

The Burger Bar

All burgers are served in a brioche bun and presented with a crispy salad, fries, mini pot of coleslaw & gherkins

All Burgers.....£9.95

Step One... choose a burger from the choice of

Traditional Beef Burger, Fish Burger, Cajun Spiced Chicken, Gammon Steak, Minted Lamb burger, v Edamame Spicy Bean Burger or v Chilli Halloumi

Step Two... choose 1 topping from the following

Halloumi Fries, Stilton Cheese, Melted Cheddar Cheese, Bacon, BBQ Pulled Pork, Fried Egg, Fried Red Onions, Crispy Onion Rings, Cream Cheese Jalapenos, Nachos, Mushrooms, Hash Browns, Mozzarella Stick or Grilled Pineapple.

Step Three... If you fancy more than 1 toppings add them for an extra 95p each, and if you're feeling a challenge double up your burger patty for an extra £2.95!

Also, for just £1 you can upgrade your fries to sweet potato fries or spicy curly fries

A Bit On The Side

Although our portions are generous you may like to share a bit on the side, available with starters or an extra accompaniment to your main course

Chips	£1.85
Mash Potato	£1.60
Fried Mushrooms	£1.85
Halloumi fries	£3.95
Jacket Potato with butter	£1.50
White Rice	£1.50
Homemade Coleslaw	£1.60
Side Salad	£1.40
Garlic Ciabatta	£1.85
Onion Rings	£2.25
Baguette & Butter	£1.50
Vegetables	£1.60
Cheesy Garlic Ciabatta	£2.85
Naan Bread	£1.50
Spiral Spicy Fries	£1.95
Sweet Potato Fries	£2.35
Sauces	£2.00

Au Poivre, Stilton, Bearnaise, Diane, Garlic, Parsley or Lemon & Chive

In addition to our full menu we offer a selection of lighter lunches, snacks and specials, just ask a member of our staff for availability.

For any special offers please register your details on our website
www.probablythebestpubsintheworld.co.uk

Welcome

Thank you for choosing to dine with us. May I introduce myself. My name is Mike and although I may not always be able to personally welcome you, I would like to extend to you an extremely pleasant visit.

My aim in conjunction with my management team and staff is to provide you with a high standard of service, quality food and value for money at all times.

We aim to supply the highest quality produce and our butchers, Mainstream International, are supplied from fully accredited and traceable chains. All our beef is matured the old-fashioned way, hanging the beef on the bone for a minimum of 28 days. The same philosophy also extends to our fruit and vegetable supplier Zest produce that are also sourcing much locally grown produce.

I currently operate five successful bars and restaurants in the area all with the same high standards as those I remember my grandparents and parents operating some 50 years ago. Whilst expectations have amplified over the years our simple philosophy of excellence and value still forms the pillars of my success.

To enable me to meet our web address, 'probably the best pubs in the world', I need great outlets which I hope you'll agree we have.

The Risley Park, with its refurbishment in January, has been awarded several prestigious titles including National Pub Operation of the Year for maintaining such high standards. The Park Rooms function suite is ideal to host a variety of events including private hire, weddings, parties, conferences & much more. You can book a table online for this restaurant.

The Plough at Normanton on Soar which proudly stands on the bank of the river Soar. The recently refurbished restaurant, riverside rooms and bar area with its extended outside drinking area overlooking the river makes this the ideal venue to relax and meet with friends

The Hunting Lodge at Barrow upon Soar is a spectacular three storey, granite building with a ground floor refurbishment in January, it's a fantastic historical find. The hotel boasts six en suite hotel bedrooms, each individually designed, a lounge, bar and restaurant. Next time you're out, I recommend you take a look or book a table online!

The Carnarvon in the historic village of Teversal oozes history and intrigue and although undergoing huge refurbishment in 2009 we still managed to retain the character within the famous 'Ship Room', a contrast to the refreshing ambience of the restaurant, glass house and bar areas.

The Tattershall Park stands proudly overlooking the National Trusts Tattershall Castle on the edge of Tattershall's popular Country Park and Lakes attraction. The contemporary cutting-edge design incorporates sleek features alongside some quirky twists.

I sincerely hope you thoroughly enjoy your visit and would appreciate any comments you may have, whether critical or praising.

May I thank you once again for choosing this venue for your meal and I hope to welcome you again in the very near future.

