

Welcome, we have a wide range of dishes for you to choose from. So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...



LIGHT BITES

NACHOS (V) 873Kcal £8.25

Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

Add pulled beef caramelised onion 152Kcal £3.50

VEGAN NACHOS (VE) 765Kcal £8.25

Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

Add BBQ pulled mushroom (VE) 133Kcal £3.50



FIERY PRAWNS & MARINATED TOMATO BRUSCHETTA 515Kcal £7.75



MARINATED TOMATO BRUSCHETTA (V) 452Kcal £5.75



HOISIN PORK BELLY BITES 654Kcal £7.25

With hot honey



BONELESS CHICKEN WINGS 312Kcal £7.50

With your choice of dip: BBQ sauce, sweet chilli, hot honey, hoisin sauce



THAI SWEET CHILLI HALLOUMI SKEWERS (V) 570Kcal £7.00

GUINNESS PORK RIBS BITES 847Kcal £8.50



GARLIC PIZZA BREAD (V) 670Kcal £5.75

SOUP OF THE DAY £7.00

Served with bread roll & butter

LOADED CHEESY CHIPS (V) 665Kcal £6.50

Topped with melted cheese, peppers, onions & sweet chilli sauce

DIRTY FRIES 573Kcal £6.25

BBQ chicken, bacon, cheddar cheese & crispy onions

CHIPS (V) 333Kcal £4.25

Add cheddar cheese (V) 203Kcal or cheddar cheese & bacon 323Kcal for an extra £2.10

COMBO PLATTERS

MEAT COMBO 1571Kcal £17.75

Boneless chicken wings, hoisin pork belly bites, Guinness pork ribs and BBQ & crispy onions Frankfurter bites

VEG COMBO (V) 952Kcal £12.50

Marinated tomato bruschetta, Thai sweet chilli halloumi skewers and hash brown topped with BBQ pulled mushroom

LUNCHTIME DEAL

2 COURSES, MONDAY TO FRIDAY,
12-4PM, ONLY £18.75
(SELECTED DISHES ONLY)



HOT SANDWICHES & PANINIS



All items served with chips & salad garnish

6oz RUMP STEAK SANDWICH 1003Kcal £15.25

Rump steak topped with caramelised onions & crispy lettuce in a toasted ciabatta

CLUB SANDWICH 1122Kcal £14.50

Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

JUMBO FISH FINGER SANDWICH 1147Kcal £13.50

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

TUNA MELT PANINI 1027Kcal £10.25

FETA, SUNDRIED TOMATO & ROASTED PEPPER PANINI 822Kcal £9.75

BACON, CHEDDAR & TOMATO PANINI 1001Kcal £10.25

PERI PERI CHICKEN & MOZZARELLA PANINI 893Kcal £10.25

SANDWICHES



Served on thick cut malted or white bread with crisps & salad garnish. Upgrade crisps to chips (166Kcal) for £2.20

HAM, CHEDDAR & PICCALILLI 720Kcal £9.50

PRAWNS IN LEMON MAYONNAISE & CHIVE 665Kcal £9.50

CHICKEN MAYONNAISE & CHORIZO 964Kcal £9.75

TUNA MAYONNAISE & SWEETCORN 738Kcal £9.00

CHEDDAR CHEESE, TOMATO & AVOCADO (V) 726Kcal £8.25

EGG MAYONNAISE & CRESS (V) 775Kcal £8.25

VEGETARIAN CLUB SANDWICH (V) 1118Kcal £12.00

Triple layered sandwich served with avocado, buffalo mozzarella, sundried tomato, baby gem lettuce & mayonnaise

CLASSICS

FISH & CHIPS 801Kcal **£17.00**
Hand-battered fish fillet served with chips, peas & tartare sauce

TERIYAKI SALMON FILLET 697Kcal **£17.75**
Served with rice, tenderstem broccoli, spring onion, red chilli & sesame seeds

MANGALORE MALABAR CURRY 926Kcal **£17.25**
Aromatic curry sauce flavoured with coconut & curry leaves with chicken, rice & naan bread
Vegetarian option available

