

Pizza **Garlic Bread Pizza with Cheese**

Regular 5.50 · Large 8.50 Freshly cooked pizza bread topped with

garlic and herb butter and a layer of melted mozzarella. Margarita V* VE* LF* GF*

Regular 8.95 · Large 11.95 Classic mozzarella and sliced tomatoes with our rich tomato sauce.

Vegetarian Special V* VE* LF* GF* Regular 9.95 · Large 12.95 Tomato, green peppers, mushrooms, sweetcorn, red onion and mozzarella.

Neptune LF* GF* Regular 10.95 · Large 13.95 Prawns, tuna, sweetcorn and red onion. Farmhouse LF* GF*

Regular 10.50 · Large 13.50 Oven roasted field mushrooms and diced ham. Hawaiian LF* GF*

Regular 10.50 · Large 13.50

Pineapple and diced ham. Pepperoni LF* GF* Regular 10.50 · Large 13.50

Sliced Italian pepperoni with tomato sauce and mozzarella. 'Fully Loaded' LF* GF*

Regular 11.95 · Large 14.95 Ham, pepperoni, smoked beef brisket, smoked pork shoulder, red onion, sweetcorn, peppers, mushrooms and mozzarella.

Personal 8" Pizza

Tuna LF* GF* 4.95 Tomato sauce, tuna, sweetcorn and mozzarella.

Pepperoni LF* GF* 4.95

Sliced Italian pepperoni with tomato sauce and mozzarella.

Lasagne

Oven Baked Beef Lasagne Single portion 7.95 Family portion 15.00

Rich and deep oven baked minced beef lasagne served with fresh salad

and roasted garlic and lemon dressing.

Tapas Suitable for 2 to share.

Tapas Platter 15.00 Marinated olives, manchego cheese with quince jelly, prosciutto ham, stuffed peppers, feta cheese, grilled vegetable salad and sautéed chorizo with warm bread.

Any large 16" pizza 12" garlic bread pizza with cheese Cajun skin on potato wedges **Coleslaw**

1.5 litre bottle of any soft drink

Family Meal Deal 19.95

Add a portion of brownies for only 3.10

Indian **Starters** Poppadums V VE* LF* GF* 1.50

Served with an onion salad, mango

chutney and mint raita.

Chicken Tikka GF* 4.95

Main Dishes

Tandoori Chicken GF* 10.25

Onion Bhaji V VE* LF* 3.95

yoghurt, ginger and garlic, cooked in our tandoor oven and served with fresh lemon and mint raita. **Butternut Squash Samosa V VE* LF*** 5.25 Deep fried parcels of spiced butternut

squash served with mango chutney.

Sliced onions in a fragrantly spiced batter,

Chicken breast, marinated in a paste of fresh

deep fried and served with mint raita.

Tandoor masala marinated chicken cooked on the bone in our tandoor oven, served with fresh lemon and mint raita. Add any one of our standard Indian sauces below for 3.05 The following dishes can be prepared with... Mixed Vegetables 6.95 · Chicken 7.95 · Lamb 9.50 · King Prawn 10.95 · Chicken Tikka (contains milk) 8.50 · Vegan Option (contains gluten) 8.95 Tikka Masala GF*

Sweet and sour tomato based sauce

Creamy tomato based sauce with

Rogan Josh V VE* LF* GF*

Plain Naan V VE* LF* GF* 2.95

· Onion Bhaji

· Poppadums

· Pilau Rice

Starters

Prawn Crackers 2.50

seaweed. Perfect to share.

Steamed and Pan Fried

· Lamb Rogan Josh

· Chicken Tikka Masala

· Chicken Tikka Masala

On the Side

· Indian Mixed Starter Platter

flavoured with methi leaves.

Makhani GF*

coconut and butter.