For more details of all five of our outlets and to register for our special offers log onto our website www.probablythebestpubsintheworld.co.uk or visit our Facebook pages

Michael Staniforth
Director

v=Vegan v= Vegetarian ©= Gluten Free* Ω=Dairy free*

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Starters

Hot & Spicy Cajun Chicken Strippers©Ω.....£5.75

Tender strips of chicken breast that have been tossed in cajun spices and delicately grilled. Served with a fresh crisp salad and chilli dip

v Golden Breaded Mushrooms.....£5.00

Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise

Soup of the Day.....£4.75

A delicious soup made with finest fresh seasonal ingredients. Ask for today's choice

Spicy Crab Cakes.....£5.75

3 crispy fishcakes made with white & brown crab meat flavoured with mustard, celery & cayenne pepper coated in breadcrumb flecked with coriander Served with salad and a mayonnaise dip

Loaded Potato Skins©.....£5.75

Boats of potato skins served with a light salad garnish, simply choose your filling

Ham & Cheese/Mushrooms and Stilton (v)/chilli con carne©Ω/BBQ pulled pork©Ω/vegan 3 bean chilli ©Ω

Please let the staff know if this dish needs to be gluten free

Prawn Cocktail.....£5.75

Our prawn cocktail is certainly a plateful. Succulent chilled Norwegian prawns, served with a crisp salad, bloomer bread & butter and a classic marie rose sauce

BBQ Spare Ribs Ω.....£6.25

A meaty rack of ribs slowly cooked in BBQ sauce and served simply with a water and lemon bowl

Salt and Peppered Squid bites.....£6.00

Tasty pieces of squid in a light batter tossed in salt and pepper served with a crisp salad and a sweet chilli dip

v Creamy Garlic Mushrooms.....£5.75

Mushrooms served in a creamy sauce made with double cream, tomato puree and fresh garlic drizzled on slices of fresh garlic bread and accompanied with a crisp salad

v Halloumi Fries with Chilli ©.....£5.75

Cypriot Halloumi cheese with a hint of chilli, deep fried and served with salad and salsa dip

Peking Duck Spring Rolls.....£5.25

2 delicious duck pancakes with hoi sin sauce and spring onion served with a fresh, crisp salad

Tempura Torpedo Prawns.....£5.75

Japanese style torpedo prawns, deep fried in a tempura batter and served with salad and sweet chilli sauce

Topped Nachos ©.....£5.00

Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños

Add a filling for an extra £1.00 each BBQ Pulled Pork or Chilli Con Carne or 3 bean chilli (v)

COMBO STARTERS TO SHARE

v American Sharing Platter.....£10.50

Not for the faint hearted. Potato skins, crispy onion rings, breaded mushrooms, mozzarella Sticks, jalapeno peppers with cream cheese and garlic ciabatta. Served on a wooden platter with Texan BBQ and garlic mayonnaise dips

Assorted Sharing Platter.....£12.75

A selection of favourites including tempura prawns, duck spring rolls, Cajun chicken strips, an American chicken fillet and cheesy garlic ciabatta. Served on a wooden platter with sweet chilli sauce and garlic mayonnaise dips

Topped Nachos Sharing Platter ©.....£9.50

A double portion of stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños

Add a filling for an extra £1.50 each BBQ Pulled Pork or Chilli Con Carne or 3 bean chilli (v)

v Camembert Sharer.....£9.00

An oven baked Camembert served with a garlic ciabatta, toasted bloomer bread, dipping oils, onion relish and olives (please allow a little longer for your starters when ordering a baked Camembert)

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Vegetarian

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips

A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested

A complimentary 'top up' service is offered on all vegetables and chips

v Vegetable Shepherd's Pie with Goats Cheese Mash.....£10.75

Fresh vegetables, lentils and beans topped with chargrilled cherry tomatoes and goats cheese mash

Wine to accompany: Marques de Morano Rioja or rare Vineyard Pinot Noir

v Wild Rice, Spinach & Honey Roast.....£10.50

Wild and brown rice sautéed with spinach, peppers and mixed nuts bound with cheddar and crème fraiche with honeyed seasonal vegetables laced with port.

