



WINE MENU

SPARKLING

	ORIGIN	175ML	250ML	BTL
Chio Prosecco	Italy	5.95 (200ml)		25.00
Chio Rose Prosecco	Italy			25.95
Mumm Champagne	France			55.00

WHITE

Blass Chardonnay	Aus	5.25	6.75	19.95
Fontana D'Italia Trebbiano	Italy	4.50	5.95	16.50
Avito Pinot Grigio	Italy	5.25	6.25	17.95
Petorrojo Reserva Sauvignon Blanc	Chile	4.95	6.45	18.50
Akau Sauvignon Blanc	NZ			23.95
Fontana Fredda Gavi Di Gavi	Italy 17			39.95
La Joya Gran Reserva Viognier	Chile 16			22.50
Cloudy Bay Sauvignon Blanc	NZ			45.00
Mas Neuf Muscat	France 16			24.00

RED

Petorrojo Reserva Merlot	Chile	4.50	6.25	17.25
Wolf Blass Shiraz	Australia	4.95	6.45	18.50
Trivento Tribu Malbec	Argentina	4.95	6.25	19.00
Fontana D'Italia Sangiovese	Italy	4.50	5.95	16.50
Castello Di Gabbiano- Chianti	Italy 15			19.50
Deakin Estate- Cabranet Sauvignon	Aus 16			21.00
Solar Viejo Reserva Rioja	Spain 13			36.95
Rongopai Pinot Noir Premium	NZ 16			35.00
Cuvée de l'Hospice Châteauneuf du Pape	France 15			49.50

ROSE

Via Nove Pinot Grigio Blush	Italy	4.80	6.25	17.50
Canyon Road Zinfandel	USA	4.50	5.95	16.50
Domaine Le Pive Gris	France			22.50
La Promenade Côtes de Provence	France 15			28.50

We also have a wide range of spirits, draughts and bottles.
Please ask your server for more details.

SANDWICHES

Served 12-5pm with your choice of white or brown bloomer & a side salad - Add seasoned fries for 1.00

THE KING OF CLUBS 8.50

Chicken, bacon, egg mayo, lettuce, tomato, served with fries G/MU/SO

FISH FINGER BUTTY 7.95

Cod fingers, tartar sauce G/E/F/MU/SO

CHEESE & PICKLE 6.95

Cheddar cheese, pickle G/MU/SO/M

ITALIAN CHICKEN 7.95

Toasted & filled with chicken, melted mozzarella, sundried tomato & pesto mayo G/M/MU/SO

SMOKED SALMON 7.95

Dill mayo G/MU/SO/F

CLASSIC HAM & CHEESE 6.95

Cheddar cheese & ham G/MU/SO/M

SHARING PLATTERS

PLOUGHMAN'S FOR TWO 11.50

Ham, trio of cheese, pickled onion, gherkin & egg, piccalilli, pork pie, chunk of bread & chutney G/E/M/MU/SO

RUSTIC BREAD & OLIVES 13.50

Rustic bread, olives, olive oil G/SE/SO

BAKED CAMEMBERT 12.95

Red onion jam, toasted almonds, warm bread, honey G/M/MU/N/SO

FISH MEZZE PLATTER 12.50

Crab cake, cod bites, tempura prawns, cajun whitebait, chunk of bread & lemon mayo G/CR/E/F/M/MU/SO

CHARCUTERIE BOARD 13.95

Salami, chorizo, parma ham, mozzarella, artichoke, sundried tomatoes, olives & warm bread G/M/MU/SO

