



Evening Menu

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

Aperitifs

ESPRESSO MARTINI	10,45
WINTER HUGO	10,45

Nibbles

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

Opening Plates

HOMEMADE SOUP OF THE DAY <i>Crusty bread & salted butter</i>	7,45
WARM GOATS CHEESE <i>Fig chutney, sweet red onions, sourdough crostini</i>	9,45
HONEY ROAST SMOKED MACKEREL PÂTÉ <i>Lime & redcurrant coulis, crusty baguette</i>	9,45
CHICKEN LIVER PÂTÉ (GFA) <i>With redcurrant coulis, sourdough toast & pickled red onion</i>	9,95
SOY & GARLIC GLAZED MUSHROOMS <i>sautéed with garlic, herb & soy butter with crusty sourdough</i>	8,45
HAM HOCK TERRINE <i>House piccalilli & sourdough</i>	9,45

Signature Plates

BAVETTE STEAK (SERVED MEDIUM RARE) <i>Velvety Port & mushroom sauce, sautéed potatoes & green vegetables</i>	25,95
CHICKEN SUPREME <i>Pan seared with a shallot & sage cream on bacon & spinach potatoes</i>	19,95
CREAMY LEEK & MUSHROOM PIE <i>Green vegetables & fried potatoes</i>	17,95
PAN FRIED SALMON FILLET <i>On a smoky tomato seafood chowder</i>	21,95
POACHED SMOKED HADDOCK <i>On a creamy leek mash</i>	22,95
STEAK & ALE PIE <i>With sautéed potatoes & vegetables</i>	19,95
EASTERN SPICED SPINACH & POTATOES <i>With sweet sultana & herb rice</i> <i>Add chicken supreme - 4,95</i>	17,45

PLEASE ASK FOR OUR DAILY SPECIALS

Pudding

DISARONNO AMARETTO ICE CREAM SUNDAE	8,95
MRS S'S FRESH FRUIT PAVLOVA	8,95
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 8,45 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 Guintrandy, 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)

Laghiiglione, 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

4,25

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

COCA COLA GLASS BOTTLE

3,95

COKE ZERO OR DIET COKE GLASS BOTTLE

3,75

ORANGE JUICE

3,95

CLOUDY APPLE JUICE

3,95

BELVOIR GINGER BEER

3,95

STILL OR SPARKLING WATER

2,75 330ml

4,75 750ml

Cocktails & Classics

WINTER HUGO

10,45

Elderflower Liqueur, Prosecco, Soda and Cranberry Syrup

HOT TODDY

9,95

A Warm Classic with Whiskey, Honey, Lemon and Cinnamon

BELLINIS

8,95

Raspberry & Chambord | Passion Fruit & Passoã | Cherry & Disaronno

MIMOSA

7,45

APEROL OR CAMPARI SPRITZ

9,45

ESPRESSO MARTINI

10,45

Beer & Cider

HAWKSTONE SESSION LAGER

Half 3,25 Pint 6,50

HAWKSTONE IPA

Half 3,25 Pint 6,50

GUINNESS

Half 3,50 Pint 7,00

HAWKSTONE CIDER 500ML

5,75

STRAWBERRY & LIME CIDER 500ML

5,75

0% BIRRA MORETTI 330ML

4,85

0% GUINNESS 500ML

5,95

0% STRAWBERRY & LIME CIDER 500ML

5,45