Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...



LIGHT BITES

NACHOS (V) 874Kcal **£9.00**
Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

Add hoisin shredded duck meat 228Kcal **for an extra £3.75**

VEGAN NACHOS (VE) 765Kcal **£9.00**
Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

Add BBQ pulled mushroom (VE) 133Kcal **£3.75**

BREADED CAULIFLOWER WINGS (VE) 301Kcal **£7.50**

FETA & SPINACH SAMOSA (V) 292Kcal **£7.50**

GRILLED BUTTERFLY GARLIC MARINATED PRAWNS 163Kcal **£8.50**

BONELESS CHICKEN WINGS 307Kcal **£8.00**
With your choice of dip: BBQ sauce 89Kcal, sweet chilli 121Kcal, hot honey 167Kcal, hoisin sauce 92Kcal

SOUP OF THE DAY £7.50
Served with bread roll & butter

DIRTY CHIPS 673Kcal **£6.75**
Hoisin shredded duck meat, bacon, cheddar cheese & crispy onions
Vegetarian option available with BBQ pulled mushroom (VE) 133 Kcal

CHIPS (VE) 333Kcal **£4.75**

Add a topping for an extra £2.30
cheddar cheese (V) 203Kcal **/ bacon** 119Kcal

SALADS

CLASSIC CAESAR SALAD
SMALL 285Kcal **£8.75 / LARGE** 445Kcal **£13.50**
Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing

Add warm chicken breast 231Kcal **or prawns** 69Kcal **for £3.50 or warm salmon fillet** 256Kcal **for £5.00**

WARM CRISPY DUCK SALAD
SMALL 258Kcal **£9.50 / LARGE** 456Kcal **£15.50**
Hoisin shredded duck meat with bacon, carrot, cucumber, spring onion, croutons and mixed leaves

SPECIAL OFFERS

Monday to Friday 12-4pm

2 light bites for £14.00
3 light bites for £21.00
Soup & Sandwich for £12.95

SANDWICHES



Served on thick cut malted or white bread with crisps & salad garnish. Upgrade crisps to chips for £2.50

BLT 736Kcal **£10.00**

PRAWNS IN LEMON MAYONNAISE & CHIVE 665Kcal **£11.50**

CHICKEN MAYONNAISE & CHORIZO 964Kcal **£11.00**

TUNA MAYONNAISE & CUCUMBER 745Kcal **£10.00**

CHEDDAR CHEESE & CHUTNEY (V) 696Kcal **£9.50**

EGG MAYONNAISE & CRESS (V) 775Kcal **£9.50**

HOT SANDWICHES



All items served with chips & salad garnish

PHILLY STEAK SANDWICH 1128Kcal **£16.00**
Rump steak topped with sautéed mushrooms, peppers, caramelised onions & melted emmental cheese in a toasted ciabatta

CLUB SANDWICH 1122Kcal **£16.00**
Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

JUMBO FISH FINGER SANDWICH 1147Kcal **£15.00**
Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

CLASSICS

FISH & CHIPS 756Kcal **£18.50**
Hand-battered fish fillet served with chips, peas & tartare sauce

CHICKEN STROGANOFF & RICE 649Kcal **£18.50**

MUSHROOM STROGANOFF & RICE (V) 665Kcal **£17.50**

PORK BELLY 1110Kcal **£17.50**
With mashed potatoes, tenderstem broccoli & gravy

HAM, EGGS & CHIPS 630Kcal **£14.50**
British honey roast ham with two fried eggs & chips

GOLFER'S BRUNCH 849Kcal **£13.50**
Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

THREE EGG OMELETTE 503Kcal without fillings **£10.95**
Served with chips & salad & 2 fillings of your choice from:

Cheddar cheese (V) 81Kcal **/ Tomato (V)** 16Kcal **/ Flat mushrooms (V)** 5Kcal **/ Onion (V)** 30Kcal **/ British honey roasted ham** 70Kcal

Add an extra filling £2.30

JACKET POTATO 345Kcal without filling **£9.00**
Served with salad garnish & 1 filling of your choice from:

Tuna mayonnaise 241Kcal **/ Baked beans (VE)** 111Kcal **/ Egg mayonnaise (V)** 288Kcal **/ Cheddar cheese** 122 Kcal **/ BBQ pulled mushroom (VE)** 133Kcal **/ Hoisin shredded duck** 228Kcal **/ Chicken mayonnaise & chorizo** 477Kcal

Add an extra filling £2.50

BURGERS

Served with chips & relish

BACON & CHEESE 1099Kcal **£16.25**
Beef burger in a toasted brioche style bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

SIGNATURE WAGYU 1171Kcal **£17.50**
Wagyu burger in a toasted brioche style bun with rocket, tomato, crispy onion, caramelised onion & emmental cheese

BBQ CHICKEN 865Kcal **£16.25**
BBQ chicken in a toasted brioche style bun with bacon, baby gem lettuce, tomato & gherkins

BBQ PULLED MUSHROOM (VE) 730Kcal **£16.25**
BBQ pulled mushroom in a toasted brioche style bun with baby gem lettuce, vegan mayonnaise, tomato & red onion

ADD A TOPPING TO ANY BURGER FOR £2.30
Choose from: Bacon 119Kcal **/ Fried egg (V)** 106Kcal **/ Crushed avocado (VE)** 85Kcal **/ Cheddar cheese (V)** 122Kcal

DOWNLOAD OUR APP TO ORDER NOW

Download on the App Store

GET IT ON Google Play

DESSERTS £7.50

Please ask for today's menu

All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available. Adults need around 2000 Kcal a day.

