

# SANDWICHES



sandwiches all on wholemeal or  
white bloomer with homemade slaw:

**PASTRAMI £8.00**

dill pickle, black pepper mayonnaise, rocket

**INGOE FARM EGG MAYONNAISE (V) £7.00**

cress

**RARE ROAST BEEF £8.00**

horseradish, plum tomato

**NORTHUMBRIAN SMOKED CHEESE SAVOURY (V) £7.00**

red onion, parsley

**HOME BAKED HAM £7.00**

dijon and honey mustard glaze

**OAK SMOKED SALMON £8.00**

cream cheese and chives

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# STARTERS



## **HOMEMADE SOUP OF THE DAY £6.00**

warm crusty bread

## **BOCCONCINI MOZZARELLA (V) £8.00**

tomato, olives, pesto, baby leaf

## **SCOTTISH SMOKED SALMON £10.00**

lemon, brown bread and butter

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## SALADS



Served with artisan bread

### **CHORIZO £13.00**

avocado, egg, baby gem,  
paprika mayonnaise, garlic croutons

### **PARMA HAM £14.00**

asparagus, sun blushed tomatoes, toasted pine nuts

### **GLAZED GOAT'S CHEESE (V) £12.00**

beetroot, rocket, cucumber

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## MAIN DISHES



### **ITALIAN SAUSAGE RISOTTO £15.00**

parmesan, basil, nduja arancini

### **BEER BATTERED NORTH SEA COD £15.00**

mushy peas, fries, tartare sauce

### **PULLED LAMB SHOULDER £16.00**

rosemary, cheese and potato crust, garlic french beans

### **NORTH ACOMB FARM BEEF BURGER £15.00**

avocado, bacon jam, swiss cheese

### **SPICY NOODLES (V) £14.00**

stir fried vegetables, asian broth,  
egg, spring onions, cucumber

### **CHARGRILLED SIRLOIN OF BEEF (8OZ) £30.00**

grilled tomato, mushroom, fries, peppercorn sauce

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## DESSERTS



**DARK CHOCOLATE & CLEMENTINE TORTE (V) £7.00**

**HOT STICKY TOFFEE PUDDING £7.00**

toffee sauce

**LOCAL CHEESE AND BISCUITS £10.00**

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# AFTERNOON TEA



**AFTERNOON TEA SELECTION ALL SERVED  
WITH A POT OF TEA OR COFFEE**  
(available between midday and 4pm)

**CREAM TEA £20.00**  
scones and sweet treats from our pastry chef

**AFTERNOON TEA £25.00**  
sandwiches, scones and sweet treats

**COUNTRY AFTERNOON TEA £27.50**  
a rustic and hearty twist on afternoon tea

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# SPARKLING WINES & CHAMPAGNES BY THE GLASS



**1. P ROSECCO NV,  
'II CAGGIO' VENETO, ITALY**  
soft fine bubbles, delicate mousse,  
the perfect aperitif

|              |       |               |
|--------------|-------|---------------|
| <b>£8.00</b> | -     | <b>£38.00</b> |
| 125ML        | 175ML | BOTTLE        |

**15. HENRIOT BRUT CHAMPAGNE NV,  
REIMS, FRANCE**  
pure expression of the great  
champagne terroirs

|               |       |               |
|---------------|-------|---------------|
| <b>£16.00</b> | -     | <b>£90.00</b> |
| 125ML         | 175ML | BOTTLE        |

**3. NYETIMBER CLASSIC CUVEE NV,  
WEST SUSSEX, ENGLAND**  
crowned 'sparkling wine of the year'  
at the iwsc, and it is english

|               |       |               |
|---------------|-------|---------------|
| <b>£17.00</b> | -     | <b>£95.00</b> |
| 125ML         | 175ML | BOTTLE        |

