



SMALL PLATES & FAVOURITES

IMPORTANT TO NOTE: *These dishes are tapas size portions, unless noted otherwise, we recommend 2-3 per person. These dishes come fresh from the kitchen, and due to our limited kitchen space, they are served as and when they are ready. Please be aware that during busy periods there will be a wait on food.*

TRIO OFFER

Enjoy any three small plates & favourites dishes for £25. Available Sunday to Thursday. All dishes included in the offer are marked with the trio symbol

Jalapeño Bites **TRIO**
Coated in breadcrumb with
a chive cream 10 (V)

Sticky Plum & Chilli Chicken **TRIO**
(spicy)
With stir fry vegetables 10

Glazed Chorizo **TRIO**
Glazed in a sticky port & red
wine jus 10 (GF, DF)

Camembert Bites **TRIO**
Served with cranberry 9 (V)

Smoked Duck & Caramelised Pear
With fig chutney, on a bed of rocket
& crispy bacon pieces 12 (GF, DF)

Braised Pork Belly Bao Bun **TRIO**
Sticky Korean glaze with stir
fry, chilli & coriander 12 (DF)

Loaded Potato Puffs **TRIO**
Guacamole, salsa, jalapeños, sriracha
seasoning & sweet chilli jam 10
(V, VG, GF)

Roasted Squash & Red Onion Tagine **TRIO**
With coriander, toasted almond
& flatbread 12 (GF, DF, V, VG)

Wild Mushroom Arancini **TRIO**
Served on a truffle mayonnaise &
chestnut shavings 10 (V)

Camembert
Drizzled with hot honey & truffle
oil. Served with sourdough & fig
chutney 14 *Great to share*

Venison Meatballs **TRIO**
Filled with caramelised onion
& Stilton in a brandy & wild
mushroom sauce 10 (GF)

Tacos
BBQ pulled pork *or* Braised beef.
Topped with tomato salsa with a side
of jalapeño slaw 12 *Great to share*

Potato Bravas **TRIO**
Crispy potatoes tossed in crystallised
salt & mixed herbs with a rich tomato
sauce & aioli 9 (GF, DF, VG, V)

Vegan Meatballs **TRIO**
Served in a rich tomato sauce,
topped with toasted coconut
shavings 10 (V, VG)

Moroccan Chicken Skewers **TRIO**
Tender chicken marinated in
Moroccan spices, skewered with
minted sour cream 10 (GF, DFO)

Roasted Queen Scallops & Prawns
Spinach, potato puffs, truffle &
parmesan breaded crumb & pine nut.
Side of lobster cream sauce 15 (GF)

CHEF'S FAVOURITES

*Small in size but big in flavour. We recommend one of the Chef's Favourites with a tapas dish or a side.
Please note all dishes come as and when they are ready*

Lamb Cannon
Asparagus, truffle mash, lamb bonbon,
pea, red wine jus 26 (GF)

Braised Beef
Cream of mash & rich gravy (GF) 14

Pan Fried Sea Bass
Served with sea-salt new potatoes, tenderstem
broccoli & a white wine, garlic & cream sauce 22

Chicken & Mushroom Carbonara
Creamy & delicious with crispy pancetta &
spaghetti *Or make it vegetarian - mushroom,
toasted chestnut & meat free chicken fillet* 18

Rump Steak Fillet
Parmesan & garlic hassle back potatoes
with root vegetables 24

Thai style Curry
Coconut green curry with mangetout, baby
corn & sticky rice 16 (VG, V, GF, DF)
Add prawns, £7 supplement

SNACKS & SIDES

Spiced Avocado
Sun-blushed tomato, feta & sriracha
mayonnaise with crusty bread 7

Loaded Nachos
Cheese, salsa, sour cream & guacamole.
Single 9 | Double 14 *Add tops to your nachos - pulled
pork or braised beef for £5 supplement*

Sides
Creamy Cabbage • Seasonal Potatoes • Honey
Glazed Root Vegetables • Sea Salt Fries • Parmesan
& Truffle Oil Fries • Dauphinois Potatoes - 5.50

Mixed Olives
Black & green olives with sun-blushed tomato 4.5

Halloumi & Chorizo Parcels
A perfect little bite with a big flavour 5.5

Fresh Baked Sourdough
With an olive & balsamic dip 5.5

DESSERTS

Sticky Toffee Pudding
Served with ice cream 9

Lemon Tart
Served with clotted cream
& berry compote 9

Mixed Berry Crumble
Served with ice cream 9
(GF, VGO)

Buttermere Brownie
Served with vanilla ice
cream 10

Chocolate Sensation
Buttermere Brownie chocolate
torte, served with macaron,
meringue & ice cream 10



OPENING HOURS

Monday: Closed • Tuesday – Friday: Food served from 3pm • Saturday & Sunday: Food served from 12pm



BOTTOMLESS BUBBLES BRUNCH

Served every Saturday from 12 - 2.30pm | Bookings only

Package includes Prosecco & Prosecco cocktails

£45 per person

PROSECCO COCKTAILS

Choose from any of the below cocktails

Fizz Star

Passion Fruit, Passoã, Vanilla Vodka

Mimosa

Lychee, Valencia Orange & Rhubarb

Bellini

Tanqueray, Lime & Berry Syrup

Hugo

Campari, Aperol, Limoncello

Classic Prosecco

Served chilled on its own - light, refreshing & gently fruity

TAPAS DISHES

Choose from two of the below dishes

Venison Meatballs

Filled with caramelised onion & stilton in a brandy & wild mushroom sauce (GF)

Vegan Meatballs

Served in a rich tomato sauce, topped with toasted coconut shavings (V, VG)

Sticky Plum & Chilli Chicken

With stir fry vegetable (spicy)

Wild Mushroom Arancini

Served on a truffle mayonnaise & chestnut shavings (V)

Moroccan Chicken Skewers

Tender chicken marinated in Moroccan spices, skewered with minted sour cream (GF, DFO)

Braised BBQ Pork Bao Bun

With stir fry, chilli & coriander (DF)

Golden Potato Puffs

Served with guacamole, salsa, jalapeño & sweet chilli jam (V, GF)

Potato Bravas

Crispy potatoes tossed in crystallised salt & mixed herbs with a rich tomato sauce & aioli (GF, DF, VG, V)

Nachos

Cheese, salsa, sour cream & guacamole (V)

Glazed Chorizo

Glazed in a sticky port & red wine jus (GF, DF)

Roasted Squash & Red Onion Tagine

With coriander, toasted almond & flatbread (GF, DF, V, VG)

Camembert Bites

Served with cranberry

Please Note: Any food or drink items not included in the bottomless brunch will be charged at the full menu price & added to the final bill.

Bottomless Bubbles Brunch terms: One drink per guest at a time. Please finish your drink before ordering another. We will stop serving alcohol immediately to any guest who appears intoxicated or behaves in a disruptive, abusive or unsafe way. We reserve the right to change or withdraw this offer at any time. Changes will not affect confirmed bookings unless agreed with you.

Dietary Key: GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan, GFO - Gluten Free On Request, VO - Vegetarian On Request | **Card Payment only**