

BEERS

Bitburger (alc. 5%) 2.55 1/2pt 4.90pt.
Corona (alc. 4.5%) Budweiser (alc. 4.8%)
Peroni, Peroni gluten free (alc. 5.1%) 4.25
Strongbow (alc. 5.3%) 3.95
Bulmer's (Original), Kopparberg (Strawberry
and Lime) 4.85
Welsh Pride (alc. 4.3%), Clogwyn Gold (alc.
4.0%), Honey Fayre (alc. 4.8%) 4.80
Surfin IPA (alc.5.1%) 4.85
Telford Porter (alc. 6%) 4.85
Bitburger Drive (non alcoholic) 2.95

WHITE WINES

1. Chenin Blanc, South Africa
175ml 4.65 250ml 6.20 18.50bt

2. Sauvignon Blanc, South Africa
175ml 4.90 250ml 6.50 19.50bt

3. Adobe Reserva Chardonnay, Chile
175ml 4.90 250ml 6.50 19.50bt

4. Tea Leaf Chenin, Grenache Bl. SA 19.50
5. Viognier Gran Reserva, Chile 19.95
6. Pinot Grigio, Italy 19.50
7. Vouvray, France 19.95
8. Albarino, Rias Baixas, Spain 20.75
9. Gavi La Battistina, Italy 21.50
10. Pouilly Fuisse, France 27.50
11. Riesling, Emiliana, Chile 19.95
12. Contesa, Pecorino, Italy 18.95
13. Moko Black, Sauvignon Blanc, NZ 23.95
14. Muscadet, France 22.50
15. Chablis, France 29.50
16. Nieto Senetiner Torrontes, Arg 19.50
17. Novas Org Chardonnay, Chile 19.75
18. Pinot Gris, Sileni, New Zealand 21.75
19. Macon-Villages, Chardonnay, France
23.50
20. Macon Charnay, Burgundy 24.50
21. Vau-Ligneau Chablis, Premier Cru France
56.50
22. Tabali, Late Harvest Muscat, Chile
5.65 per 100ml glass 21.50

RED WINE

51. Nieto Malbec, Argentina
175ml 5.50 250ml 7.35 21.95bt

52. Cape Heights, Shiraz, South Africa
175ml 4.85 250ml 6.35 18.95bt

53. Sierra Grande Merlot, Chile
175ml 4.90 250ml 6.50 19.50bt

54. Rioja, Tempranillo, Spain 22.50
55. San Pietro Valpolicella, Italy 29.50
56. Merlot, Sileni, New Zealand 21.75
57. Pinotage, South Africa 19.95
58. Fleurie, France 24.50
59. Novas, Org CabSauv, Chile 20.75
61. Grenache Noir, Pasquiers, France 18.95
60. Pinot Noir, Sileni, New Zealand 21.75
63. Clos de la Cure, St Emillon 29.50
64. Yangarra, Shiraz, Australia 23.50
65. Alianca Dao, Portugal 19.95
66. Barolo, Alasia, Italy 37.50
67. Chateauneuf du Pape, France 38.50
68. Les Volets Pinor Noir, France 23.50
69. Amarone, Italy 39.50
70. Soldiers Block, Shiraz, Aus 21.50
71. Montepulciano d'Abruzzo, Italy 22.00

ROSE WINE

81. Cape Heights, South Africa
175ml 4.65 250ml 6.00 18.50bt

82. Pinot Grigio Rose, Italy
175ml 4.85 250ml 6.35 19.50bt

83. Rimauresq Rose, France 24.00
84. Artesa Rioja Rosado, Spain 18.95
85. Rose d'Anjou, France
175ml 5.65 250ml 7.50 22.50bt
86. Pasquiers Grenache Rose, France 19.95

CHAMPAGNE & SPARKLING WINE

90. Rose Spumante, Dolce Colline, Italy 21.95
91. House Champagne 27.50
92. Prosecco, La Dolce Colline, Italy 23.50
125ml 5.95
93. Lallier Premier Cru Rose 48.00
94. Veuve Cliquot, Non-Vintage 55.00
95. Bollinger, Non-Vintage 58.00
96. Dom Perignon, France TBA



CANDLELIGHT DINNER

£27.50 per person - inclusive of VAT

Includes starter, main course, dessert and glass of red or white house wine

Starters

- Cream of tomato, carrot, orange & ginger soup** (v&g)
- Grilled chicken satay** - Asian slaw – sweet chilli pickle
- Deep fried brie** – cranberry marmalade (v)
- Chicken liver pate** – crostini – tomato, onion chutney
- Deep fried salt & pepper calamari** – tomato sauce
- Grilled rainbow trout & prawns** – garlic butter (g)

Wholemeal bread - White bread - **Our bread is freshly made on the premises**

Main

- 8oz ribeye steak** – mash potato – green beans – grilled tomato – peppercorn sauce (g)
- Slow braised lamb shank** - mustard mash – peas – redcurrant jus (g)
- Sautéed salmon** – stir fried vegetables - orange & ginger sauce – new potatoes (g)
- Pan roasted chicken breast** – dauphinoise potatoes – steamed broccoli – Madeira jus (g)
- Beef fillet stroganoff** – mushroom & brandy cream – bell peppers – steam rice (g)
- Chicken & bacon Caesar salad** - croutons
- Grilled fillet of seabass** – garlic crushed peas – sweet potato fries (g)
- Vegetable curry** – rice – poppadom (v) -

Side salad - **£3.00 supplement** - Extra chipped potatoes, new potatoes & mashed potatoes - **£2.00**

Extra vegetables - **£3.00**

Homemade Desserts

- Sticky toffee pudding** – ice cream – toffee sauce (v)
- Vanilla panna cotta** – berry compote (g)
- Gooseberry and elderflower trifle**
- Crème brûlée** – (v&g)
- Raspberry and white chocolate cheesecake** – berry coulis
- Cherry & almond tart** – Chantilly cream (v)
- Dark chocolate pot** – Drambuie cream (v&g)
- Vanilla ice cream** – chocolate sauce (v&g)
- Extra scoop ice cream - £1.50**

Espresso £1.75

Cappuccino £2.50

Latte £3.00

Payments are accepted per table not per person – credit/debit cards preferred
Kindly pay your bill before you leave the restaurant

All menu items are subject to daily availability