

APPETISERS

ALBERT'S STARTER PLATTER

SAN DANIELLE PROSCIUTTO

TOMATO & BASIL BRUSCHETTA

with basil & walnut pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

YELLISON FARM GOATS' CHEESE FRITTERS

with toasted seeds and a date & apple chutney

MARINATED BOSCAIOLA OLIVES

16.00

FRESHLY BAKED SOURDOUGH BREAD	3.50
MARINATED BOSCAIOLA OLIVES	3.25
TOMATO & BASIL BRUSCHETTA	4.50
toasted sourdough bread topped with basil & walnut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella	
GARLIC BREAD with butter	4.00
with tomato	4.25
with mozzarella and tomato	4.50
with wild mushroom, mozzarella and truffle oil	5.00
with rosemary and chilli, topped with san danielle ham, rocket and parmesan	5.00

STARTERS

TODAY'S SOUP	4.50	PAN-FRIED KING PRAWNS	8.00
with freshly baked bread		in a tomato, garlic and chilli sauce with toasted sourdough	
WILD MUSHROOM, PORT AND STILTON PATÉ	5.00	LITTLE PIE N PEAS	6.50
a chunky mushroom paté with a cropwell bishop centre, sourdough crisps and sticky pomegranate molasses		slow cooked short-rib of beef in shortcrust pastry with proper mushy peas and red wine gravy	
STUFFED CHICKEN BREAST	5.50	SWEET POTATO AND COCONUT SPRING ROLLS	5.00
chicken breast wrapped in parma ham, rolled and stuffed with haggis served with a date and apple chutney		with ponzu dip, lime crème fraîche and shaved oriental salad	
CRAB AND PRAWN CAKES	6.50	SMOKED HADDOCK CHOWDER	6.00
pan-fried crab, king prawn, lemongrass, chilli and ginger, with a sweet mirin dip and asian slaw		with pancetta, sweetcorn, potatoes and a soft boiled egg with toasted sourdough	
SEARED KING SCALLOPS	9.50	CRISPY BUTTERMILK HALLOUMI	5.50
with morphetts farm's black pudding, crispy pancetta, white grapes and a tarragon cream sauce		with an avocado & tomato salsa and paprika spiced crispy tortillas	

MAINS

SLOW BRAISED BEEF SHORT RIB	18.00	MONKFISH AND SCALLOP CURRY	16.00
with a macadamia nut and smoked bacon croquette, a pancetta, mushroom and shallot gravy and your choice of two sides		with pak choi, edamame beans and red peppers in an aromatic chilli and coconut sauce served with jasmine & wild rice and a tempura king prawn	
ROASTED RUMP OF LAMB	17.50	ROAST LOIN OF VENISON	21.00
with either basil & walnut pesto or honey & mustard gravy and your choice of two sides		stuffed with cropwell bishop stilton and wrapped in pancetta with a port and blackberry jus and your choice of two sides	
MALAYAN CHICKEN	13.50	ALBERT'S FISH AND CHIPS	14.00
chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a hand pressed chilli & spring onion flatbread		sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce ALSO AVAILABLE WITH BEER BATTERED HALLOUMI INSTEAD OF COD	
PAN-FRIED SEA BASS	17.50	WILD MUSHROOM & FETA ROLY-POLY	13.00
with a lemon & dill cream sauce and your choice of two sides		suet pastry (v) filled with feta cheese, braised leeks and wild mushrooms served with herb buttered new potatoes, sautéed spinach, baby leeks, toasted pine nuts and a wild mushroom cream sauce	
LANCASHIRE CHEESE & ONION PIE	13.00	LOBSTER RISOTTO	18.50
served with a lancashire cheese & chive sauce and your choice of two sides		half a baked lobster with a cherry tomato and parmesan risotto and courgette fritti	
CHARGRILLED CHICKEN	14.00		
with either a mushroom & tarragon cream sauce or a lemon mascarpone sauce and your choice of two sides			

ALSO SEE OUR FRESH FISH SPECIALS MENU

ALL OUR STEAKS COME FROM PURE BREED HEREFORDSHIRE BEEF CATTLE AND ARE DRY HUNG ON THE BONE TO ENSURE GREAT FLAVOUR AND TENDERNESS

8 OZ SIRLOIN STEAK	19.00
10 OZ RIB-EYE STEAK	22.00
7 OZ FILLET STEAK	24.50
served simply chargrilled with crispy wild mushrooms and any two sides	

ADD A SAUCE TO YOUR STEAK

garlic and chilli butter	
mushroom and tarragon cream sauce	
red wine, mushroom and pancetta gravy	
peppercorn sauce	
1.50	

LUNCH

STARTERS

TODAY'S SOUP

with freshly baked bread

MINI BANGERS AND MASH

mini cumberland sausage with spring onion mash, crispy shallot rings and red wine jus

WILD MUSHROOM, PORT AND STILTON PATÉ

a chunky mushroom paté with a cropwell bishop centre, sourdough crisps and sticky pomegranate molasses