STARTERS

SOUP OF THE DAY 5.50

Served with bread G

CLASSIC PRAWN COCKTAIL 7.95

Marinated Atlantic baby prawns, crispy lettuce & buttered brown bread CR/M/MU/SO

HALLOUMI FRIES 5.95

Served with a sweet chilli dip G/E/M/SO

CHILLI CRAB TACOS 7.95

Fresh chilli, dressed crab, crispy fried won ton pastry G/CR/E/SO

BOMBAY LAMB ARANCINI 5.95

Mango chutney & pickled radish C/G/E/M/MU/SO

SPICED CHICKEN LIVER PATE 5.95

Spiced fruit chutney & toasted brioche G/E/M/MU/SO

TOASTED GARLIC CIABATTA 5.95

Hummus, sundried tomato & olive tapenade, onion jam G/SE/SO

SCOTCH DUCK EGG & CHIPOTLE CHICKEN WINGS 6.50

With watercress, radish & tomato relish G/E/M/MU/SO

BEETROOT & GIN CURED SALMON GRAVADLAX 6.95

Mooli, horseradish mousse, cucumber & red onion salad, citrus dressing F/MU/SO

PLEASE ASK ABOUT OUR DAILY SPECIALS

Sunday Roasts available weekly with meat from Chas Bower Butchers

MAIN COURSES

CALVES LIVER & BACON 10.95

Served on bubble & squeak, gravy & seasonal vegetables C/M/SO

COD BOUILLABAISSE 15.50

Roullie & gruyere cheese toasted garlic ciabatta C/G/E/F/M/SO

CHICKEN CHORIZO BAKE 14.95

Sautéed potatoes & crispy onions C/M/MU/SO

KING OF BURGERS 11.95

Beef patty, pulled pork, onion rings, dill pickle, bacon, cheese, gem leaves, tomato, burger relish, fries & coleslaw G/E/M/MU/SO

KINGSCLIFF CHICKEN BURGER 11.95

Chicken breast, dill pickle, bacon, cheese, gem leaves, tomato, burger relish with fries & coleslaw G/E/M/MU/SO

VEGAN BEAN BURGER 11.95

Bean patty, vegan cheese, baby gem, tomato, relish C/G/M/SO

OUR FAMOUS SEABASS WITH VIETNAMESE STYLE NOODLES 14.50

Pan seared with lemon grass, coriander, red chilli & sweet basil sauce G/E/F/M/SE/S/SO

CHICKEN CAESAR SALAD 11.50

Roasted chicken breast gem lettuce, parmesan, croutons & Caesar dressing G/E/F/M/MU/SO

KERALAN CURRY 12.95

Cauliflower & pepper curry, Laila basmati rice, coriander, naan, poppadum & chutney G/MU

CHICKEN MADRAS CURRY 13.50

Marinated chicken in a spiced tomato sauce, coconut & coriander with Laila basmati rice, mango chutney, naan bread & poppadum G/MU/SO

MUSHROOM GIRASOLE 12.95

In a creamy sauce with chestnut, sage & porcino cheese C/G/E/M/N/SO

TOFU RAMEN 12.95

Five spice crispy tofu, mushrooms, ramen broth & udon noodles M/MU/SE/S/SO

BEER BATTERED COD 10.95

Chunky chips, mushy peas & tartar sauce G/E/F/M/MU/SO

LAMB HOTPOT 14.95

Crispy potatoes, root vegetables & braised red cabbage C/G/M/SO

STEAK & ALE PIE 11.50

Mashed potatoes, seasonal vegetables & gravy C/G/E/M/SO

CRISPY STICKY PORK 14.50

In a soy, oyster & sesame sauce served with spring onion & egg noodles G/E/M/SE/S/SO

CHIMICHURRI CITRUS SALMON 15.95

Maple glazed, sauted greens, new potatoes & citrus dressing G/F/M/MU/SO

LAMB SHANK 16.95

Mash potatoes & roasted root vegetables C/G/M/SO

GOURMET HOMEMADE

VENISON SAUSAGES 13.95

Creamy mash, roasted root vegetables, gravy C/G/M/MU/SO

8OZ RIB-EYE STEAK 19.50

Served with tomatoes, onion rings, mushroom & house cut chips C/G/E/M/MU/SO

Add peppercorn, béarnaise or steak sauce 1.50

SIDES

SEASONED FRIES 2.95

HOUSE SIDE SALAD 2.95

ONION RINGS 2.95

SEASONED VEG 2.95

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA 14.95 PER PERSON

Freshly baked scone, clotted cream & jam, together with a delectable selection of finger sandwiches, homemade cakes & the finest tea or coffee. Please pre-book with any dietary requirements G/E/F/L/MU/N/P/SO

BUBBLY AFTERNOON TEA 19.95 PER PERSON

As above but including a glass of ice cold Prosecco G/E/F/L/MU/N/P/SO

CREAM TEA 5.95 PER PERSON

Freshly baked scone with lashings of clotted cream & jam, served with the finest tea or coffee G/E/M/SO



Veggie on request

Vegan on request

Gluten free on request

Hot & spicy

Please speak with your server if you require vegan or gluten free

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free.

Allergen Key

C celery	G gluten
F fish	CR crustaceans
E eggs	MO molluscs
M milk	SE sesame seeds
N nuts	MU mustard
P peanut	SO sulphur dioxide
L lupin	S soya