# SPARKLING ROSÉ WINES BY THE GLASS



## 2. PROSECCO ROSÉ NV,

'II CAGGIO', VENETO, ITALY

lovely pink fizz with a persistent  
creamy foam & a long fruity bouquet

**£9.50**

125ML

-

175ML

**£50.00**

BOTTLE

## 4. NYETIMBER ROSE NV,

WEST SUSSEX, ENGLAND

evoking long summer days, a textured  
generous rose, with bright red fruits

-

125ML

-

175ML

**£110.00**

BOTTLE

## 16. HENRIOT BRUT ROSE NV,

REIMS, CHAMPAGNE, FRANCE

elegance & intensity in the  
purest henriot style

-

125ML

-

175ML

**£150.00**

BOTTLE



# WHITE WINES BY THE GLASS



**41. PINOT GRIGIO 2019,  
'II CAGGIO' VENETO, ITALY**

amazing pg, dry, crisp, yet aromatic fruity

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

**42. SAUVIGNON BLANC 2019 'TIERRA ESTRELLAS' 2019,  
VALLE CENTRAL, CHILE (V)**

cracking sauvignon, well balanced  
with juicy ripe citrus fruits

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

**43. CHARDONNAY 2019,  
P SAINT AURIOL, AYS D'OC, FRANCE**

not an oak tree in sight, just lush  
tropical fruit flavours

**£6.50**  
125ML

**£9.00**  
175ML

**£35.00**  
BOTTLE

# WHITE WINES BY THE GLASS



## 44. CHENIN BLANC 2020, 'SIMONSVLEI' 2020, SOUTH AFRICA

classic chenin, aromas of ripe tropical  
fruits & a hint of zesty lemon...

**£7.00**  
125ML

**£9.50**  
175ML

**£37.00**  
BOTTLE

## 38. SAUVIGNON BLANC 2019, 'SHY ALBATROSS' MARLBOROUGH, NZ

Intensely fresh fruit flavours,  
gooseberry fool in a glass...

**£8.00**  
125ML

**£12.00**  
175ML

**£45.00**  
BOTTLE

# RED WINES BY THE GLASS



## 79. MERLOT 2019, 'ESTRELLAS' VALLE CENTRAL, CHILE (V)

great merlot, combining aromas of black cherries & plums with a hint of chocolate

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

## 76. SHIRAZ 2019, STONEY VALE, SOUTH EAST AUSTRALIA

dollop of spice, hint of white pepper,  
classic aussie shiraz

**£6.00**  
125ML

**£8.00**  
175ML

**£30.00**  
BOTTLE

## 75. AGA TINTO 2018 AZCUNAGA, NAVARRA, SPAIN

stunning blend of three local grapes, intense wild berries, floral notes, hint of toast, smooth tannins

**£7.50**  
125ML

**£10.50**  
175ML

**£40.00**  
BOTTLE

## RED WINES BY THE GLASS



**83. MALBEC 2019, 'LA GRUPA',  
MENDOZA, ARGENTINA (V)**

velvety smooth well structured red,  
bring on the beef

**£8.00**  
125ML

**£12.00**  
175ML

**£42.00**  
BOTTLE

**84. CHÂTEAU ROC DE SEGUR 2017,  
BORDEAUX, FRANCE**

lightly wood aged wine, dangerously  
smooth black fruits, nicely spiced

**£8.50**  
125ML

**£13.00**  
175ML

**£48.00**  
BOTTLE

# ROSÉ WINES BY THE GLASS



## 110. VINA MARIPOSA ROSADO, NV, OURENSE, SPAIN

easy quaffing, delightfully fresh spanish rose

|              |              |               |
|--------------|--------------|---------------|
| <b>£6.00</b> | <b>£8.00</b> | <b>£30.00</b> |
| 125ML        | 175ML        | BOTTLE        |

## 111. WHITE ZINFANDEL 2018 'PACIFIC HEIGHTS', CALIFORNIA, USA

sweet refreshing rose, bright aromas of  
strawberries & watermelons

|              |              |               |
|--------------|--------------|---------------|
| <b>£6.00</b> | <b>£8.00</b> | <b>£30.00</b> |
| 125ML        | 175ML        | BOTTLE        |

## 112. PINOT GRIGIO BLUSH 2019, 'II CAGGIO' VENETO, ITALY

fresh & uplifting, with an abundance of ripe red fruit

|              |              |               |
|--------------|--------------|---------------|
| <b>£6.50</b> | <b>£9.00</b> | <b>£32.00</b> |
| 125ML        | 175ML        | BOTTLE        |

## 113. PIQUEPOUL NOIR ROSE 2019, ENSERUNE, FONCALIEU, FRANCE

delicate pale pink, with refreshing acidity, rose petal aromas  
& citrus notes... only 250 acres of this stunning rosé  
are grown in all of france!

|              |               |               |
|--------------|---------------|---------------|
| <b>£7.50</b> | <b>£11.00</b> | <b>£40.00</b> |
| 125ML        | 175ML         | BOTTLE        |