A deep flavoured sauce made with tomatoes, fried garlic and chilli. Jalfrezi V VE* LF* GF* A thick sauce with mixed peppers, onions and sliced fresh green chillies. **Naan Breads**

Garlic Naan V VE* LF* GF* 3.25 Indian flatbread flavoured with garlic, baked in our tandoor oven. Chilli Naan V VE* LF* GF* 3.25 Indian flatbread with chopped green chilli and baked in our tandoor oven. Standard Meal Deal 15.00 per person Indian Standard Banquet Set Menu (Available for 2, 4, 6 or 8 people) · Poppadums

Indian flatbread, baked fresh in our tandoor oven.

Pilau Rice V VE* LF* GF* 2.95 Bombay Aloo V VE* LF* GF* 3.95 Potatoes tossed with onion seeds and **Seasoned Chips** 3.50 aromatic Bombay spices. Mushroom Pilau Rice V VE* LF* GF* 3.95 Cucumber Raita V GF* 1.50 Saag Aloo V VE* GF* 3.95 Diced cucumber in natural yoghurt

Sautéed spinach and potato cooked flavoured with mint. with aromatic spices. Asian

Chinese Dumplings LF* 5.50 Wrapped chicken and chive parcels with a Chinese vinegar dipping sauce. **Main Dishes** Singapore Noodles **LF*** GF* Small 6.35 · Regular 9.55 Slightly spicy fine noodles with chicken, prawns and vegetables. **Chow Mein** Vegetable **V** 7.95

2 sesame prawn toasts, 2 Asian chicken

wings and 2 honey glazed ribs with crispy

Battered Chicken Pieces 7.95 8 chicken pieces served with sweet and sour sauce. Chinese Black Bean Sauce LF* Beef 8.95 · Chicken 7.95 Tasty strips of best flat iron steak or chicken breast stir fried with black beans, lightly flavoured with rice wine and sesame oil.

 Vegetable Spring Rolls Sesame Prawn Toast Beef in Black Bean Sauce Premium Meal Deal 17.50 per person Asian Premium Banquet Set Menu (Available for 2, 4, 6 or 8 people) Chinese Mixed Starter Platter Prawn Crackers

Beef in Black Bean Sauce

On the Side

Egg Fried Rice 2.95

Starters

Special Fried Rice 5.95

Mixed Vegetable Chow Mein

Fried rice with egg, chicken, prawns,

cashew nuts and mixed vegetables.

Steamed Rice V VE* LF* GF* 2.95

The Americas

Succulent Chicken Wings in BBQ Sauce

Served with salsa, guacamole, sour cream,

jalapeños and warm nacho cheese sauce.

Add our slow '6 hour' cooked pulled

Add our rich slow cooked bean chilli V

LF* GF* 6 for 5.95 or 12 for 9.95

Build Your Own Nachos

beef chilli LF* GF* 1.00

guacamole and flour tortillas.

Fallin' Off The Bone Pork Ribs

Marinated, smoked, chargrilled and

with seasoned chips and coleslaw.

this classic South American dish.

basted with tangy BBQ sauce, served

Made using fresh beef skirt and slow

'6 hour' Pulled Beef Chilli LF* GF* 10.95

cooked for 6 hours with garlic, tomatoes,

spices, to produce a wonderful version of

onions, peppers, kidney beans and herbs &

Served with Mexican style green rice, freshly

Chargrilled ground beef burger served on a soft brioche bun with burger sauce, lettuce,

tomato, onion and served with seasoned

Tomato, cucumber, red onion, lettuce,

mixed olives and feta cheese with roasted

• Add cheese to your burger 1.00

Add cheese and bacon to

chips and coleslaw.

your burger 2.00

Greek Salad V 9.25

Salads

VE* LF* GF* 1.00

Mains

LF* GF* 12.95

VE* LF* GF* 6.95

Extra cheese Meatballs⁺

Hot and Spicy **W**

and mozzarella.

BBQ Pizza LF* GF*

Regular 10.95 · Large 13.95

Regular 10.95 · Large 13.95

Pepperoni, meatballs⁺, jalapeño

peppers, red onions, red chilli, sweetcorn

James recommends... Meat Feast Special GF* Regular 10.95 · Large 13.95 Sliced pepperoni, ham, chicken tikka,

50/50 Regular 11.95 · Large 14.95 Can't decide? Why not try our half-and-half pizza? Choose any combination from the pizza menu.

