

Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...



## LIGHT BITES

### NACHOS (V) 873Kcal £8.50

Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

Add pulled beef caramelised onion 152Kcal £3.50

### VEGAN NACHOS (VE) 765Kcal £8.50

Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

Add BBQ pulled mushroom (VE) 133Kcal £3.50

### FIERY PRAWNS & MARINATED TOMATO BRUSCHETTA 515Kcal £8.00

### MARINATED TOMATO BRUSCHETTA (V) 452Kcal £6.00

### HOISIN PORK BELLY BITES 654Kcal £7.50

With hot honey

### WHITEBAIT 387Kcal £7.25

With tartare sauce

### HOT HONEY SPIRAL SQUID 628Kcal £7.75

With sweet chilli

### BONELESS CHICKEN WINGS 312Kcal £7.75

With your choice of dip: BBQ sauce, sweet chilli, hot honey, hoisin sauce

### THAI SWEET CHILLI HALLOUMI SKEWERS (V) 570Kcal £7.25

### GUINNESS PORK RIBS BITES 847Kcal £8.75

### GARLIC PIZZA BREAD (V) 670Kcal £6.00

### SOUP OF THE DAY £7.25

Served with bread roll & butter

### LOADED CHEESY CHIPS (V) 665Kcal £6.75

Topped with melted cheese, peppers, onions & sweet chilli sauce

### DIRTY FRIES 573Kcal £6.50

BBQ chicken, bacon, cheddar cheese & crispy onions

### CHIPS (V) 333Kcal £4.50

Add cheddar cheese (V) 203Kcal or cheddar cheese & bacon 323Kcal for an extra £2.10

## LUNCHTIME DEAL

2 COURSES, MONDAY TO FRIDAY,  
12-4PM, ONLY £19.25  
(SELECTED DISHES ONLY)



## COMBO PLATTERS

### MEAT COMBO 1571Kcal £18.00

Boneless chicken wings, hoisin pork belly bites, Guinness pork ribs and BBQ & crispy onions Frankfurter bites

### SEAFOOD COMBO 843Kcal £12.75

Fiery prawns & marinated tomato bruschetta, whitebait and hot honey spiral squid

### VEG COMBO (V) 952Kcal £12.75

Marinated tomato bruschetta, Thai sweet chilli halloumi skewers and hash brown topped with BBQ pulled mushroom

## HOT SANDWICHES & PANINIS



All items served with chips & salad garnish

### CLUB SANDWICH 1122Kcal £15.25

Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

### JUMBO FISH FINGER SANDWICH

1147Kcal £14.25

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

### TUNA MELT PANINI 1027Kcal £10.50

### FETA, SUNDRIED TOMATO & ROASTED PEPPER PANINI 822Kcal £10.00

### BACON, CHEDDAR & TOMATO PANINI 1001Kcal £10.50

### PERI PERI CHICKEN & MOZZARELLA PANINI 893Kcal £10.50

## SANDWICHES



Served on thick cut malted or white bread with crisps & salad garnish. Upgrade crisps to chips (166Kcal) for £2.30

### HAM, CHEDDAR & PICCALILLI 720Kcal £10.00

### PRAWNS IN LEMON MAYONNAISE & CHIVE 665Kcal £10.00

### CHICKEN MAYONNAISE & CHORIZO 964Kcal £10.00

### TUNA MAYONNAISE & SWEETCORN 738Kcal £9.25

### CHEDDAR CHEESE, TOMATO & AVOCADO (V) 726Kcal £8.75

### EGG MAYONNAISE & CRESS (V) 775Kcal £8.75

### VEGETARIAN CLUB SANDWICH (V) 1118Kcal £12.75

Triple layered sandwich served with avocado, buffalo mozzarella, sundried tomato, baby gem lettuce & mayonnaise

## CLASSICS



### FISH & CHIPS 801Kcal £18.00

Hand-battered fish fillet served with chips, peas & tartare sauce



### MANGALORE MALABAR CURRY 926Kcal £17.50

Aromatic curry sauce flavoured with coconut & curry leaves with chicken, rice & naan bread