STEAK FRITES 800Kcal **£17.75**
Rump steak, chips and rocket & Parmesan salad

CHICKEN SCHNITZEL 588Kcal **£15.00**
With new potatoes & coleslaw

FULL RACK GUINNESS PORK RIBS 1826Kcal **£19.00**
Served with fries

HAM, EGGS & CHIPS 630Kcal **£13.25**
British honey roast ham with two fried eggs & chips

GOLFER'S BRUNCH 852Kcal **£12.25**
Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

THREE EGG OMELETTE 503Kcal without fillings **£10.00**
Served with chips & salad & 2 fillings of your choice from:
Cheddar cheese (V) 81Kcal / **tomato (VE)** 16Kcal / **flat mushrooms (VE)** 10Kcal / **onion (VE)** 30Kcal / **British honey roasted ham** 70Kcal
Add an extra filling £2.10

JACKET POTATO 345Kcal without filling **£7.75**
Served with salad garnish & 1 filling of your choice from:
Tuna mayonnaise & sweetcorn 251Kcal / **baked beans (VE)** 111Kcal / **egg mayonnaise (V)** 288Kcal / **cheddar cheese (V)** 122 Kcal / **BBQ pulled mushroom (VE)** 254Kcal / **chicken mayonnaise & chorizo** 477Kcal / **pulled beef caramelised onion** 200Kcal
Add an extra filling £2.50

SALADS

GRILLED PERI PERI CHICKEN, BACON & SOURED CREAM SALAD
SMALL 329Kcal **£8.75** / **LARGE** 653Kcal **£13.50**
Mixed leaves salad with peri peri chicken, bacon, cherry tomatoes, cucumber, red onion & soured cream

GREEK SALAD (V)
SMALL 195Kcal **£8.50** / **LARGE** 390Kcal **£13.00**
Cucumber, peppers, olives, red onion, feta, sunblushed tomato & baby gem lettuce
Vegan option available

CLASSIC CAESAR SALAD
SMALL 228Kcal **£8.25** / **LARGE** 445Kcal **£12.75**
Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing
Add warm chicken breast 231Kcal, **prawns** 69Kcal or **warm salmon fillet** 256Kcal **for £3.15**

PIZZA

11" Stonebaked pizzas, topped with your choice of:

MARGHERITA (V) 700Kcal **£12.25**
Tomato sauce & mozzarella

PEPPERONI 886Kcal **£13.25**
Tomato sauce, mozzarella & pepperoni

PERI PERI CHICKEN 820Kcal **£13.25**
Tomato sauce, mozzarella, peri peri chicken, red onions, mixed peppers & jalapeños

MEAT FEAST 1270Kcal **£14.25**
Tomato sauce, mozzarella, sausage, chicken, chorizo & ham

MEDITERRANEAN (V) 772Kcal **£13.25**
Tomato sauce, mozzarella, spinach, peppers, tomatoes & feta

ADD A TOPPING TO ANY PIZZA FOR £2.10
Choose from: **Ham** 58Kcal / **mozzarella (V)** 90Kcal / **mushrooms (VE)** 5Kcal / **bacon** 119Kcal / **pepperoni** 216Kcal / **peppers (VE)** 14Kcal / **onions (VE)** 7Kcal

D ESSERTS £6.75
Please ask for today's menu

BURGERS



Served with chips & relish

BACON & CHEESE 1070Kcal **£15.00**
Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

SIGNATURE PULLED BRISKET 875Kcal **£17.00**
Pulled beef caramelised onion in a toasted brioche bun with cheese & coleslaw

PERI PERI CHICKEN 900Kcal **£15.00**
Peri peri chicken in a toasted brioche bun with coleslaw, baby gem lettuce, tomato & gherkins

VEGAN (V) (VE) 833Kcal **£15.00**
BBQ pulled mushroom in a toasted brioche style bun with baby gem lettuce, vegan mayonnaise, tomato & red onion

ADD A TOPPING TO ANY BURGER FOR £2.10
Choose from: **bacon** 119Kcal / **fried egg (V)** 106Kcal / **crushed avocado (VE)** 85Kcal / **cheddar cheese (V)** 122Kcal

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All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available. Adults need around 2000 Kcal a day.