BBQ tomato sauce, chicken, smoked

sweetcorn, red onion and mozzarella.

bacon, smoked pork shoulder, red peppers,

smoked beef brisket, smoked pork shoulder and meatballs with sweetcorn, red onion, mushrooms, and mozzarella. Extra Toppings **Regular (12")** 1.35 or 3 for 3.50

Large (16") 1.60 or 3 for 4.20 · Pepperoni · Red chilli Chicken Mushrooms Red onion · Bacon Chicken tikka Sweetcorn

Tuna · Ham Sliced tomato · Pineapple Meatealpaners

· Red peppers · Jalapeño peppers Tomato sauce, meatballs⁺ and mozzarella. Margarita V* VE* LF* GF* 4.50

Tomato sauce, sliced tomato and mozzarella. **Ham LF* GF*** 4.95 Tomato sauce, ham and mozzarella.

Salads Greek Salad V 9.25 Tomato, cucumber, red onion, lettuce,

mixed olives and feta cheese with roasted garlic and lemon dressing. Tandoori Chicken Salad 9.25

Tomato, cucumber, red onion, sweetcorn, shredded carrot, mixed peppers, seasonal leaves, tandoori chicken and raita. Caesar Salad V 7.95

Little gem lettuce, vegetarian hard

cheese shavings and croutons with

Caesar dressing. Cajun Prawn Salad 10.25 Tomato, cucumber, red onion, sweetcorn, shredded carrot, mixed peppers, seasonal leaves, Cajun prawns, tortilla croutons and roasted garlic and lemon dressing.

Seekh Kebab LF* GF* 4.95

with mint raita.

Succulent tandoori marinated chicken drumsticks served with fresh lemon and mint raita. James recommends... **Indian Mixed Starter Platter** 9.95 Combination of 2 tandoori drumsticks, 2 onion bhajis, 4 pieces of seekh kebab and 2 butternut squash samosas with crispy salad, mint raita and fresh lemon.

Minced lamb mixed with fresh coriander and methi leaves, skewered and roasted, served

Tandoori Chicken Drumsticks GF* 5.50

James recommends... Madras V VE* LF* GF* A hot curry sauce with chilli powder and garlic, finished with fresh coriander. Handmade and cooked the traditional way – on the walls of a hot tandoor oven (Excluding our gluten free and vegan naan breads, which are cooked separately. Any of our naan breads can be made gluten free or vegan - just ask.)

Chilli Balti V VE* LF* GF*

ginger and garlic.

Korma V

A spicy hot sauce with peppers, onions,

Mild and sweet, made with coconut and

mango sauce, flavoured with cardamom,

almond powder and finished with cream.

· Plain Naan · Pilau Rice Premium Meal Deal 17.50 per person **Indian Premium Banquet Set Menu** (Available for 2, 4, 6 or 8 people) · Lamb Rogan Josh

Vegetable Spring Rolls V VE* LF* 3.95

Aromatic Crispy Duck ¼ to Share 9.95

aromatic duck sauce.

light honey sauce.

Teriyaki Salmon on

Udon Noodles LF* 10.95

Chinese Style Curry LF*

Chicken 7.95 · Beef 8.95

James recommends...

Vegetable 7.95 Chicken 8.95

Duck 8.95 · King Prawn 10.95

Thai Red Curry LF* GF

Egg Fried Rice

Sour Chicken

Seasoned Chips 3.50

· Cantonese Style Sweet and

Sweet and Sour Sauce LF* 2.50

Stir Fried Noodles V LF* 2.95

Ciabatta Garlic Bread 3.95

• Make it triple cheesy 4.95

James recommends...

baked until crisp.

Chinese Style Curry Sauce V LF* 2.50

Stir Fried Mixed Vegetables V LF* 4.95

Soft ciabatta smothered in garlic butter and

Frank and Theresa's Kickin' Hot Wings

Szechwan LF* GF*

James recommends...