Wine to accompany: Antonio Rubini Pinot Grigio or Antonio Rubini Pinot Grigio Rosato Pavia

vv Cauliflower and Red Pepper Curry ©Ω.....£10.75

Cauliflower and red peppers in a tasty mild curry sauce served with white rice

Wines to accompany: Whispering Hills Zinfandel or J Brader Piesporter Michelsberg

v Roasted Butternut Squash & Spinach Lasagne.....£10.75

Roasted butternut squash, spinach, oyster & chestnut mushrooms in a fresh basil sauce topped with béchamel and mozzarella

Wine to accompany: Monte Verde Merlot or Antonio Rubini Pinot Grigio Rosato Pavia

vv Three Bean Chilli. ©Ω.....£10.50

Butter beans, red kidney beans and chick peas simmered in a spicy chilli sauce with aubergines, courgettes, peppers, onions and chopped tomatoes and accompanied with white rice

Wine to accompany: J Brader Piesporter Michelsberg or Marques de Morano Rioja

v Vegetable Enchiladas.....£10.50

Two flour tortillas filled with vegetables cooked in a spicy sauce and topped with béchamel sauce and cheddar cheese

Wines to accompany: Antonio Rubini Pinot Grigio or J Brader Piesporter Michelsberg

v Roasted Mediterranean Vegetable Risotto©.....£10.50

A classic risotto packed with flavour with slow roasted vegetables

Wines to accompany: Whispering Hills Zinfandel or Antonio Rubini Pinot Grigio

v Four Cheese Farfalle.....£10.75

Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

Wines to accompany: Antonio Rubini Pinot Grigio or Berri Estate Unoaked Chardonnay

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Favourites

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Steak & Kidney Pie.....£11.50

We use only the most lean and tender steak and kidney to make this traditional pie topped with a mouth-watering short crust pastry
 Wines to accompany: Short Mile Bay Shiraz or Rare Vineyard Pinot Noir

Boozy Bullock Pie.....£12.50

In memory of Audrey whose recipe made this pie famous, a delicious pie packed with lean tender beef cooked with beer, red wine, onions, mushrooms, bacon and herbs finished within a shortcrust pastry case
 Wines to accompany: Short Mile Bay Shiraz or Marques de Morano Rioja

Lasagne.....£10.50

Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce
 Wines to accompany: Marques de Morano Rioja or Whispering Hills Zinfandel

Chilli Con Carne©.....£9.50

This hot and spicy dish is still a favourite. Served with white rice and garnished with Mexican Tortillas
 Wines to accompany: Whispering Hills Zinfandel or Monte Verde Merlot

Braised Beef.....£12.50

Lean and tender 8oz beef steak gently braised with onions, served on a bed of mash with a rich red wine gravy
 Wines to accompany Short Mile Bay Shiraz or Marques de Morano Rioja

Traditional Roast Beef & Yorkshire Pudding.....£10.50

Slices of lean tender roast beef served with crisp Yorkshire pudding, roast potatoes, rich gravy & horseradish sauce
 Why not add another meat for £2.95 extra
 Wines to accompany: Whispering Hills Zinfandel or Monte Verde Merlot

Roast Lamb & Mint Sauce.....£10.50

Slices of tender lamb served with rich gravy, roast potatoes, mint sauce and Yorkshire pudding
 Why not add another meat for £2.95 extra
 Wines to accompany: Monte Verde Merlot or Marques de Morano Rioja

Pork Ribs in BBQ Sauce Ω.....£11.95

Two meaty rack of ribs glazed and gently braised in a rich BBQ sauce
 Wines to accompany: 10 Monte Verde Cabernet Sauvignon or 11 Flagstone ‘Longitude’ Cabernet Sauvignon-Shiraz-Malbec

Sausage ‘n’ Mash.....£10.25

Lincolnshire and pork with spring onion sausages served on a bed of creamy mash & smothered with rich onion gravy.
 Wines to accompany: Berri Estate Chardonnay or Rare Vineyard Pinot Noir

Lamb Rump with a Rosemary, Mint and Cranberry Jus©.....£14.75

A slow roasted lamb rump in a light rosemary, mint and cranberry sauce served on a bed of mashed potato
 Wines to accompany: Marques de Morano Rioja or Rare Vineyard Pinot Noir

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Main Courses

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
 A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
 A complimentary ‘top up’ service is offered on all vegetables and chips

“Triple Take”£14.95

This popular meal for one person enables you to make up your own winning combination. Pick 3 different items from the selection

4oz Steak ©*Ω

4oz rump steak grilled to your liking served with onion rings
 (*onion rings are NOT gluten free)

