



FANCY A SPRITZ? all 7.00

Aperol Spritz
Aperol, sparkling wine,
soda water

Passion Fruit Spritz
passion fruit liqueur,
sparkling wine, soda water

Hugo Spritz
Elderflower liqueur,
sparkling wine, soda water

Yuzu Spritz
James Gin Asian parsnip,
yuzu purée, sparkling
elderflower, lemon

SMALL PLATES share three plates...17.00

A great selection of small plates designed for sharing tapas style

MEAT

(GF) **Chargrilled Honey BBQ Chicken Skewers**
pickled pineapple salsa...6.95

(GF) **Baked Baby Chorizo**
Rioja, sherry vinegar & honey glaze...7.95

Crispy Coated Popcorn Chicken
honey sriracha sauce, teriyaki mayonnaise...7.45

(GF) **BBQ Pork Belly Bites**
garlic & herb sauce...7.45

(GF) **Sweet & Sour Crispy Shredded Beef Strips**
mixed peppers, pineapple, onions...8.95

FISH

(GF) **Bang Bang Crispy Calamari**
coconut, lime & coriander yoghurt...6.95

(GF) **Thai Fishcakes**
hot & sour dipping sauce...7.45

(GF) **Butterflied Korean King Prawns**
kimchi, sesame & lime...7.95

Smoked Mackerel Pâté Canapés
beetroot ketchup, lemon, crisp croutons...6.95

(GF) **Smoked Salmon & Avocado California Roll**
sriracha mayonnaise...7.45

VEGETARIAN

(VG) **Whipped Roasted Tomato Hummus**
roasted cherry tomatoes, basil oil, garlic flatbread...5.45

(V) **Lemon & Parm Panko Mozzarella**
(NUTS) pesto mayonnaise...6.95

(V,GF) **Spicy Popcorn Halloumi**
pineapple habanero sauce, garlic & herb dip...7.95

(V) **Burrata, Peach & Rosemary Honey Pizzetta**
Aleppo chilli...7.95

(V) **Goat’s Cheese & Squash Spring Rolls**
smoked sriracha & orange honey...6.95

(V,GF) **Smoked Mixed Olives**
marinated & cold smoked
gordal and Kalamata olives...5.45

(V) **Seasonal Soup of the Day**
(NUTS) warm six day sourdough and
Croxton Manor butter...7.45

**Pan Roasted Scallops & Sesame
Crusted Pork Belly**
carrot & ginger puree, miso broth,
charred spring onions...12.95

(GF) **Chargrilled Fillet Steak Skewers**
(NUTS) chimichurri, beef dripping
romesco...12.95

FROM OUR GRILL

BURGERS

All burgers served in a seeded brioche bun with skin-on fries

Buttermilk Fried Chicken
honey sriracha sauce, iceberg lettuce, pickled celery, ranch
mayonnaise...17.95

Classic House
brisket & short rib beef patty, Cheddar cheese, burger sauce, tomato,
lettuce...17.95
+ chargrilled smoked back bacon...2.45

Bacon & Blue
brisket & short rib beef patty, crispy streaky bacon, Stilton blue sauce,
red onion jam...18.45

Wagyu
Wagyu beef patty, taleggio, Italian truffle mayo, crispy shallots, garlic
& herb glazed mushroom...22.95

(V) **Crispy Halloumi & Hot Honey**
smoked paprika aioli, toasted sesame, pickled hot peppers, lettuce....18.45

DRY AGED STEAKS

All steaks are basted in beef juices and served with garlic mushrooms,
roasted tomato, skin-on fries and watercress

(GF) **10oz Rump Steak**
lean and full-flavoured, cut from the rear of
the cow...24.95

(GF) **8oz Ribeye Steak**
juicy and rich, cut from the rib section...32.95

(GF) **8oz Fillet Steak**
tender and delicate, cut from the prized
tenderloin...38.95

(GF) **10oz Sirloin Steak**
juicy and well-balanced, cut from the loin with
a strip of fat...34.95

