



Evening Menu

SERVED THURSDAY, FRIDAY & SATURDAY FROM 5PM. MAY BE SUBJECT TO CHANGES.

Aperitifs

ESPRESSO MARTINI	8,95
LIMONCELLO SPRITZ	8,45

Nibbles

CRUSTY BREAD WITH HOUSE TUSCAN BUTTER	5,95
GORDAL OLIVES	4,95
ROASTED NUTS	3,95

Opening Plates

CREAMY GARLIC MUSHROOMS (GFA, VEA) <i>Pan fried with butter, garlic & herbs served on toasted sourdough</i>	8,45
PRAWN & SMOKED SALMON COCKTAIL (GFA) <i>With buttered granary bread</i>	10,95
WHIPPED GOAT CHEESE (GFA) <i>With beetroot, candied walnuts, balsamic dressed leaves & toasted sourdough</i>	9,45
CHICKEN LIVER PÂTÉ (GFA) <i>With redcurrant coulis, sourdough toast & pickled red onion</i>	9,45
SEASONAL SALISBURY SALAD (GFA, VEA) <i>A fresh green salad with a mango, lime & mint dressing, candied pecans & croutons. Choose from whipped goats cheese or Atlantic prawns</i>	Starter 9,45 Main 16,95

Signature Plates

BAVETTE STEAK (GFA) <i>Brushed with tuscan butter, served on watercress & tomato salad, fried potatoes & chimichurri sauce - best served medium rare</i>	27,95
CHICKEN SUPREME (GFA) <i>In a white wine, mushroom & shallot sauce finished with cream on crushed potatoes, roasted carrot & greens</i>	19,95
CHARGRILLED GAMMON STEAK <i>Served with potato bravas & two fried eggs</i>	19,95
SALMON FILLET (GFA) <i>Pan fried salmon fillet on a smokey tomato, prawn & herb linguine</i>	21,95
CREAMY SMOKED HADDOCK (GFA) <i>On a bed of Jersey Royal potatoes with buttered cavolo nero & dusted with smoked paprika</i>	22,95
BEEF BURGER (GFA) <i>In a toasted challah roll with smoked cheese & pickled red onion, dressed salad & rustic chips</i>	17,95
EASTERN SPICED BROCCOLI & POTATOES (VE, GFA) <i>With a gently spiced coconut sauce served with sticky fruit & toasted almond rice. Add chicken supreme - 4,95</i>	17,45
MUSHROOM, PARMESAN & BRIE RISOTTO <i>With a tomato, red onion & olive salad</i>	17,45

Pudding

DISARONNO AMARETTO ICE CREAM SUNDAE	7,95
MRS S'S FRESH FRUIT PAVLOVA	7,95
STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM	8,95
BROWN BUTTER & PECAN BLONDIE WITH A CHOCOLATE & GUINNESS ICE CREAM	8,95
DAILY CAKE SELECTION ON REQUEST INCLUDING VEGAN OPTIONS	From 4,75

Please inform a member of the team of any allergies or dietary requirements before ordering. While we take every care to avoid cross contamination, our kitchen handles all 14 major allergens. An optional 10% service charge will be added to your bill. All service charge goes directly to our team. GFA - Gluten Free Available VE - Vegan VEA - Vegan Available

White

VERMENTINO/COLOMBARD (VE)

Terrasses Alleutier, 2024, France

An attractive, aromatic and refreshing white, with beautiful citrus and peach notes.

125ml 6,45 175ml 7,95 250ml 9,95 Bottle 27,45

PICPOUL DE PINET (VE)

La Decouverte, Aurelie Vic, Languedoc, 2024 France

Expressive notes of white flowers and citrus fruits, with delicious lemon peel flavours and a well balanced acidity.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 28,95

SAUVIGNON BLANC, EL ABUELO (VE) (ORGANIC)

Castilla La Mancha, 2024 Spain

A zesty, vibrant white, marrying the richness of Verdejo with the crispness of Sauvignon Blanc. Full of citrus and lime flavours and tropical notes.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 29,95

CHARDONNAY (VE)

Secret Cellars, Central Coast, 2021

United States

A riper, fuller style of Chardonnay with tropical fruit notes, pear & crisp apple. Oak aging adds layers of vanilla & spice.

