

the Gallery

starters

Smoked Duck Breast with beetroot and salad leaves in a citrus dressing	£5.25
Soup of the Day with crusty bread	£3.25
Grilled Scallops with Chorizo served on a bed of light pea puree	£5.95
Wild Mushroom Bruschetta with a tangy red and yellow pepper confit (v)	£4.95
Goat's Cheese & Cherry Tomato Salad with a basil and olive oil dressing	£4.45
Coconut Fried Shrimp with carrot and cucumber salad	£5.25
Smoked Scottish Salmon with pickled ginger and wasabi cream	£4.95
Game Pâté served with toasted ciabatta and a red onion marmalade	£4.75
Prawn & Crayfish Cocktail topped with a Marie Rose sauce	£4.25
Bowl of Marinated Olives (v)	£1.50

main courses

Main courses are accompanied by today's selection of fresh vegetables

Fillets of Seabass pan-fried, served with crushed potatoes and a tomato and caper dressing	£13.25
Belly of Pork slow roasted with "crackles", apple mash and fried sage	£10.95
Rack of Lamb roasted in a herb crust and served with Dauphinoise potato and redcurrant jus	£13.95
Breast of Chicken stuffed with spinach and Mozzarella and wrapped in Prosciutto, served with a creamy tomato sauce and sauté potatoes	£8.95
Salmon En Croute baked with spinach in crisp puff pastry, served with a watercress cream sauce and sauté potatoes	£12.25
Teriyaki Chicken Skewers succulent chicken breast in a sweet and spicy marinade, served with egg fried rice	£8.95
Roast Duck basted in plum sauce, served with garlic and ginger pak choi and chilli noodles	£12.95
Mushroom & Spinach Parcel layers of spinach and a wild mushroom pâté, wrapped in a pancake and served with cheese sauce (v)	£8.95
Vegetable Kebabs coated in a light and crispy spiced batter, served with Bombay Potatoes and a tikka dip (v)	£7.95

from the chargrill

Our steaks are 100% British, aged for 28 days for maximum succulence and flavour. Served with tomatoes, field mushroom, homemade chips and today's selection of fresh vegetables

16oz* Rib Steak on the Bone	£14.95
8oz* Sirloin Steak	£12.95
8oz* Fillet Steak	£17.95
Add your choice of sauce Béarnaise, Pepper or Wine & Mushroom	£1.00
Our Famous Half Pound* Burger on a toasted ciabatta bun with mayonnaise, salsa and topped with bacon and cheese. Served with coleslaw and homemade chips	£8.95

pizzas, risottos & pasta

Our pizzas are stone baked with a generous topping. Please ask for garlic oil and chilli flakes

Margherita tomato sauce and cheese (v)	£5.95
Ham & Mushroom	£6.50
Etna pepperoni, peppers and jalapeño peppers	£6.50
Frutti di Mare prawns, crayfish, smoked salmon, anchovies, mushrooms and onions	£6.50
Meat Feast pepperoni, ham, smoked bacon, sausage, peppers, mushrooms and onions	£6.50
Veggie grilled courgettes, aubergines, peppers and mushrooms (v)	£6.25
Barbecue Chicken	£6.50
Crayfish & Prawn Risotto with fresh rocket	£8.95
Wild Mushroom Risotto with toasted pine nuts (v)	£8.95
Butternut Squash Risotto flavoured with fresh sage (v)	£7.95
Penne with Chicken prepared in a tomato, pepper and white wine cream sauce	£7.95
<i>No Chicken, No Problem</i> (v)	£6.50
Side Salad	£1.95
Tomato & Onion Salad	£1.95

Please ask a member of our team about our daily specials

Choose two courses for **£8.95**

Available Sunday to Thursday inclusive

starters

Prawn & Pineapple Cocktail
Soup of the Day
Stilton Baked Mushroom

+

or the **Dessert** of your choice

main courses

Any Pizza
Chargrill Rump Steak with homemade chips and salad
Barbecue Chicken & Bacon Melt with homemade chips and salad

Salmon in Lemon & Chilli Butter with linguini

Vegetable Kebabs coated in a light and crispy spiced batter, with Bombay Potatoes and a tikka dip (v)