Vegetarian option available



### CHICKEN SCHNITZEL 588Kcal £15.50

With new potatoes & coleslaw

### FULL RACK GUINNESS PORK RIBS 1826Kcal £19.50

Served with fries

### HAM, EGGS & CHIPS 630Kcal £13.50

### GOLFER'S BRUNCH 852Kcal £12.75

Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

### THREE EGG OMELETTE 503Kcal without fillings £10.25

Served with chips & salad & 2 fillings of your choice from:

**Cheddar cheese (V)** 81Kcal / **tomato (VE)** 16Kcal / **flat mushrooms (VE)** 10Kcal / **onion (VE)** 30Kcal / **British honey roasted ham** 70Kcal

Add an extra filling £2.10

### JACKET POTATO 345Kcal without filling £8.00

Served with salad garnish & 1 filling of your choice from:

**Tuna mayonnaise & sweetcorn** 251Kcal / **baked beans (VE)** 111Kcal / **egg mayonnaise (V)** 288Kcal / **cheddar cheese (V)** 122 Kcal / **BBQ pulled mushroom (VE)** 254Kcal / **chicken mayonnaise & chorizo** 477Kcal / **pulled beef caramelised onion** 200Kcal

Add an extra filling £2.50

## SALADS

### GRILLED PERI PERI CHICKEN, BACON & SOURED CREAM SALAD

SMALL 329Kcal £9.00 / LARGE 653Kcal £14.00

Mixed leaves salad with peri peri chicken, bacon, cherry tomatoes, cucumber, red onion & soured cream

### GREEK SALAD (V)

SMALL 195Kcal £8.75 / LARGE 390Kcal £13.50

Cucumber, peppers, olives, red onion, feta, sunblushed tomato & baby gem lettuce

Vegan option available

### CLASSIC CAESAR SALAD

SMALL 228Kcal £8.50 / LARGE 445Kcal £13.00

Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing

Add warm chicken breast 231Kcal or prawns 69Kcal for £3.25

## PIZZA

11" Stonebaked pizzas, topped with your choice of:

### MARGHERITA (V) 700Kcal £12.95

Tomato sauce & mozzarella

### PEPPERONI 886Kcal £13.95

Tomato sauce, mozzarella & pepperoni

### PERI PERI CHICKEN 820Kcal £13.95

Tomato sauce, mozzarella, peri peri chicken, red onions, mixed peppers & jalapeños

### MEAT FEAST 1270Kcal £14.95

Tomato sauce, mozzarella, sausage, chicken, chorizo & ham

### MEDITERRANEAN (V) 772Kcal £13.95

Tomato sauce, mozzarella, spinach, peppers, tomatoes & feta

ADD A TOPPING TO ANY PIZZA FOR £2.10

Choose from: **Ham** 58Kcal / **mozzarella (V)** 90Kcal / **mushrooms (VE)** 5Kcal / **bacon** 119Kcal / **pepperoni** 216Kcal / **peppers (VE)** 14Kcal / **onions (VE)** 7Kcal

## BURGERS



Served with chips & relish



### BACON & CHEESE 1070Kcal £15.25

Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

### SIGNATURE PULLED BRISKET 875Kcal £17.25

Pulled beef caramelised onion in a toasted brioche bun with cheese & coleslaw



### PERI PERI CHICKEN 900Kcal £15.25

Peri peri chicken in a toasted brioche bun with coleslaw, baby gem lettuce, tomato & gherkins



### VEGAN (V) (VE) 833Kcal £15.25

BBQ pulled mushroom in a toasted brioche style bun with baby gem lettuce, vegan mayonnaise, tomato & red onion

ADD A TOPPING TO ANY BURGER FOR £2.10

Choose from: **bacon** 119Kcal / **fried egg (V)** 106Kcal / **crushed avocado (VE)** 85Kcal / **cheddar cheese (V)** 122Kcal

## DESSERTS £7.00

Please ask for today's menu

All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available. Adults need around 2000 Kcal a day.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

# WINE & FIZZ

## FIZZ

### PROSECCO

#### FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN) • Btl £35.50

An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

#### PROSECCO ROSÉ, FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN) • Btl £36.25

Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.