Honey Glazed Ribs LF* GF* 6.95

Tender fried ribs finished with a

Chicken 7.95 · King Prawn 10.95

choice of chicken or king prawns.

A classic and distinctive hot and sour

Chinese sauce with vegetables and your

Crispy duck served with Chinese pancakes, spring onions, sliced cucumber and a tasty

· Butternut Squash Samosa

· Bombay Aloo

Plain and Garlic Naan

Hand rolled and fried until crisp, served **Sesame Prawn Toast** 4.25 with a Hoi Sin dipping sauce. Crispy fried prawn toast finished with sesame seeds. Asian Chicken Wings LF* GF* 5.95 Coated in a sticky Asian sauce topped **Chinese Mixed Starter Platter** 9.95. with sesame seeds. Combination of 2 vegetable spring rolls,

Stir fried chicken with toasted cashew nuts bound in a light aromatic sauce with mixed vegetables. Sticky Chilli Beef LF* 9.95

Chicken 8.95 · King Prawn 9.95

sweet vinegar and chilli sauce.

Lemon Chicken GF* 7.95

Stir fried noodles and vegetables.

Chicken with Cashew Nuts LF* 8.95

Shredded beef, deep fried and coated in a

Lightly battered chicken in a lemon sauce.

Cantonese Style Sweet and Sour Dishes

Vegetable 7.95 · Chicken 7.95 Lightly battered chicken or vegetables served in our fruity sweet and sour sauce.

Deep Fried Sweet and Sour

Standard Meal Deal 15.00 per person Asian Standard Banquet Set Menu (Available for 2, 4, 6 or 8 people) · Prawn Crackers

Delicate salmon in a sticky teriyaki glaze on a bed of soft, stir-fried Udon noodles and crisp vegetables. Thai Green Curry 🔪 🤝 Vegetable 7.95 · Chicken 8.95 King Prawn 10.95 Spicier than the Thai red curry, this sauce is made using red chilli, coriander root and coconut milk with crisp vegetables.

King Prawn 10.95 · Vegetable 7.95 V

Special (Beef, Prawn and Chicken) 9.95

onions and garden peas in a curry sauce.

A delicate combination of Thai red curry

and the subtle flavour of coconut milk,

Chinese style curry with chestnut mushrooms,

complemented with crispy vegetables make this a great introduction to Oriental curries. Mixed Vegetable Chow Mein Egg Fried Rice · Cantonese Style Sweet and Sour Chicken

Mexican Fajitas Chicken LF* GF 8.95 · Beef LF* GF* 9.95 Marinated Vegetable V VE* LF* GF* 7.95 Prawn LF* GF* 9.95 Tex-Mex style flash fried with peppers and onions. Served with salsa, sour cream,

fried tortilla chips, grated cheese, sour cream, salsa, jalapeños and guacamole. Also available with our rich slow cooked bean chilli V VE* LF* GF* 10.95 Classic Burger LF* GF* 8.95

BBQ Cajun Skin On Garlic Potato Wedges 3.50 Mayonnaise Seasoned Chips 3.50 · Tomato Ketchup **American Style** Cheese Sauce 1.50

hildren's

With a choice of baked beans, garden peas

Spaghetti with a tasty tomato and beef

With a choice of baked beans, garden

Battered Cod Bites and Chips 6.95

Children's Macaroni Cheese V 6.95

Penne pasta in a light tomato sauce.

Penne Pasta in Tomato Sauce

Desserts

Macaroni tubes in a cheesy white sauce.

With a choice of baked beans, garden peas

Chicken Nuggets and Chips 5.95

Spaghetti Bolognaise 5.95

Main Meals

or sweetcorn.

bolognaise sauce.

peas or sweetcorn.

or sweetcorn.

V VE* LF* 6.95

Ice Cream

Vanilla Clotted Cream

Strawberries and Cream

Choc Brownie Salted Caramel

Frozen Desserts

Simple crackle log 4.25

a symbol of excellence.

