

****DINNER MENU ****

Charcuterie sharing board (GF*) **£11**

Vegetarian sharing board (V) (VE) (GF*) **£10**

Mushroom broth, crispy leeks (V)(VE) **£6,5**

Pinot Noir 'Litoral', Leyda Valley, Vina Ventolera, San Antonio, Chile 2014(125ml) £8

Warm Jerusalem artichoke, lentils (V) (VE) (GF) **£6**

Albarino 'Coral do Mar', Rias Baixas, Pazo do Mar, Galicia, Spain 2018(125ml) £7,5

Nduja steamed mussels, crusty bread (GF*) **£7**

Vouvray Demi-Sec, 'Les Argiles', Domaine de la Rouletière, Loire,France 2017 (125ml) £7

Fried Squid, parsley and garlic mayonnaise (GF) **£6,5**

Riesling 'The Lodge Hill' Clare Valley, Jim Barry Wines, South Australia 2018 (125ml) £7

Marinated Ox heart skewers, watercress salad(GF) **£7**

Malbec '1300', Uco Valley, Mendoza, Andeluna, Argentina 2018 (125ml) £7,5

Roasted squash, baby aubergine crispy kale (V)(VE) (GF*) **£11**

Viognier 'Reserve Spéciale', Pays D'oc, G. Bertrand, Languedoc-Roussillon, France 2017(175ml) £8

Seared Rabbit loin wrapped in Parma ham, black olive, Turnip and Baby Carrots (GF) **£14**

Brightside Brewery Helles Lager 4.8% £4.50

Herb roasted Lamb rack , crispy potatoes, watercress (for two) (GF) **£44**

Aglanico del Beneventano, Lune del Vesuvio, Campania, Italy (half bottle) 2016 £22

Braised beef cheek, mash potato, kale (GF) **£13**

Old Vines Zinfandel, 'Maggio', Lodi, Oak Ridge Winery, California, USA2017 (175ml) £8,5

Rib-Eye Steak, watercress, fries and sauce (GF*) **£17**

Tempranillo-Cabernet-Merlot 'Ars Nova', Navarra, Tandem, Spain 2014 (175ml) £8

Seafood, squid ink linguini **£14**

Rosè 'Cuvée Henri Fabre', Cotes de Provence, Chateau de l'Aumérade, Provence, France 2018 (175ml) £7,5

Mash potatoes £3,5

Side Salad £3

Fries £3,5

Tomato, Red onion, Balsamic £3,5

Cheese selection, crackers, chutney (GF*)	£8
Classic crème caramel (GF)	£6
Peanut butter pie (VE)	£6
Churros, spiced sugar, chocolate sauce	£6
Ice cream/ sorbet selection	£4