(V,GF) + two fried hen’s eggs... 3.25

SAUCES

(V,GF) **Stilton Blue** ...3.45
(GF) **Green Peppercorn & Brandy**...3.45
(GF) **Red Wine & Sherry Vinegar**...3.45
(V,GF) **Brown Butter Béarnaise** ...3.45
(V,GF) **Garlic & Parsley Butter** ...2.95

SKEWERS

(GF) **Chargrilled Cajun
Chicken Breast**
garlic & herb sautéed potatoes, green
peppers, red onions, chilli, garlic &
lime cream sauce...20.95

(GF) **Garlic & Chilli King Prawn
& Chorizo**
garlic & herb sautéed potatoes, green
peppers, red onions, chilli, garlic & lime
cream sauce...20.95

(V,GF) **Herby Hot Honey Halloumi &
Pineapple**
garlic & herb sautéed potatoes, green
peppers, red onions, chilli, garlic &
lime cream sauce...18.95

(GF) **Fillet Steak & Oyster Mushroom**
garlic & herb sautéed potatoes, green
peppers, red onion, garlic & chilli
marinade, zhoug cream sauce...24.95

LARGE PLATES

Chicken Milanese
rocket & Italian cheese salad, garlic & herb roasted new potatoes, creamy
tarragon sauce...19.95

Ale Battered Fish & Chips
mushy peas, house curry ketchup, tartare sauce, skin-on fries...18.45

(GF) **Slow-Cooked Beef Cottage Pie**
Italian cheese & onion crust, buttered green vegetables...20.95

(GF) **Sea Bass & King Prawn Panang Curry**
pak choi, broccoli, baby corn, pineapple, red onion, lychees, sticky coconut rice...21.95

Slow-Cooked Crispy Pork Belly
celeriac purée, cavolo nero, roasted black pudding crumb, garlic & rosemary-roasted
celeriac, pickled mustard seeds, cider jus...18.95

Brown Butter Roasted Salmon
Kalamata olive & tomato ragu, crème fraîche crushed potatoes, green beans,
wilted spinach, basil...21.95

(GF) **Chargrilled Trio of Lamb T-Bones**
dauphinoise potatoes, braised red cabbage, honey & brown butter-roasted carrots,
red wine & balsamic jus...25.95

(VG) **Chermoula Roasted Sweet Potato**
braised chickpeas, fruity giant couscous, sweet pepper & tomato sauce,
chermoula dressing...16.95

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can’t
guarantee any of our food is completely allergen-free, including
ingredients like tree nuts. Not all dish ingredients are listed on
the menu, and recipes may change from time to time. If you
have an allergy or dietary requirement, please speak to a
member of the team before placing your order.



ALLERGENS

SCAN TO VIEW ALLERGEN &
NUTRITIONAL INFORMATION

An optional 7.5% service charge will be added to your bill. This is split equally between
all team members. If you would like it removing please speak to your server.

SALADS

Choose your salad then choose your topping

Caesar
soft-boiled egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese,
focaccia croutons, Caesar dressing...12.95

(VG,GF) **Nourish**
pickled red cabbage, sushi rice, sushi ginger, Asian slaw, chargrilled pineapple,
smashed avocado, edamame, sesame miso dressing...12.95

(V,GF) **Protein Bowl**
(NUTS) steamed broccoli, roasted sweet potatoes, edamame & peas, feta cheese, soft-boiled
eggs, pickled red onion, salt & chilli roasted peanuts, toasted sesame, lime & herby
hot honey ranch...12.95

TOPPINGS

(GF) **Crispy Shredded Beef**
with bang bang sauce...6.95

(V,GF) **Chargrilled Halloumi**...4.95

(GF) **Lemon, Garlic & Herb
Chicken Skewers**...4.95

(GF) **Smoked Salmon**... 4.95

SIDES

(VG,GF) **Skin-on Fries**... 5.45

(GF) **Bacon & Blue Fries**
Stilton sauce, brown sugar
bacon bits...7.45

(GF) **Gacho Beef Fries**
(NUTS) burnt sticky beef ends, chimichurri,
beef dripping romesco...7.45

