillet • 5.00

SIDES

Skinny fries & aioli (v) • 3.75 Rustic thick-cut chips (v) • 3.50 Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil (ve) • 3.75 Samphire & baby spinach (ve) • 3.75

Mac & Cheese (v) • 3.95 Crispy onion rings (v) • 3.50 Halloumi fries & sweet chilli sauce (v) • 4.95

DESSERTS

BLACK FOREST MELTING BOMB (v) • 8.95
HOME-BAKED CHOCOLATE BROWNIE (v) • 6.75
STICKY TOFFEE PUDDING (v) • 6.95
PLUM, APPLE & DAMSON CRUMBLE (v) or (ve) • 6.50
CRÈME BRÛLÉE (v) • 6.25
PORNSTAR MARTINI ETON MESS Over 18s only • 6.95
WARM LEMON & BLUEBERRY POLENTA CAKE (ve) • 6.95

TIRAMISU (v) • 6.95 LEMON MERINGUE FLAMED ALASKA (v) • 7.50 BLACKCURRANT MOUSSE (ve) • 6.50 MINI DESSERT WITH A HOT DRINK *Choose from*:

pornstar martini eton mess over 18s only, home-baked chocolate brownie (v), lemon & blueberry cake (ve), plum, apple & damson crumble (v). Mini desserts are 350kcal or less • 5.25

ALLERGEN & DIETARY INFORMATION

Our easy to use allergen guide is available on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. *Folate and Vitamin A contribute to the normal function of the immune system. Vitamin B6 contributes to the regulation of hormonal activity. Vitamin C contributes to normal psychological function. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.