Chef's Dish of the Day

desserts

Chocolate Torte	£3.45
Carpaccio of Fresh Pineapple with Champagne Sorbet	£3.45
Vanilla Pannacotta with Berry Compote	£3.45
Lemon Tart	£3.45
Tiramisu	£3.45
Selection of Cornish Dairy Ice Creams or Champagne Sorbet	£3.45
Today's Hot Pudding	£3.45
Cheese & Biscuits	£4.45

after dinner drinks

Espresso Single	£0.95
Espresso Double	£1.25
Caffe Americano	£0.95
Caffe Latte	£1.25
Cappuccino	£1.25
Liqueur Coffee served with Tia Maria, Dark Rum, Cognac, Cointreau, Baileys, Sambuca or Irish Whiskey	£3.95
Brandy Alexander Martell Cognac, brown Crème de Cacao and cream	£4.95
Grasshopper Crème de Menthe, white Crème de Cacao and cream	£4.95

PLAY
POINTS

EARN & REDEEM PLAY POINTS ON FOOD AND DRINK!

wines & cocktails

white

light & fresh

	175ml	250ml	Bottle
Chenin Blanc/Chardonnay Libertad, Argentina Lively and bright with pear, apple and peach flavours (ABV 13%)	£2.50	£3.60	£9.95
Rioja, Monte Clavijo, Spain Light style, dry and fruity with no oaky flavours (ABV 12%)	£2.95	£3.95	£11.50
Pinot Grigio delle Venezie, Conti Vecchio, Italy Pleasant nose of fruits with delicate floral notes. This wine is dry and crisp on the palate with elegant light body (ABV 12%)	£3.35	£4.35	£12.75

classic

	175ml	250ml	Bottle
Muscadet de Sevre et Maine sur Lie, Domaine du Bois Bruley, Loire Produced by the Chereau family since the 1400's, 'sur lie' ageing lends real richness to the natural crisp lime and grapefruit flavours (ABV 12%)	£3.65	£4.95	£14.50
Riesling 'Blue Slate', Dr Loosen, Germany Ernst Loosen's stunning wine is fresh and aromatic with floral, grape and peach notes (ABV 8%)			£17.50
Chablis, Domaine des Marronniers, Burgundy The renowned Bernard Legland produces this crisp classic with balance between fruit richness and mineral notes. Great value! (ABV 12.5%)			£23.50
Pouilly Fumé 'Les Berthiers' Claude Michot, Loire Claude Michot produces this superb wine that is very much of the village of St Andelain. Restrained and elegant, with understated green apple and subtle smoked finish (ABV 12.5%)			£25.00

aromatic & fruity

			Bottle
Chardonnay, Thomas Mitchell, South Australia Lemon yellow colour with a citrus, fig and lemon nose and showing ripe peach flavours and pronounced tree fruit character (ABV 13.5%)			£16.50
Sauvignon Blanc, Spy Valley, Marlborough Characters of gooseberry with gorgeous ripe melon (ABV 13%)			£18.50

rosé

	175ml	250ml	Bottle
Belles Combes Rosé, Cotes du Ventoux From the foothills of Mont Ventoux this stunning rosé is packed with intense aromas of cherries and raspberries (ABV 13%)	£3.35	£4.35	£12.50
Zinfandel Blush, Wandering Bear, California A ripe and sweeter style of rosé packed with raspberry flavours (ABV 10.5%)	£3.75	£4.95	£14.50
Pinot Grigio Blush, Lamberti, Italy Lamberti has wine making heritage stretching back three centuries. Light and fresh with plenty of raspberry and strawberry notes adding to the classic Pinot Grigio notes of apple and lemon (ABV 12%)			£17.50

sparkling

		125ml	Bottle
Jeio Prosecco One of the region's oldest and finest producers. Refreshingly crisp with aromas of wildflowers and almonds balanced by notes of pear (ABV 11.5%)		£3.50	£19.50
Laurent-Perrier Brut NV Delicate Champagne with hints of citrus and white fruit (ABV 12%)		£5.95	£35.00
Moët & Chandon Brut Imperial NV The world's best selling Champagne. Pale gold with bountiful tiny bubbles, coupled with delicate lime aromas (ABV 12%)			£39.50
Laurent-Perrier Cuvée Rosé Brut NV From one of the most distinguished independent and family-owned houses. A fresh, intense aroma of raspberries, black cherries & blackcurrants (ABV 12%)			£60.00
Dom Perignon Aged for seven years to allow an expressive and complex character of ripe citrus, almond and acacia honey with a hint of toasted brioche. The vision of Dom Perignon himself! (ABV 12.5%)			£125.00

