


## WHILST YOU DECIDE

<b>MARINATED OLIVES</b>	<b>5</b>	<b>SELECTION OF WARM BREAD</b>	<b>7</b>
<b>GARLIC BREAD</b>	<b>5.50</b>	With olive oil & balsamic vinegar	
<b>GARLIC &amp; CHEESE BREAD</b>	<b>6.50</b>	OR hummus & red onion marmalade	
 <b>PAIR YOUR NIBBLES WITH</b>		<b>SMOKED PAPRIKA POTATO</b>	<b>5</b>
Lyrarakis Assyrtiko		<b>CRISPS</b>	
		Served with a selection of dips	

## STARTERS

<b>DEEP FRIED GOATS CHEESE</b>	<b>9</b>	<b>TRIO OF PORK SCOTCH EGG</b>	<b>9.50</b>
With a smooth red onion marmalade, radish & dressed leaves		A black pudding, chorizo & pulled pork scotch egg. With chilli jam & roasted red peppers	
 <b>PAIRS WITH</b> Five Ravens Pinot Noir			
<b>SEA BASS PAKORA</b>	<b>10</b>	<b>GARLIC TIGER PRAWNS</b>	<b>11</b>
With a chilli & saffron mayo, sugar snap peas & a mango salsa		In a tomato, red onion, garlic & chilli sauce. Served with toasted bread	
 <b>PAIRS WITH</b> Picpoul de Pinet		 <b>PAIRS WITH</b> Nicolas Rouzet Provence	
<b>DEEP FRIED BRIE</b>	<b>9.50</b>	<b>PAN SEARED KING SCALLOPS</b>	<b>16</b>
With a honey fig jam & dressed leaves		With black pudding bon bons, crispy bacon, kale, sliced apple & a pea puree	
<b>HOT HONEY CHICKEN WINGS</b>	<b>9</b>	 <b>PAIRS WITH</b> Wild Ocean Chardonnay	
With sesame seeds & dressed leaves			
<b>SOUP OF THE DAY</b>	<b>8</b>	<b>CRISPY CHILLI BEEF BAO BUNS</b>	<b>12</b>
Served with flavoured bread & butter		With sesame seeds, sweet chilli sauce, pak choi & dressed leaves	

## SIDE DISHES

Hand - Cut Chunky Chips	5
Skinny Fries	4.50
Beer Battered Onion Rings	5
House Salad	4.50
Rocket & Parmesan Salad	4.50
Cheddar & Herb Mash	5
Garlic & Herb New Potatoes	5
Maple Roasted Carrots & Parsnips	5.50
Cauliflower & Blue Cheese Gratin	6
Sauteed Green Vegetables	5.50

## SUNDAY ROAST

Choose From:
<b>CHICKEN SUPREME</b>
<b>CONFIT PORK BELLY</b>
<b>ROAST BEEF</b>
Served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables & gravy
<b>22.00</b>
Only available on Sundays. From 12:00 whilst stock lasts

MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS.  
PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.

An optional 10% service charge will be added to your final bill. 100% of which will be distributed amongst the staff working here today.  
Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

## MAINS

### FROM THE GRILL

<b>8oz FILLET STEAK</b>	<b>39</b>
With hand-cut chunky chips, coleslaw & vine cherry tomatoes	
<b>10oz SIRLOIN STEAK</b>	<b>33</b>
With hand-cut chunky chips, coleslaw & vine cherry tomatoes	

<b>SAUCES</b>	<b>3.50</b>
Peppercorn Sauce - Confit Garlic Butter	
Red Wine Jus - Harrogate Blue Cheese	

<b>ATE O'CLOCK BEEF BURGER</b>	<b>19</b>
With cheddar cheese, lettuce, gherkin, beef tomato & burger sauce. Served with hand-cut chunky chips & coleslaw	

<b>ATE O'CLOCK CRISPY CHICKEN BURGER</b>	<b>19</b>
With BBQ pulled chicken, cheddar, lettuce, gherkin, beef tomato & burger sauce. Served with hand-cut chunky chips & coleslaw	

<b>ATE O'CLOCK HALLOUMI BURGER</b>	<b>19</b>
With lettuce, gherkin, beef tomato, red pepper & burger sauce. Served with hand-cut chunky chips & coleslaw	

<b>ADD TO YOUR BURGER</b>	<b>2</b>
Add bacon or swap cheddar to blue cheese	

### SALADS

<b>CHICKEN CAESAR SALAD</b>	<b>17.50</b>
A bed of lettuce, topped with warm chicken breast, bacon, anchovies, croutons, parmesan & a caesar dressing	

<b>WARM GRILLED HALLOUMI</b>	<b>18</b>
Char-grilled halloumi, with a poached egg, garlic, new potatoes, olives, roasted cauliflower, kale & toasted bread	

<b>SMOKED SALMON &amp; CRAYFISH</b>	<b>18.50</b>
With mixed leaves, tomato, onion, avocado, cucumber & a french dressing	

### SIGNATURE DISHES

<b>PAN ROASTED CHICKEN SUPREME</b>	<b>22.50</b>
With garlic parmentier potatoes, creamed savoy cabbage with bacon & a red wine jus	

<b>PAN ROASTED LOIN OF VENISON</b>	<b>28</b>
With fondant potato, braised & pureed carrot, radicchio & a beetroot, black pepper & red wine jus	
 <b>PAIRS WITH</b> Domaine du Sabot Beaujolais	

<b>CONFIT PORK BELLY</b>	<b>24</b>
With black pudding bon bons, smoked bacon mashed potato, kale, carrots & a red wine jus	

<b>SIX HOUR BRAISED BLADE OF BEEF</b>	<b>27</b>
With dauphinoise potatoes, roasted carrots, asparagus, caper & herb dumplings & a red wine jus	

<b>PAN ROASTED SALMON FILLET</b>	<b>23</b>
With pea risotto, kale, parmesan crisp & a warm vinaigrette	

<b>COD WRAPPED IN PROSCIUTTO CRUDO</b>	<b>23.50</b>
With chorizo, red peppers, courgettes & a white bean stew	
 <b>PAIRS WITH</b> Valle Berta Gavi	

<b>BEETROOT &amp; POACHED PEAR RISOTTO</b>	<b>19</b>
With Harrogate blue cheese & toasted flaked almonds	

<b>TOMATO &amp; VEGETABLE LINGUINI</b>	<b>18</b>
Seasonal vegetables, roasted red peppers & red onion in a Napoli sauce	

<b>WILD MUSHROOM LINGUINI</b>	<b>18.50</b>
In a cream sauce with a parmesan crisp	

<b>ADD CHICKEN BREAST</b>	<b>4</b>
To any risotto or linguini dish	