Bottle 35,95

CHABLIS (VE)

Louis Robin, 2022 France

Ripe green apple combined with citrus fruit flavours and real elegance.

Bottle 44,95

Rosé

CINSAULT/GRENACHE (VE)

Terrasses D`Alleutier, Vin de France,

2024 France

A soft, fruit forward rosé from the south of France, with an attractive pale pink colour and lovely flavours of red berry fruits.

125ml 6,45 175ml 7,95 250ml 9,95 Bottle 27,45

PARADIS ROSÉ (VE)

Domaine Preignes Le Vieux, 2024 France

Delicate dry, silky Grenache rosé, crisp minerality and summer fruit flavours.

Bottle 39,95

Sparkling

PROSECCO (VE)

Incanto, DOC Veneto, NV Italy

Refined, elegant and refreshing. The delicate bouquet has fruity notes of peach and green apple. Fresh and light with balanced acidity and body.

125ml 7,45 Bottle 28,95

CRÉMANT D`ALSACE BRUT (ORGANIC)(VE)

Domaine Diringer, NV France

Gorgeously stylish organic fizz, with aromas of white blossom and citrus. Finished with flavours of green apples and hints of brioche.

Bottle 42,95

Red

MERLOT/GRENACHE (VE)

Terrasses Alleutier, 2023, France

Fruit forward and smooth, with aromas and flavours of soft red fruit and a hint of dark berries.

125ml 6,45 175ml 7,95 250ml 9,95 Bottle 27,45

CÔTES DU RHÔNE ROUGE (ORGANIC) (VE)

Old Vines (Org), Domaine La Guinrandy, 2023 France

A beautiful organic Côtes du Rhône from old vines. Supple with black berry fruit flavours and hints of spice.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 29,95

MALBEC (ORGANIC) (VE)

Zapam Zucum, 2022 Argentina

A rich and juicy wine, with aromas of dark fruits and hints of vanilla and spice.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 29,95

PRIMITIVO/SYRAH (VE)

Laghiglione, Villa Schinosa, IGP Puglia, 2023 Italy

Rich and elegant with aromas of blackberries and spice. Soft brambly fruit flavours, integrated with subtle oak.

Bottle 31,95

Soft Drinks

HOMEMADE SODAS

3,95

Elderflower | Cloudy Lemonade | Raspberry Lemonade | Florida Orange | Passion Fruit & Lime | Cherry & Almond

COCA COLA GLASS BOTTLE

3,95

COKE ZERO OR DIET COKE GLASS BOTTLE

3,75

BELVOIR GINGER BEER

3,95

STILL OR SPARKLING WATER

2,75 330ml
4,75 750ml

Cocktails & Classics

BELLINI'S

8,45

Raspberry & Chambord | Passion Fruit & Passoa | Cherry & Disaronno | Strawberry & Aperol

MIMOSA

6,45

APEROL SPRITZ

8,45

LIMONCELLO SPRITZ

8,45

ESPRESSO MARTINI

8,95

FRESH PRINCE

8,95

Gin, Lime, Mint, Cucumber & Prosecco Served Over Ice In a Highball Glass.

MRS TIKI

8,95

Spiced Rum, Pineapple Juice, Espresso, Apricot Jam, Lemon Juice & Bitters Served Over Ice In a Tiki Glass.

Beer & Cider

HAWKSTONE SESSION LAGER

Half 3,00 Pint 6,00

HAWKSTONE IPA

Half 3,00 Pint 6,00

GUINNESS

Half 3,25 Pint 6,50

HAWKSTONE CIDER 500ML

5,75

STRAWBERRY & LIME CIDER 500ML

5,75

BIRRA MORETTI 0% 330ML

3,95