CAULIFLOWER AND PANCETTA LINGUINE

with charred cauliflower, shaved parmesan and truffle oil

PAN-FRIED MACKEREL

fillet of mackerel with warm quinoa salad, spicy harissa salsa and sour cream

MAINS

TODAY'S FISH

ask your server about today's dish

SMOKED HADDOCK RAREBIT

grilled with black bomber cheese and english mustard, served with sautéed new potatoes, spinach and a lemon & dill cream sauce

LEMONY LEEK DUMPLINGS

lemon, leek and halloumi dumplings with a tomato and chilli sauce, jasmine & wild rice, sour cream, pomegranate and a hand pressed chilli & spring onion flatbread

CHARGRILLED CHICKEN

with a chorizo & potato hash, wilted spinach, roast tomato & almond sauce and lemon oil

ALBERT'S FISH AND CHIPS

sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce

ALSO AVAILABLE WITH BEER BATTERED HALLOUMI INSTEAD OF COD

STEAK FRITES

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

STONE BAKED PIZZA

choose any from our pizza selection

DESSERTS

CHOOSE FROM OUR DESSERT MENU

excluding the cheese board

2 COURSES - 11.95

AVAILABLE MONDAY - FRIDAY 12 - 6PM,
SATURDAY UNTIL 4PM

SALADS

AROMATIC LAMB AND HALLOUMI	7.00/12.50
cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted red peppers, courgettes, mixed leaves and mint yoghurt	
WARM GOATS' CHEESE	6.50/11.00
yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette	
CHICKEN, AVOCADO AND BUTTERNUT SQUASH	6.50/11.50
paprika & thyme spiced chicken breast with a marinated heritage tomatoes, roast butternut squash, lime crème fraîche and home-made crispy tortillas	

SIDES

DAUPHINOISE POTATOES	3.50
sliced potatoes baked with cream, garlic and gruyère	
SPRING ONION MASH	3.50
CREAMED LEEKS	3.50
leeks braised in a cream and white wine sauce	
HERB BUTTERED NEW POTATOES	3.50
HOME-MADE CHUNKY CHIPS	3.50
MAPLE GLAZED ROOT VEGETABLES	3.50
roasted celeriac, carrot and parsnips	
SWEET POTATO FRIES	3.50
ROAST BUTTERNUT SQUASH	3.50
with garlic and chilli	
FRENCH BEANS	3.50
with shallot and mint butter	
ROCKET AND PARMESAN SALAD	3.50
with red onion, balsamic and toasted pine nuts	

PIZZAS

all our pizzas are handmade and baked directly on stone to ensure a more authentic flavour

BUFFALO MOZZARELLA AND TOMATO	9.00
with fresh basil and sun blushed tomatoes	
ARTICHOKE, WILD MUSHROOM AND ROSEMARY	10.00
with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)	
BLUE CHEESE AND PARMA HAM	11.00
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes	
SPICY SAUSAGE	11.00
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream	
PULLED CHILLI CHICKEN	11.00
with sticky plum sauce, spring onions, fresh coriander and chilli	
HOISIN DUCK	11.00
shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)	

all our pizzas are also available on an eight inch gluten free base

WHITE WINE

DRY & CRISP



VIURA, CASTILLO DE PIEDRA SPAIN 4.50 6.00 17.50
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

SAUVIGNON BLANC, CAPE HEIGHTS SOUTH AFRICA 4.65 6.15 18.00
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy

GARGANEGA PINOT GRIGIO, VINAZZA ITALY 4.75 6.35 18.50
a crisp, easy to drink white with flavours of soft citrus fruits and pear

GAVI 'LA LUCIANA', PIEMONTE ITALY 23.00
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

SAUVIGNON BLANC, THE CLOUD FACTORY MARLBOROUGH, NEW ZEALAND 6.00 8.00 23.50
alive with aromas of stone fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

PECORINO, CAPARRONE ITALY 26.00
a modern gem from abruzzo. dry with rich, long lasting peachy flavours

CHABLIS, DOMAINE DE LA MOTTE FRANCE 31.00
ripe lemon, crisp and steely just as you'd expect from a great chablis

SANCERRE, DOMAINE MICHEL GIRARD FRANCE 39.00
dazzling purity, lively and expressive with pronounced minerality and a long finish

FRUITY & AROMATIC



VERMENTINO COLOMBARD, LES VIGNERONS FRANCE 5.15 6.85 20.00
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness

PICPOUL DE PINET, DUC DE MORNY FRANCE 22.50
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

ALVARINHO, VILA NOVA PORTUGAL 25.50
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and in our opinion superb value

VIIGNIER, CLINE CELLARS USA 29.00
wonderfully fragrant and a rich palate of ripe stone fruits and jasmine

RICH & CREAMY



CHENIN BLANC, ANDERSBROOK SOUTH AFRICA 18.50
intense zippy, floral, citrus aromas with succulent tropical fruit flavours