red

easy drinking

	175ml	250ml	Bottle
Grenache Rouge, Petit Papillon, France Intense nose of cherries and blackcurrants completed by floral notes (ABV 12.5%)	£2.50	£3.60	£9.95
Merlot, Le Serre, France A classic, bistro-style French red with smooth texture and blackberry fruit, firm tannins and a fresh, easy finish (ABV 13%)	£3.10	£4.10	£11.75

old world champions

	175ml	250ml	Bottle
Chianti, Castellani, Italy The Castellani family are renowned for their Chianti. Medium-bodied, with violets, cherry blossom and hints of cinnamon spice (ABV 12.5%)	£3.35	£4.35	£12.75
Rioja Crianza, Dinastia Vivanco, Spain Rich aromas of red fruit flavours from the ripe Tempranillo as well as spice, vanilla and a light 'toastiness' for a long, elegant finish (ABV 13.5%)			£19.50
St Emilion Grand Cru, Chateau Viramiere, France Perfectly aged, bursting with dark berries, firm tannins and a good length. This is a WOW wine and we know you'll love it (ABV 13%)			£39.95

flavour blockbusters

	175ml	250ml	Bottle
Cabernet Sauvignon, Stone Barn, California Voted 'American Winery of the Year'. Blackberry and blackcurrant aromas are complimented by cedar and oak notes (ABV 13.5%)	£3.85	£5.25	£15.00
Shiraz, Victoria, Preece, Australia This Shiraz bounces with lightly oaked hints of vanilla, plum and raspberry flavours with toast and spice notes (ABV 14.5%)			£19.50
Pinot Noir, Spy Valley, Marlborough A fantastic example of this classic grape variety. A sensual mixture of blackcurrants, cherries and spice with oak undertones (ABV 13.5%)			£22.50

refreshing cocktails

Kir Royale A luxurious and refreshing combination of Champagne and Chambord raspberry liqueur	£6.95	Moscow Mule The 40's classic, a mix of Smirnoff vodka and ginger ale, lots of lime with a dash of Bitters for an added kick!	£4.95
Mojito The ultimate modern classic. Fresh mint leaves muddled with Havana Club three year old rum and lime, topped with soda	£4.95	Lynchburg Lemonade Named after the home of Jack Daniel's, indulge in Jack Daniel's and Cointreau orange liqueur, topped up with lemonade and garnished with fresh lime wedges	£4.95
Tatanka Zubrowka Bison Grass vodka and apple juice	£4.95	Martini The connoisseur's choice – Ketel One vodka or Tanqueray gin, stirred with a Dry Vermouth wash	£4.95
Bloody Mary Smirnoff vodka and tomato juice with all the trimmings. Extra spicy on demand!	£4.95	Cosmopolitan Absolut Citrus vodka and Cointreau with cranberry juice and a flaming orange zest	£4.95
White Russian Absolut Vanilla vodka, Kahlua and cream	£4.95	Margarita The USA's favourite cocktail. A mix of José Cuerva Gold Tequila shaken with Cointreau and fresh lime, served straight up	£4.95
Long Island Iced Tea A heady mix of Smirnoff vodka, Gordon's gin, Cointreau orange liqueur and Bacardi rum, finished with Pepsi to make the definitive New York cocktail	£4.95		
Mai Tai Invented at Trader Vics in San Francisco – Havana Club and Captain Morgan dark rum combined with Amaretto, Cointreau and pineapple juice	£4.95		
Woo Woo Pink & proud – fruity cranberry juice laced with Smirnoff vodka and cheeky Archers peach schnapps	£4.95		
Amaretto Sour Amaretto makes this a real thirst quencher	£4.95		
		non alcoholic	
		Apple Mocheato Mint muddled with lime and Gomme Sirop topped with apple juice and soda	£2.95
		Three of a Kind Orange, cranberry and apple juice, shaken and served over ice	£2.95
		Virgin Mary Tomato juice, Tabasco and Worcester sauce – all the flavour without the vodka	£2.95