Desserts

Raspberry ripple cheesecake, roasted vanilla peaches, vanilla ice cream **V** G/M 6.25

Cherry chocolate fondant, mascarpone gelato **V** G/M 6.50

Strawberry, blondie trifle **V** G/M 6.25

Lemon panna cotta, blueberry compote, cinnamon shortbread **V** G/M 6.50

Cheese & biscuits, seasonal chutney, grapes, celery **V** G/M 8.50

Affogato **V** GF M 4.75

Trio of ice cream or sorbet 'please ask our team for flavours' **V** GF M 5.25

Cocktails All drinks orders will be taken by your server - please ask for our full drinks menu

Pornstar Martini vodka, passion fruit, vanilla, pineapple, Prosecco 10.00

Earl of Tawny Whatahoot Tawny, Earl grey, triple sec, orange marmalade 8.00

Old Fashioned bourbon, brown sugar, bitters 8.50

Pina Colada Dead Man's Fingers coconut rum, pineapple, vanilla, orange 8.50

Long Island Iced Tea vodka, Bacardi, Triple sec, gin, tequila, lemon, cola 9.00

Summer Daze Whitley Neill raspberry, elderflower, rosemary, black pepper, lemon, soda 9.00

Passionfruit Tiki dark rum, white rum, apricot brandy, pineapple, passion fruit, lime 9.00

Singapore Sling gin, cherry brandy, Benedictine, pineapple, lime, soda 8.50

Prosecco Margarita tequila, Cointreau, lime, Prosecco 9.00

Strawberry Swing Morgan's Spiced, strawberry, pineapple, lemon, honey 7.50

Mint Julip Marker's Mark, sugar, mint, soda 7.50

Espresso Martini Paddy & Scotts coffee, vodka, Tia Maria, vanilla 8.50



ALLERGEN POLICY For further allergen information please speak to a member of our team. 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.



Menu

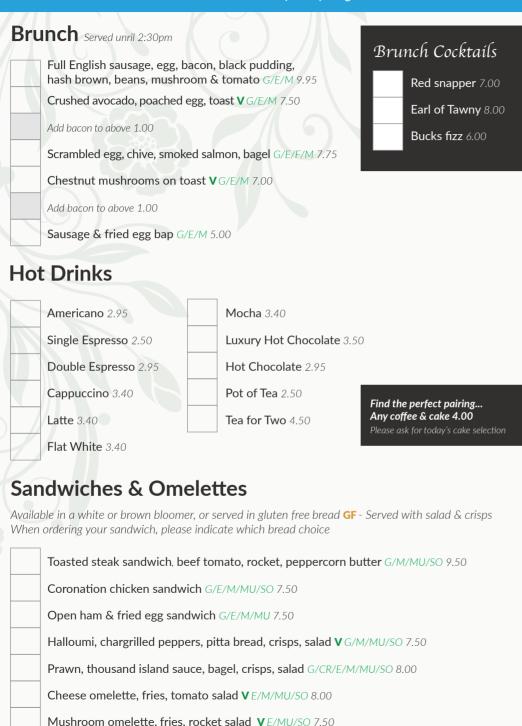
In line with government guidelines, we are required to retain customer details for the COVID-19 track & trace programme. Unless you opt-into communication from us, we will only contact you in relation to COVID-19. Full Name Phone Number Email Address Table Number Post Code Please tick this box if you are happy for us to send occasional emails with news & special offers from across our group











Starters

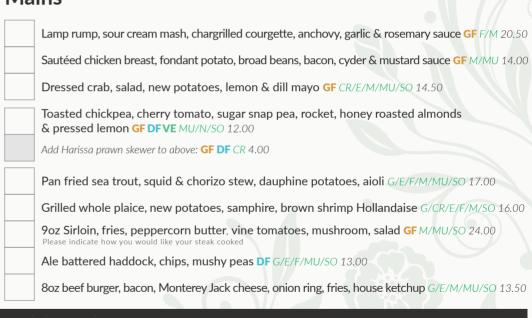
Soup of the day, country loaf DFVE C/G 5.25
Pan fried scallops, bombay potatoes GF M/MO 8.00
Pan roasted pigeon breast, croute, gooseberry ketchup DF G/SO 6.25
Gnocchi, pea & mint pesto, parmesan crisp V G/E/M 6.25
Soy & ginger salmon gravadlax, cucumber, toasted sesame seeds DF GF F/SE/S 7.25

Anti Pasto Charcuterie, Parma ham, salami, chorizo, roasted peppers,

SO sulphur dioxide E eggs S soya

artichoke, sun blushed tomato, mozzarella, focaccia

Mains



For one 8.00

For two 16.00

GF gluten free **DF** dairy free



MO molluscs CR crustaceans