(V) Vegetarian (VE) Vegan
(GF) Gluten Free

WINE & FIZZ

FIZZ

PROSECCO
FAMIGLIA BOTTER
(11%) Veneto, Italy (VEGAN) • Btl £35.50
An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect apertif.

PROSECCO ROSÉ, FAMIGLIA BOTTER
(11%) Veneto, Italy (VEGAN) • Btl £36.25
Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.



HOME GROWN
CLASSIC CUVÉE, RATHFINNY EST.
AWARD WINNING
(12%) Sussex, UK • Btl £55.00
A supple, quaffable full of red fruit, citrus and almonds.

ROSÉ BRUT VINTAGE, RATHFINNY EST.
(12%) Sussex, UK • Btl £64.00
Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

CHAMPAGNE
CHAMPAGNE DE ST. GALL PREMIER CRU BRUT NV.
(12.5%) Champagne, France • Btl £60.00
Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

RED

VINA PALOMERAS TINTO
AWARD WINNING
(14%) Spain • Btl £23.95
125ml £5.50 • 175ml £6.25
A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

MERLOT, PRIMI SOLI
(12%) Veneto, Italy • Btl £25.00
125ml £5.75 • 175ml £6.50
Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

SHIRAZ, UMBALA
AWARD WINNING
(12.5%) Western Cape, South Africa • Btl £25.95
125ml £6.00 • 175ml £6.75
Deep ruby in colour with aromas of plum and black pepper. The palate is rich and full bodied with ripe black fruit flavours, pungent spice and a long finish.

PINOT NOIR, BALAURI
AWARD WINNING
(12.5%) Romania • Btl £27.00
125ml £6.25 • 175ml £7.00
Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

ORGANIC MONTEPULCIANO D'ABRUZZO, DEGA
AWARD WINNING
(13%) Italy • Btl £27.75
Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

CRIANZA RIOJA, VIÑA CERRADA
AWARD WINNING
(14%) Rioja, Spain (VEGAN) • Btl £29.00
Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

ORGANIC MALBEC, LA PIEDRA NEGRA
(14%) Mendoza, Argentina (VEGAN) • Btl £29.75
Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.

ROSÉ

PINOT GRIGIO ROSE, BELLO TRAMONTO
(10.5%) Italy • Btl £23.95
125ml £5.50 • 175ml £6.25
Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

CINSAULT ROSÉ, LOUIS ESCHENAUER
(12%) Languedoc, France • Btl £27.25
Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

LOW

KAMINA SAUVIGNON BLANC
(8%) Western Cape, South Africa • Btl £20.00
125ml £4.75 • 175ml £6.00
This Sauvignon Blanc is a great example of the perfect balance between citrus and tropical fruit flavours, following through onto a light, crisp palate.

KAMINA MERLOT
(8%) Western Cape, South Africa • Btl £20.00
125ml £4.75 • 175ml £6.00
This Merlot is a great example of a smooth blend of plum and cherry flavours, creating a rich, ripe palate that satisfies with each sip.

KAMINA ROSÉ
(8%) Western Cape, South Africa • Btl £20.00
125ml £4.75 • 175ml £6.00
This rosé is a wonderful example of an off-dry style, achieving a perfect harmony between ripe berry and citrus flavours.

WHITE



VINA PALOMERAS BLANCO
AWARD WINNING
(12%) Spain • Btl £23.95
125ml £5.50 • 175ml £6.25
Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

PINOT GRIGIO, CORTE VISTA
(12%) Venezie, Italy • Btl £24.75
125ml £5.75 • 175ml £6.50
Delicate, light and refreshing, there are flavours of apple, citrus and some subtle floral notes.

CHARDONNAY, CENTRAL MONTE
AWARD WINNING
(13%) Central Valley, Chile • Btl £25.75
125ml £6.00 • 175ml £6.75
Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

SAUVIGNON BLANC, LOUIS ESCHENAUER
(12%) Pays D'oc, France • Btl £26.75
125ml £6.25 • 175ml £7.00
Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

CHENIN BLANC, INKOSI
(12.5%) Western Cape, South Africa • Btl £27.00
Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

SAUVIGNON BLANC, AKARANA
(12.5%) New Zealand • Btl £29.75
Intense tropical fruit and passionfruit aromas. An appealing full flavoured style with length and crispness on the finish.

All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.