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA 5.90 7.85 23.00
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish

SIGNOS DE ORIGEN, EMILIANA CHILE 30.00
full, rich and creamy. complex layers from this blend of organic chardonnay, viognier, marsanne and roussanne

OAKED CHARDONNAY, BYRON WINERY USA 39.00
fresh aromas of pear and green apple with a little spice. light buttery notes lead into a balanced toasty oak and mineral finish

RED WINE

SOFT & JUICY



ALTORITAS CHILE 4.50 6.00 17.50
this very mellow, easy drinking chilean merlot is very fruity, with plummy aromas and a hint of spice

CABERNET SAUVIGNON, CASA VISTA CHILE 4.90 6.50 19.00
this wine has ripe plum and damson fruit aromas, which combine with light tannins on the palate to give a smooth, gently-spiced finish

THE MIXED THING, MAGPIE ESTATE AUSTRALIA 26.00
a delicious barossa fruit bomb blend of grenache, cinsault, cab franc and petit verdot

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ITALY 30.00 MAGNUM 60.00
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY



MERLOT, LES OLIVIERS FRANCE 5.00 6.65 19.50
brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red summer berries

RIOJA, FINCA DE ORO SPAIN 5.50 7.35 21.50
soft, ripe and mellow with youthful plum and blackberry fruit and aromas of oak & savoury spice

PINOT NOIR GRAN RESERVA, NOVAS CHILE 25.00
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

CABERNET FRANC MALBEC, AMAUTA ARGENTINA 33.00
ultra-fine, deep red fusion from some of the worlds highest vineyards in cafayate

◆ **RIOJA GRAN RESERVA, ONTAÑÓN** SPAIN 43.00
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE



SHIRAZ, SOLDIER'S BLOCK AUSTRALIA 5.40 7.20 21.00
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant

MALBEC, PABLO Y WALTER ARGENTINA 6.75 9.00 27.00
dangerously drinkable mendoza malbec laced with rich and vibrant fruit flavours

BARBERA D'ASTI SUPERIORE, CROCERA ITALY 24.00
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

◆ **RIBERA DEL DUERO CRIANZA, PINNA FIDELIS** SPAIN 34.00
raspberry & blackberry notes with mellow vanilla & clove aromas. well blended tannins and a long, very pleasant finish make this wine delightfully moreish

◆ **AGLIANICO 'XOLA', ALPHA BOX & DICE** AUSTRALIA 50.00
modern and cutting edge wine by a progressive and iconic producer. aglianico is rarely seen outside southern italy and this bold red has flavour and structure in abundance

◆ **AMARONE DELLA VALPOLICELLA, PRÁ** [2011] ITALY 69.00
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine

ROSÉ WINE

PINK & DELICIOUS



WHITE ZINFANDEL, JACK & GINA USA 4.90 6.50 19.00
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity

PINOT GRIGIO ROSÉ, MIRABELLO ITALY 4.90 6.50 19.00
strawberry and bramble aromas lead on to delicate, yet juicy, red berry characters on the palate - with slight creaminess, and a crisp dry finish

MOURVÉDRE ROSÉ, CAPE CORAL SOUTH AFRICA 25.00
possibly the southern hemisphere's finest rosé. grown up, serious, yet delicate

RIMAURESQ CRU CLASSÉ ROSÉ, CÔTES DE PROVENCE FRANCE 28.00 MAGNUM 56.00
benchmark, multi-layered, crisp and thirst quenching. great with salads, fish and sunshine - if there's no sunshine, drink this and use your

CHAMPAGNE & SPARKLING WINE

MODERN & VIBRANT



PROSECCO, VIGNANA ITALY 125 ML 4.75 26.50
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears

PROSECCO, DOMENICO DE BERTIOL ITALY 34.00
treat you and your friends to one of the finest proseccos on the market. also poured in harry's bar in venice!

CRÉMANT DE LIMOUX ROSÉ, LAURENS NO. 7 FRANCE 37.00
incredibly fine, stylish and niche traditional method sparkling rosé

CLASSIC & SOPHISTICATED



LOUIS DORNIER ET FILS BRUT CHAMPAGNE 125 ML 8.50 48.00
a light, fresh champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. outstanding value and consistently good

LOUIS DORNIER ET FILS BRUT ROSÉ CHAMPAGNE 52.00
pinot dominated rosé with classic summer-fruit aromas, backed by fresh citrus and apple notes on the palate

VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE HALF 35.00 MAGNUM 130.00
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LAURENT PERRIER CUVÉE ROSÉ BRUT CHAMPAGNE 95.00
delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

DOM PÉRIGNON CHAMPAGNE 200.00
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

'DITCH DISCOVERIES

all the highlighted wines are 'ditch discoveries', which come highly recommended. we work very closely with hangingditch, an award winning independent wine merchant. together we are striving to find you the very best individual and hand-crafted wines

◆ these wines will be decanted at your table
all wines served in 175ml or 250ml measures unless otherwise stated
125ml measures also available