

MAIN MENU

STARTERS

3 Hammers

Bar & Bistro

Breaded Mushrooms	£6.95	Chicken Tikka	£7.45
Crispy coated breaded mushrooms served with a garlic mayonnaise dip.		Chicken Tikka on a bed of iceberg lettuce with yoghurt & mint dip.	
Potato Skins	£7.25	Sticky Korean Chicken	£7.45
Potato skins filled with cheese & bacon or pulled pork with sour cream dip.		Sticky bubble fried Korean chicken with spring onion & chilli salad, served with a BBQ Gochujang chilli and ginger dip.	
Prawn Cocktail	£7.25	Garlic & Herb King Prawns £7.95 King prawns marinated in garlic & herbs, served with toasted ciabatta bread and grilled lemon.	
Atlantic coldwater prawns smothered in marie-rose sauce on a bed of shredded lettuce served with buttered brown bread.			
Garlic Ciabatta Bread / Cheese	£5.25 / £6.25		

BISTRO FAVOURITES

Cottage Pie	£15.95	Wholetail Breaded Scampi	£15.95
Our delicious homemade cottage pie topped with mashed potato and melted cheese. Served with fries and seasonal vegetables.		Breaded wholetail scampi served with skin on fries, mushy peas or garden peas.	
Homemade Beef Stroganoff	£16.95	Prime Salmon Fillet	£19.95
Beef strips sauteed in a rich creamy mushroom and brandy sauce, served with rice, skin on fries & garlic ciabatta.		Oven baked salmon fillet served with dauphinoise potato, seasonal greens & hollandaise sauce.	
Pie of the Day	£15.95	Fish & Chips	£16.95
Ask your server for today's delicious pie of the day.		A large Haddock fillet fried in crispy batter, served with mushy or garden peas & a wedge of lemon.	
Slow Roast Belly Pork £19.95 Slow roasted pork belly served on a bed of buttery mash, black pudding fritter, seasonal greens & bordelaise sauce.		Fish Pie £16.95 Poached pieces of succulent white fish, prawns and salmon in a cream and tarragon sauce topped with cheesy mashed potato. Served with fries & seasonal veg	
Festive Roast Turkey £16.95 Traditional hand carved roast turkey, served with roast & new potatoes, seasonal veg, pigs in blanket, yorkshire pudding & gravy. Subject to availability, includes a cracker!			

FROM THE GRILL

All of our beef steaks are sourced from sustainably raised cattle and are served with grilled mushroom, half tomato, garden peas, our famous ‘onion nest’ & choice of potato.

8oz Rump Steak - 21 Day Aged	£18.95	12oz Gammon Steak	£16.95	Minted Lamb Shank	£22.95
Firm in texture and rich in flavour. Recommended Medium-Rare.		Gammon Steak served with a fried egg, pineapple, grilled tomato, mushroom & onion rings.		Lamb shank on a bed of creamy mashed potato served with seasonal greens and a mint jus gravy.	

28 DAY AGED ANGUS STEAKS

8oz Sirloin Steak	£22.95	10oz Rib-Eye Steak	£25.95	8oz Fillet Steak	£28.95
Hand cut from the loin, gives a fantastic balance of tenderness and flavour. Recommended Rare		Cut from the very centre of the rib, generously marbled giving an abundance of flavour. Recommended Medium		Cut from the underside of the loin, fillet steak is renowned for its tenderness and eating quality. Recommended Rare	

BURGERS

Served with skin on fries & house slaw

Angus Bacon & Cheese	£15.95
Prime Angus Beef burger topped with cheddar cheese & back bacon. Served on a bed of crisp lettuce & tomato.	
Panko Chicken Burger	£15.95
Panko breaded Chicken served in a brioche style bun on a bed of crisp lettuce with tomato & honey chilli sauce.	
Bistro Dirty Burger	£16.95
Angus Beef burger topped with bbq pulled pork, crispy onion & nacho cheese sauce.	
Tex Mex Burger	£16.95
Angus Beef burger topped with cheese, chilli beef & jalapenos	

Add an extra beef patty to any burger for £3

Around the World Mixed Grill

£23.95

This Bistro favourite is famous for its exciting flavours & tenderness. Tandoori Rump, Piri Piri Gammon, Cajun Chicken, Jerk Pork & Lamb Kofta make up this amazing grill!

House Mixed Grill

£22.95

A ‘meat feast’ of Rump Steak, Chicken Breast, Pork Loin, Gammon Steak, Black Pudding & Sausage. Served with a fried egg, grilled tomato, pineapple, mushroom & onion rings.

Add a Steak Sauce	£3.00
Stilton	Southern Comfort Glaze
Beef Dripping & Red Wine	Red Wine & Mushroom
Cheddar Mornay	Peppercorn
Bearnaise	