White Wine

Red Wine

99987 - Dining in - Web Menu - 750x9100 - EF - October 2018.indd 1

Beverages

Champagne and Sparkling

Veuve Clicquot Yellow Label Brut, NV Bottle 55.00

Champagne Moët & Chandon Brut Impérial, NV Bottle 50.00

Two Frozen Oreo Sandwiches 3.50

Bird's Eye Salmon Fish Fingers and Chips 5.95

LF* GF* 6 for 5.95 or 12 for 9.95 Made famous at the Anchor Bar in Buffalo, New York Served with a blue cheese dip. **Sweet Potato and Bean Burger V** 10.95 Great tasting burger with sweet potato, red kidney beans and herbs coated in crispy oats. Served in a soft brioche bun with lettuce, tomato, onion, sour cream and burger sauce with seasoned chips and coleslaw. **Squash and Black Bean** Pasta Bake V 10.95 Roasted butternut squash, sweetcorn, peppers, pumpkin seeds, black beans and spiroli pasta in a spicy Louisiana sauce, topped with chilli jack cheese and mozzarella.

Perfect for a family

Freshly cooked macaroni bound in our

rich and creamy cheese sauce, topped

sharing feast...

Single portion 7.95

Family portion 15.00

Classic Mac 'N' Cheese V

garlic and lemon dressing. **Tandoori Chicken Salad** 9.25 Cajun Prawn Salad 10.25 Tomato, cucumber, red onion, sweetcorn, shredded carrot, mixed peppers, seasonal leaves, tandoori chicken and raita. On the Side **Dips** 0.60 **Onion Rings** 3.95 Sweet Chilli Coleslaw 2.35

Chocolate flavoured sandwich biscuits filled with vanilla flavour ice cream with crushed biscuit pieces with a vanilla flavour filling. **Chocolate Brownies Chocolate Brownies** (10 Pieces) 5.95 Served with caramel and chocolate sauce. **Extras**

Monte Verde Sauvignon Blanc, Central Valley Bottle 9.50 Classic gooseberry flavours enhanced by tropical fruit and zesty lemon. Short Mile Bay Chardonnay, South-Eastern Australia Bottle 9.95 Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey. Waipara Hills Sauvignon Blanc, Marlborough Bottle 12.95 Generous and lifted, showing powerful aromas of nettle and snow pea; the palate

bursts with fresh citrus, grapefruit and melon notes.

Petit Chablis, J. Moreau et Fils Bottle 19.95

from the northern tip of Burgundy. Luis Felipe Edwards Lot 18 Merlot, Rapel Valley Bottle 10.95

Made in classic Chablis style, it is lean and elegant with underlying chardonnay fruit

Simple and easy to use, this firelog crackles like real wood for the perfect, atmospheric fire.

An excellent aperitif, the Brut Impérial from Moët embodies their house style: Crisp and

A blend of pinot noir, chardonnay and pinot meunier, this cuvée bears the yellow label,

Deliciously fresh and creamy with peachy fruit character. A classic South African style.

clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.

Portillo Malbec, Valle de Uco, Mendoza Bottle 14.95 Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice. Rosé Wine Whispering Hills White Zinfandel, California Bottle 9.95

Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel. Crusan Cinsault-Syrah Rosé, Pays d'Oc Bottle 9.95 Juicy red fruit with a slight spiciness on the crisp finish.

with a crispy garlic and onion ciabatta crumb. Served with fresh salad and roasted garlic and lemon dressing. **Oven Baked Beef Lasagne** Single portion 7.95 Family portion 15.00 Rich and deep oven baked minced beef lasagne served with fresh salad and roasted garlic and lemon dressing. Caesar Salad V 7.95 Little gem lettuce, vegetarian hard

Meatball 4.95 Tomato sauce, meatballs⁺ and mozzarella. Ham LF* GF* 4.95 Tomato sauce, ham and mozzarella.