Gammon ©Ω

A succulent 4oz gammon steak
 Topped with an egg or grilled pineapple

Battered Cod Fillet

Freshly battered 7oz fillet of skinless fish
 Served with a tartare sauce and lemon wedge

Spicy White Crab Cakes

3 Crispy Fishcakes with white & brown crab meat spiced with mustard, celery & cayenne

Tempura Torpedo Prawns

4 torpedo prawns deep fried in a crispy tempura batter

Deep Fried ScampiΩ

5 pieces of breaded whole tail scampi
 Served with a tartare sauce and lemon wedge

Salt and Peppered Squid bites

4 squid bites with a sweet chilli dip

Pork Ribs Ω

Tasty pork rib in a BBQ sauce

Lincolnshire sausage

Two delicious Lincolnshire sausages

Cajun Chicken Strips ©Ω

Tender chicken lightly dusted with Cajun spices

Lasagne

Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce

Pork loin©

Grilled 4oz pork loin served with a jug of gravy

Fish Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
 A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
 A complimentary ‘top up’ service is offered on all vegetables and chips

Homemade Fish Pie ©£10.75

An assortment* of salmon, smoked haddock and cod in a parsley sauce topped with mashed potato and cheddar cheese
 Wines to accompany: Monte Verde Sauvignon Blanc or Antonio Rubini Pinot Grigio

Cod with Parsley Sauce ©.....£10.25

A delicately poached cod* on a bed of mashed potato with a creamy parsley sauce
 Wines to accompany: Monte Verde Sauvignon Blanc or Antonio Rubini Pinot Grigio

Breaded Plaice.....£9.50

A fillet of plaice* breaded and deep fried and served with a wedge of lemon and tartare sauce
 Wines to accompany: Berri Estate Unoaked Chardonnay or Antonio Rubini Pinot Grigio

Whole Tail Scampi Ω.....£9.50

Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartare sauce
 Wines to accompany: Berri Estate Unoaked Chardonnay or Antonio Rubini Pinot Grigio

Freshly Battered Cod Fillet Ω.....£9.95

A traditional favourite. A skinless fillet of fish*, freshly battered in our own unique batter and served with mushy or garden peas, tartare sauce and a chunky lemon wedge. If you’re feeling hungry why not double up your fish fillet for an extra £3.00
 Wines to accompany: Berri Estate Unoaked Chardonnay or Antonio Rubini Pinot Grigio

Salmon Fillet Royal ©.....£13.75

A fillet* of salmon delicately poached and a delicious healthy option! Add lemon & chive OR parsley sauce for £2.00 extra each
 *Although every care has been taken to remove all bones, some bones may remain. Sauces do contain dairy
 Wines to accompany: Extra Dry Prosecco or Berri Estate Unoaked Chardonnay

Red Thai Prawn Curry ©.....£13.75

Succulent prawns in an authentic spicy red Thai curry sauce with bamboo shoots, red pepper, kaffir lime leaves and infused with Thai basil served with white rice
 Wines to accompany: Rare Vineyard Pinot Noir or Berri Estate Unoaked Chardonnay

**Although every care has been taken to remove all bones, some bones may remain*

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The Grill

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
 A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
 A complimentary 'top up' service is offered on all vegetables and chips

All of our steaks are aged for at least 28 days

Grilled Gammon Steak ©.....£9.25

Grilled 8oz Gammon topped with grilled pineapple, fried egg or both for 99p extra
 Wine to accompany: Whispering Hills Zinfandel or J Brader Piesporter Michelsberg

8oz Rump Steak ©.....£14.25

This tasty cut of steak is grilled to your liking with fried mushroom and onion rings (*onion rings are NOT gluten free)
 Wine to accompany: Monte Verdi Merlot or Short Mile Bay Shiraz

16oz Rump Steak ©.....£19.95

For those with an appetite, grilled to your liking and served with fried mushrooms and onion rings (*onion rings are NOT gluten free)
 Wine to accompany: 13 Hardys Mill Cellars Shiraz or 14 Malbrontes Malbec-Torrentes

7oz Fillet Steak ©.....£22.00

The most prized cut of them all, our fillets are incredibly tender, and served with fried mushrooms and onion rings
 (*onion rings are NOT gluten free)
 Wine to accompany: Monte Verdi Merlot or Rare Vineyard Pinot Noir