### HOME GROWN

#### CLASSIC CUVÉE, RATHFINNY EST.

(12%) Sussex, UK • Btl £55.00

A supple, quaffable full of red fruit, citrus and almonds.

#### ROSÉ BRUT VINTAGE, RATHFINNY EST.

(12%) Sussex, UK • Btl £64.00

Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

### CHAMPAGNE

#### CHAMPAGNE DE ST. GALL PREMIER CRU BRUT NV.

(12.5%) Champagne, France • Btl £60.00

Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.



## ROSÉ

### PINOT GRIGIO ROSE, BELLO TRAMONTO

(10.5%) Italy • Btl £23.95

175ml £6.25 • 250ml £8.50

Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

### CINSAULT ROSÉ, LOUIS ESCHENAUER

(12%) Languedoc, France • Btl £27.25

Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

## LOW

### KAMINA SAUVIGNON BLANC

(8%) Western Cape, South Africa • Btl £20.00

175ml £6.00 • 250ml £7.25

This Sauvignon Blanc is a great example of the perfect balance between citrus and tropical fruit flavours, following through onto a light, crisp palate.

### KAMINA MERLOT

(8%) Western Cape, South Africa • Btl £20.00

175ml £6.00 • 250ml £7.25

This Merlot is a great example of a smooth blend of plum and cherry flavours, creating a rich, ripe palate that satisfies with each sip.

### KAMINA ROSÉ

(8%) Western Cape, South Africa • Btl £20.00

175ml £6.00 • 250ml £7.25

This rosé is a wonderful example of an off-dry style, achieving a perfect harmony between ripe berry and citrus flavours.

## RED

### VINA PALOMERAS TINTO

(14%) Spain • Btl £23.95

175ml £6.25 • 250ml £8.50

A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

### MERLOT, PRIMI SOLI

(12%) Veneto, Italy • Btl £25.00

175ml £6.50 • 250ml £8.75

Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

### SHIRAZ, UMBALA

(12.5%) Western Cape, South Africa • Btl £25.95

175ml £6.75 • 250ml £9.00

Deep ruby in colour with aromas of plum and black pepper. The palate is rich and full bodied with ripe black fruit flavours, pungent spice and a long finish.

### PINOT NOIR, BALAURI

(12.5%) Romania • Btl £27.00

175ml £7.00 • 250ml £9.50

Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

### ORGANIC MONTEPULCIANO

#### D'ABRUZZO, DEGA

(13%) Italy • Btl £27.75

Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

### CRianza RIOJA, VIÑA CERRADA

(14%) Rioja, Spain (VEGAN) • Btl £29.00

Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

### ORGANIC MALBEC, LA PIEDRA NEGRA

(14%) Mendoza, Argentina (VEGAN) • Btl £29.75

Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.



## WHITE

### VINA PALOMERAS BLANCO

(12%) Spain • Btl £23.95

175ml £6.25 • 250ml £8.50

Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

### PINOT GRIGIO, CORTE VISTA

(12%) Venetie, Italy • Btl £24.75

175ml £6.50 • 250ml £8.50

Delicate, light and refreshing, there are flavours of apple, citrus and some subtle floral notes.

### CHARDONNAY, CENTRAL MONTE

(13%) Central Valley, Chile • Btl £25.75

175ml £6.75 • 250ml £9.00

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

### SAUVIGNON BLANC, LOUIS ESCHENAUER

(12%) Pays D'oc, France • Btl £26.75

175ml £7.00 • 250ml £9.50

Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

### CHENIN BLANC, INKOSI

(12.5%) Western Cape, South Africa • Btl £27.00

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

### SAUVIGNON BLANC, AKARANA

(12.5%) New Zealand • Btl £29.75

Intense tropical fruit and passionfruit aromas. An appealing full flavoured style with length and crispness on the finish.



All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.