Sliced Italian pepperoni with tomato sauce

Prosecco Galanti Prosecco Brut, NV Bottle 11.95 Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach. Cullinan View Chenin Blanc, Western Cape Bottle 8.95

Monte Verde Cabernet Sauvignon, Central Valley Bottle 10.50 Vibrant and full of flavours of the ripest blackcurrant. Very soft with some oak maturation. Mill Cellars Shiraz, South-Eastern Australia Bottle 9.95 Plenty of brambly fruit on the palate backed with a touch of spice.

Marqués de Morano Rioja Crianza Tinto Bottle 12.95 Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of tempranillo.

cheese shavings and croutons with Caesar dressing. Tomato, cucumber, red onion, sweetcorn, shredded carrot, mixed peppers, seasonal leaves, Cajun prawns, tortilla croutons and roasted garlic and lemon dressing. **Tapas** Suitable for 2 to share. **Tapas Platter 15.00** Marinated olives, manchego cheese with quince jelly, prosciutto ham, stuffed peppers, feta cheese, grilled vegetable salad and sautéed

chorizo with warm bread.

Children's 8" Pizzas

Margarita V* VE* LF* GF* 4.50

Tomato sauce, sliced tomato

Tomato sauce, tuna, sweetcorn

Pepperoni LF* GF* 4.95

and mozzarella.

and mozzarella.

and mozzarella.

Tuna LF* GF* 4.95

Kelly's Real Cornish Ice Cream (120ml Carton) 2.95 Kelly's Vanilla is rich and creamy vanilla dairy ice cream with lashings of Cornish clotted cream, ensuring a rich, velvety texture. Combines delicious strawberry dairy ice cream with juicy strawberry pieces. Made with Cornish milk and clotted cream. Rich chocolate dairy ice cream rippled with salted caramel sauce and chocolate brownie pieces, topped with chocolate salted caramel crisp. Three tubs of Ice Cream for 7.50

Soft, smooth, approachable merlot with rounded cherries and spiced plums.

Westons 'Stowford' Press 4.5% ABV (500ml) 3.50 **Rekorderlig Passionfruit** 4.0% ABV (500ml) 3.50 Rekorderlig

19/10/2018 12:51

Mango Raspberry Doom Bar 4.0% ABV (500ml) 3.50 4.3% ABV (500ml) 3.50 Cobra '00' **Rekorderlig Dry Apple** 0.0% ABV (330ml) 2.95 4.5% ABV (500ml) 3.50 **Pre-Mixed Beverages Robinsons Fruit Shoot** 1.50 **Gordon's Gin and Tonic** Choose from apple and 5.0% ABV 3.25 blackcurrant or orange. **Gordon's Gin and Slimline Tonic Sparkling or Still Mineral Water** 5.0% ABV 3.25

(1.5 litre bottle) 2.50 Smirnoff Vodka & Cola 5.0% ABV 3.25 Pimm's & Lemonade 5.4% ABV 3.25 V* Ask for Vegetarian · VE* Ask for Vegan · LF* Ask for Lactose Free · GF* Ask for Gluten Free / V Vegetarian / W Medium · W Hot Please note where an allergen has an asterisk the dish can be tailored to suit that allergen.

Bottled Beer and Cider Buy 6 bottles of beer for only 14.95 Estrella Galicia Staropramen 5.0% ABV (330ml) 3.50 Gluten free 5.4% ABV (330ml) 3.50 **Sharps Offshore Pilsner** 5.2% ABV (330ml) 3.50 **Coors Light** 4.0% ABV (330ml) 3.50 Singha 5.0% ABV (330ml) 3.50 Cobra 4.8% ABV (330ml) 3.50 Estrella Galicia 4.6% ABV (330ml) 3.50 **Soft Drinks**

(500ml bottle) 1.95 Morgan's Spiced Rum & Cola Pepsi Max, Diet Pepsi, Tango, 7UP 6.2% ABV 3.25

Please make your server aware if you have an intolerance or allergy to any ingredient. † These dishes are not suitable for vegetarians as they include the traditional ingredient fish sauce. + Contains Gluten