12oz Rib Eye ©.....£19.95

The best of both worlds with our rib eye; tender and flavoursome all down to lots of marbling served with mushrooms and onion rings (*onion rings are NOT gluten free)
 Wine to accompany: Monte Verdi Merlot or Rare Vineyard Pinot Noir

10oz Barnsley Chop ©.....£12.95

Succulent lamb gently grilled to perfection and served with mint sauce and a rich gravy
 (please ask for gluten free gravy if you suffer from a wheat intolerance)
 Wine to accompany: Marques de Morano Rioja or Rare Vineyard Pinot Grigio

Pork Escalope ©.....£8.95

Two lean boneless pork steaks gently grilled and served with apple sauce & gravy or add a sticky sweet and sour sauce for £2.00 extra
 (please ask for gluten free gravy if you suffer from a wheat intolerance)
 Wine to accompany: Whispering Hills Zinfandel or Berri Estate Unoaked Chardonnay

The Mighty Mixed Grill ©.....£19.75

Not for the faint hearted. An 8oz Rump steak, 4oz gammon, 4oz Cajun chicken, pork loin, and a Lincolnshire sausage
 Finished with fried mushrooms, onion rings and a fried eggphew!
 Wine to accompany: Monte Verdi Merlot or Rare Vineyard Pinot Noir

The Mini Mixed Grill ©.....£14.95

A 4oz Rump steak, 4oz gammon, pork loin, sausage, with fried mushrooms, onion rings & a fried egg
 Wine to accompany: Monte Verdi Merlot or Rare Vineyard Pinot Noir

Add a sauce to any dish for just £2

Au Poivre - Creamy peppered sauce of double cream, brandy & green peppercorns

Béarnaise - Creamy sauce made with shallots, peppercorn & tarragon

Garlic - Garlic and herb sauce

Diane - Brandy, mushrooms, onions, mustard & cream

Stilton -© simply melted stilton cheese with a touch of cream

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Chicken Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
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 A complimentary 'top up' service is offered on all vegetables and chips

Rancho Grande ©.....£12.75

A boneless chicken breast smothered in a hickory smoked barbeque sauce topped with melted cheese and crispy bacon.
 Wine to accompany: J Brader Piesporter Michelsberg or Whispering Hills Zinfandel

Chicken Balti ©Ω.....£12.50

Tender pieces of diced chicken traditionally marinated in Balti spices and oven baked to perfection with tomatoes, onions, Garlic, cardiman and cumin. Served with white rice
 Wine to accompany: Marques de Morano Rioja or: J Brader Piesporter Michelsberg

Chicken Diane.....£12.50

A fillet of chicken breast smothered in a creamy sauce made with brandy, onions, mushrooms, French mustard and cream
 Wine to accompany: Berri Estate Chardonnay or Extra Dry Prosecco

Chicken Roulade©.....£13.75

One of our most popular chicken dishes. 2 parcels of chicken breast wrapped in Parma ham. gently cooked and served in a delicious rich sauce of red wine, stilton cheese and a hint of garlic
 Wine to accompany: Antonio Rubini Rosato Pinot Grigio or Short Mile Bay Shiraz

Greek Chicken ©.....£12.50

This popular dish is a must for garlic lovers. Tender chicken breast smothered in a creamy garlic sauce made with double cream, tomato puree, onion and of course garlic
 Wine to accompany: Antonio Rubini Pinot Grigio or Berri Estate Chardonnay

Cajun Chicken in Four Cheese Pasta.....£12.95

Succulent strips of Cajun chicken entwined with farfalle pasta in a creamy four cheese sauce
 Wine to accompany: Whispering Hills Zinfandel or Rare Vineyard Pinot Noir

Cajun Chicken©Ω.....£10.50

A gently grilled fillet of chicken breast marinated in blackened Cajun spices and served with soured cream
 Wine to accompany: Whispering Hills Zinfandel or Rare Vineyard Pinot Noir

Roasted Vegetable & Chicken Risotto©.....£12.50

A classic risotto packed with flavour with slow roasted vegetables and grilled chicken pieces.
 Wine to accompany: Whispering Hills Zinfandel or Rare Vineyard Pinot Noir

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For each main course dish we have recommended two wines which will complement your meals perfectly. The first is a house wine available either by the bottle or by the glass, is easy to drink, undemanding and 'quaffable' where as our second selection is for the more daring of you! These are bigger, more concentrated wines with a greater sensation, depth and character! These are only available by the bottle....hic!! Prices can be found on the separate wine list

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