(V) Vegetarian
(VE) Vegan
(GF) Gluten Free

WINE & FIZZ

FIZZ

PROSECCO

FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN) • Btl £35.50

An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

PROSECCO ROSÉ, FAMIGLIA BOTTER

(11%) Veneto, Italy (VEGAN) • Btl £36.25

Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.

HOME GROWN

CLASSIC CUVÉE, RATHFINNY EST.

(12%) Sussex, UK • Btl £55.00

A supple, quaffable full of red fruit, citrus and almonds.

ROSÉ BRUT VINTAGE, RATHFINNY EST.

(12%) Sussex, UK • Btl £64.00

Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

CHAMPAGNE

CHAMPAGNE DE ST. GALL PREMIER CRU BRUT NV.

(12.5%) Champagne, France • Btl £60.00

Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.



ROSÉ

PINOT GRIGIO ROSE, BELLO TRAMONTO

(10.5%) Italy • Btl £23.95

175ml £6.25 • 250ml £8.50

Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

CINSAULT ROSÉ, LOUIS ESCHENAUER

(12%) Languedoc, France • Btl £27.25

Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

LOW

KAMINA SAUVIGNON BLANC

(8%) Western Cape, South Africa • Btl £20.00

175ml £6.00 • 250ml £7.25

This Sauvignon Blanc is a great example of the perfect balance between citrus and tropical fruit flavours, following through onto a light, crisp palate.

KAMINA MERLOT

(8%) Western Cape, South Africa • Btl £20.00

175ml £6.00 • 250ml £7.25

This Merlot is a great example of a smooth blend of plum and cherry flavours, creating a rich, ripe palate that satisfies with each sip.

KAMINA ROSÉ

(8%) Western Cape, South Africa • Btl £20.00

175ml £6.00 • 250ml £7.25

This rosé is a wonderful example of an off-dry style, achieving a perfect harmony between ripe berry and citrus flavours.

RED

VINA PALOMERAS TINTO

(14%) Spain • Btl £23.95

175ml £6.25 • 250ml £8.50

A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

MERLOT, PRIMI SOLI

(12%) Veneto, Italy • Btl £25.00

175ml £6.50 • 250ml £8.75

Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

SHIRAZ, UMBALA

(12.5%) Western Cape, South Africa • Btl £25.95

175ml £6.75 • 250ml £9.00

Deep ruby in colour with aromas of plum and black pepper. The palate is rich and full bodied with ripe black fruit flavours, pungent spice and a long finish.

PINOT NOIR, BALAURI

(12.5%) Romania • Btl £27.00

175ml £7.00 • 250ml £9.50

Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

ORGANIC MONTEPULCIANO

D'ABRUZZO, DEGA

(13%) Italy • Btl £27.75

Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

CRianza RIOJA, VIÑA CERRADA

(14%) Rioja, Spain (VEGAN) • Btl £29.00

Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

ORGANIC MALBEC, LA PIEDRA NEGRA

(14%) Mendoza, Argentina (VEGAN) • Btl £29.75

Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.



WHITE

VINA PALOMERAS BLANCO

(12%) Spain • Btl £23.95

175ml £6.25 • 250ml £8.50

Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

PINOT GRIGIO, CORTE VISTA

(12%) Venetie, Italy • Btl £24.75

175ml £6.50 • 250ml £8.50

Delicate, light and refreshing, there are flavours of apple, citrus and some subtle floral notes.

CHARDONNAY, CENTRAL MONTE

(13%) Central Valley, Chile • Btl £25.75

175ml £6.75 • 250ml £9.00

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

SAUVIGNON BLANC, LOUIS ESCHENAUER

(12%) Pays D'oc, France • Btl £26.75

175ml £7.00 • 250ml £9.50

Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

CHENIN BLANC, INKOSI

(12.5%) Western Cape, South Africa • Btl £27.00

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

SAUVIGNON BLANC, AKARANA

(12.5%) New Zealand • Btl £29.75

Intense tropical fruit and passionfruit aromas. An appealing full flavoured style with length and crispness on the finish.



All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.