

FOOD MENU

One Use Menu
Please Recycle Me!



LIGHT BITES

Warm Table Bread (V) £6.50

Garlic & Salted butter, balsamic olive oil

Tomato & Red Pepper Houmous (VG) £5.00

Rose harissa, crisp flatbread

Anti Pasti Board £16.45

*Mixed marinated grilled vegetables,
salami, Prosciutto, crisp flatbread*

LUNCH ONLY

Chicken, Bacon & Avocado Sandwich £10.50

Mayonnaise, tomato, lettuce

MAINS

Ale Battered Sustainable Haddock £14.50

Thick chips, crushed peas, tartare sauce

Dry Aged Double Rib Cap Burger £14.25

Lettuce, houseslaw, bun, skin on fries

Add bacon £1 Add Swiss cheese £1

Moving Mountains Vegan Burger (VG) £13.75

*Roasted flat mushroom, rocket, herb
dressing, skin on fries. Switch out your
moving mountains burger for halloumi at no
extra charge!*

King Prawn & Chorizo Linguine £16.50

Garlic, chilli, lemon, olive oil

Grilled Chicken Burger £13.75

*Streaky bacon, avocado, harissa mayonnaise,
skin on fries*

Superman Salad (VG) £7.95 /

*Giant couscous, quinoa, broccoli, vegan
feta, broad beans, peas, spinach & a
light vinaigrette dressing* £12.95

STARTERS

Soup of the Day (V) (GF) £6.00

Soft seeded roll

Buffalo Chicken Wings £8.00

Celery crudités, cool ranch dressing

Choose from hot or bbq

Pulled Pork Nachos £8.00/

*Pico de gallo, cheese sauce, jalapeno,
sour cream, coriander* £15.00

Garlic Buttered Dough Balls (V) £5.25

Add fior di latte mozzarella £1.50

Add tomato sauce & a pesto drizzle £1.50

SIDES

Skin on Fries £3.50

Traditional Cut Thick Chips £3.50

Rocket Salad (V) £4.50

Parmesan & cherry tomato

DESSERTS

Mixed Berry Summer Pudding £6.50

*Crushed meringue, strawberry coulis, Pimms
sorbet*

Rich Chocolate Tart (VG) £7.00

Pistachio soil, raspberry gel

Unions Finest Ice Cream & Sorbet £4.75

2 Scoops / 3 Scoops £6.50

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated.

Please advise a team member when ordering your food of any allergy or intolerance.

Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free.

V - vegetarian VG - vegan GF - no gluten containing ingredients



PIZZA

Margherita (V)

Our signature pizza sauce, buffalo mozzarella, fresh oregano
£9.95

Funghi (V)

Garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil
£9.95

Milano

Fennel salami, prosciutto, mozzarella, fresh oregano & rocket
£13.95

Diavolo

Pepperoni, nduja, crushed chilli flakes, jalapeños
£14.95

Giardiniera (VG)

Our signature pizza sauce, olives, red onions, artichokes, vegan mozzarella, semi dried cherry tomatoes, basil
£10.95

House Pizza

BBQ pulled pork, roasted shallots, semi dried cherry tomatoes, mozzarella, Parmesan
£13.95

Meter of Pizza

Our signature wood fired thin crust dough & choose from any four toppings. Perfect for three to share.

£32

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated.

Please advise a team member when ordering your food of any allergy or intolerance.

Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free.

DRINKS MENU

One Use Menu
Please Recycle Me!



BOTTLED

Heineken ABV 0,0%	£3.25
Peroni Gluten Free	£3.95
Sol	£3.95
Old Mout Berries & Cherry	£5.00
Old Mout Kiwi Lime	£5.00
Old Mout Pom & Strawberry	£5.00

GIN

25ml

Hawthorns	£3.60
Sipsmith	£4.75
Hendricks	£4.25
Warners Rhubarb	£4.75
Pinkster	£3.95
Cotswold Gin	£4.80

BRANDY

25ml

Martell VS	£3.75
Courvoiser	£4.00

WHISKY

25ml

Famous Grouse	£3.40
Jameson	£3.25
Jack Daniels	£3.75
Glenfiddich 12	£4.25

COCKTAILS

Aperol Spritz	£8.00
Mojito	£8.00
Pimms & Lemonade	£6.95
Espresso Martini	£9.00

SOFT DRINKS

Luscombes Elderflower	£3.75
Luscombes Ginger Beer	£3.75
Luscombes Apple	£3.75
Frobishers Apple	£3.20
Frobishers Orange	£3.20
Frobishers Pineapple	£3.20
Frobishers Cranberry	£3.20
Fever Tree Lemon Tonic	£2.35
Pepsi Max	£3.35
Pepsi Diet	£3.35
Lemonade	£2.35
Fever Tree Ginger Ale	£2.35

DRAUGHT

Please ask for drinks on draught.

VODKA

25ml

Absolut	£3.50
Grey Goose	£5.60

RUM

25ml

Bacardi	£3.65
Captain Morgan	£3.65
Sailor Jerry	£3.85

FORTIFIED

25ml

Martini Bianco	£3.00
Martini Dry	£3.00
Martini Rosso	£3.00
Taylors LBV	£4.50

LIQUEUR

25ml

Southern Comfort	£3.75
Baileys	£3.50
Archers	£3.00
Kahlua	£3.00
Disarrono	£3.50
Pimms	£6.00
Luxardo Sambuca	£3.50
Cuervo Gold	£3.50
Apreol	£4.00
Campari	£4.00

Double Dutch Tonic	£2.50
Double Dutch Tonic Light	£2.50
Red Bull	£3.60
Small Still Water	£2.50
Small Sparkling Water	£2.50
Large Still Water	£3.75
Large Sparkling Water	£3.75
Lime / Blackcurrant / Orange	£1.50
Cordial	
Elderflower Cordial	£1.50
Coke / Diet Coke 330ml	£2.60



WINE LIST

Please Request for 125ml

RED	175ml	250ml	Carafe	Bottle
De Bortoli The Accomplice Shiraz	£5.50	£7.50	£15.00	£20.00
Norton Lo Tengo Malbec	£7.35	£9.95	£19.75	£29.00
Tierra Merlot, Central Valley	£5.20	£7.00	£14.00	£20.00
Candidato Tempranillo	£5.35	£7.15	£14.00	£21.00
Waipara Hills Pinot Noir, Central Otago	£6.50	£8.60	£17.20	£26.00
WHITE	175ml	250ml	Carafe	Bottle
Valdemoreda Macabeo	£5.15	£6.95	£13.50	£19.95
Castel Firmian Pinot Grigio, Mezzacorona	£7.75	£10.50	£20.50	£30.50
Coopers Creek Sauvignon Blanc	£8.50	£11.50	£22.50	£33.00
Tierra Sauvignon Blanc	£5.80	£7.50	£15.00	£23.00
The Accomplice Chardonnay, De Bortoli	£5.50	£7.30	£14.70	£22.00
ROSE	175ml	250ml	Carafe	Bottle
Cielo E Terra Pinot Grigio Blush	£5.20	£6.50	£13.00	£20.00
M de Minuty Côtes de Provence Rosé	£10.75	£13.95	£27.25	£39.95
SPARKLING	125ml			Bottle
Mini Prosecco				£8.50
Prosecco	£5.50			£26.00
Laurent-Perrier Rosé				£82.00
Laurent-Perrier La Cuvée				£62.00

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated.

Please advise a team member when ordering your food of any allergy or intolerance.

Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free.

V - vegetarian VG - vegan GF - no gluten containing ingredients