(V) **Cauliflower Cheese**... 6.45

(V,GF) **Tenderstem Broccoli**
chilli & lime butter...5.95

(V,GF) **Taleggio Cheese-Glazed
Mash**...6.95

(VG,GF) **Mixed Salad**
herby chermoula dressing...4.95

(V,GF) **Onion Rings**
confit garlic mayo...5.45

(V,GF) **Seasonal Mixed Green
Vegetables**
brown butter...5.95

Wines



WHITE	125ml	175ml	bottle
Bianco d'Italia Sollazzo, Italy	4.95	6.95	22.95
Chenin Blanc Wild Garden, South Africa	5.75	7.75	24.95
Semillion Chardonnay Opal Ridge, Australia			25.95
Trebbiano Pinot Il Sacrato, Italy	6.45	8.45	26.95
Pinot Grigio Rubicone, Novità, Italy	6.75	8.95	27.95
Vinho Verde Leme, Portugal			28.95
Chardonnay Undurraga, Chile	6.95	9.25	28.95
Picpoul De Pinet Tournée du Sud, France	7.45	9.95	31.95
Rioja Blanco Valdebaron, Bodegas Ondarre, Spain	7.95	10.25	35.95
Riesling Watervale, Jim Barry, Australia			36.95
Sauvignon Blanc Faultline, New Zealand	8.95	10.95	37.45
Côtes Du Rhône Blanc Parallèle 45, Jaboulet, France			41.95
Bourgogne Chardonnay Sylvian Debord, France			45.95
Sancerre La Villaudière, France	10.45	13.45	48.95
Chablis Domaine Grande Roche, France	10.95	13.95	49.95
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand			56.95

SPARKLING	125ml	bottle
Prosecco Bosco Del Conte Extra Dry, Veneto, Italy	8.45	32.95
Prosecco Collezione 96 Rosé, Masottina, Italy	8.45	35.95
Blanc De Blancs – Méthode Traditionnelle Champagne Style Brut, France	9.45	38.95
Prosecco Superiore Brut Valdobbiandene, Italy		44.95
Champagne Collet Brut, France		54.95
Veuve Clicquot Yellow Label Brut Champagne, France	15.95	79.95
Veuve Clicquot Rosé Undurraga, Chile		98.95
NON - ALCOHOLIC	175ml	bottle
Sparkling White Rose LA Brewery floral sparkling tea, England	4.95	18.95
Sparkling English Blush LA Brewery dry sparkling tea, England	4.95	18.95

RED	125ml	175ml	bottle
Tempranillo El Concierto Tinto, Spain	4.95	6.95	22.95
Pinotage Wild Garden, South Africa	5.75	7.75	24.95
Shiraz Boundary Line, Australia	6.45	8.45	26.95
Merlot Foundstone, Berton Vineyard, Australia	6.75	8.95	27.95
Sangiovese Blend Il Sacrato, Italy			28.95
Montepulciano D'Abruzzo Feudi d'Albe, Bove, Italy			29.95
Rioja Primeur, Bodegas Ondarre, Spain	7.25	9.45	30.95
Malbec Raices, Andeluna, Argentina	7.45	9.95	31.95
Primitivo Il Pumo, San Marzano, Italy	7.45	9.95	33.95
Pinot Noir Viña Edmara, Chile	7.95	9.95	35.95
Cabernet Merlot Bull Ant, Lake Breeze, Australia	8.45	10.45	36.95
Côtes Du Rhône Domaine de la Solitude, France			39.95
Fleurie Olivier Ravier, France			49.95
Saint – Émilion Grand Cru, Château Cruzeau, France			52.95
Barolo Riserva Costa di Bussia, DOCG, Italy			65.95

ROSÉ	125ml	175ml	bottle
Rosado Campules La Pelirroja, La Purísima, Spain	4.95	6.95	22.95
Zinfandel Blush Misty Peak, USA	6.45	8.45	26.95
Pinot Grigio Blush Novità, Italy	6.95	9.25	28.95
Château De L'aumérade Côtes de Provence, France	7.95	9.95	35.95
Whispering Angel Côtes de Provence, France	10.95	13.95	49.95