MAIN MENU

STARTERS

Breaded Mushrooms

Chicken Tikka £7.45

Chicken Tikka on a bed of iceberg lettuce with yoghurt & mint dip.

3 Hammers Bar & Bistro

£7.45

Potato Skins £7.25

Potato skins filled with cheese & bacon or pulled pork with sour cream dip.

Crispy coated breaded mushrooms served with a garlic mayonnaise dip.

£6.95

Prawn Cocktail £7.25

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

Sticky Korean Chicken

Sticky bubble fried Korean chicken with spring onion & chilli salad, served with a BBQ Gochujang chilli and ginger dip.

Garlic & Herb King Prawns £7.95

King prawns marinated in garlic & herbs, served with toasted ciabatta bread and grilled lemon.

BISTRO FAVOURITES

Cottage Pie £15.95

Our delicious homemade cottage pie topped with mashed potato and melted cheese. Served with fries and seasonal vegetables.

Homemade Beef Stroganoff £16.95

Beef strips sauteed in a rich creamy mushroom and brandy sauce, served with rice, skin on fries & garlic ciabatta.

Pie of the Day £15.95

Ask your server for today's delicious pie of the day.

Slow Roast Belly Pork £19.95

Slow roasted pork belly served on a bed of buttery mash, black pudding fritter, seasonal greens & bordelaise sauce.

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!

£15.95 Wholetail Breaded Scampi

Breaded wholetail scampi served with skin on fries, mushy peas or garden peas.

Prime Salmon Fillet £19.95

Oven baked salmon fillet served with dauphinoise potato, seasonal greens & hollandaise sauce.

Fish & Chips £16.95

A large Haddock fillet fried in crispy batter, served with mushy or garden peas & a wedge of lemon.

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

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.

£16.95

8oz Rump Steak -21 Day Aged

Firm in texture and rich in flavour. Recommended Medium-Rare.

£18.95 **12oz Gammon Steak**

> Gammon Steak served with a fried egg, pineapple, grilled tomato, mushroom & onion rings.

Minted Lamb Shank

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

abundance of flavour.

Recommended Medium

£25.95

8oz Fillet Steak

£28.95

£22.95

Hand cut from the loin, gives a fantastic balance of tenderness and flavour.

Recommended Rare

generously marbled giving an

Cut from the very centre of the rib,

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

£15.95 **Angus Bacon & Cheese**

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

Angus Beef burger topped with bbq pulled pork, crispy onion & nacho cheese sauce.

£16.95 **Tex Mex Burger**

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

Bearnaise

Beef Dripping & Red Wine Cheddar Mornay

Southern Comfort Glaze Red Wine & Mushroom Peppercorn

CHICKEN DISHES

Chicken Forestiere

£16.95

Chicken Breast with bacon, smothered in a white wine, mushroom & paprika sauce. Served with mash & seasonal greens.

Chicken & Ribs

£19.95

fries.

Boneless glazed chicken breast & a half rack of baby back bbq ribs served with skin on fries, slaw, corn & chipotle dip.

Grilled Chicken Breast

£15.95

Chicken breast served with skin on fries, house salad & slaw. Flavoured with your chosen flavouring. Choose from:

· Garlic, Cajun, Piri Piri or Simply Chicken

Chicken Katsu Curry

£16.95 Sweet & Sour Chicken

£16.95

Crispy chunks of chicken breast deep fired, served with rice, fries, prawn crackers and Chef's sweet & sour sauce.

Bubble Chicken Fingers

Panko breaded chicken smothered in Katsu

Sauce. Served with rice, popadom & skin on

Battered bubble pop chicken goujons served with skin on fries, honey chilli sauce & slaw.

Hawaiian Chicken Schnitzel £16.95

Panko coated chicken breast layered with bbg sauce, bacon, pineapple & melted cheese. Served with skin on fries & slaw.

£14.95 Sizzling Fajitas

Our hugely popular fajitas, served on a sizzling skillet with onions, mixed peppers & Mexican spices. Served with tortillas, salsa, guacamole & sour cream dip.

Chicken - £17.95 Steak - £18.95 Halloumi - £17.95

SALADS & PASTA

'Chef's' Beef Lasagne

£16.45

Layers of wheat pasta with Italian tomatoes and minced beef topped with a creamy Bechamel cheese sauce, served with garlic ciabatta.

Cajun Chicken Penne Pasta £15.95

Sliced chicken breast marinated with cajun spices in penne pasta, with a dash of cream & served with garlic ciabatta.

Vegetable Lasagne

£15.95

Layers of pasta filled with a rich tomato & roasted vegetables covered with a cheese sauce, served with garlic ciabatta.

Caesar Salad

Classic Caesar salad with croutons, shaved parmesan & garlic ciabatta. with:

Prime Salmon - £18.95 Grilled Chicken - £15.95 **Halloumi - £16.95**

SALADS

Prawn & Tuna £14.95

Atlantic cold water Prawns & Tuna mayonnaise served on a bed of house salad with Marie Rose sauce & garlic ciabatta

Chicken Tikka £15.95

Chicken Tikka breast pieces on a bed of house salad with yoghurt & mint dip and toasted pitta bread.

MAC & CHEESE

Classic Mac & Cheese topped with panko crumb served with garlic ciabatta and your chosen topping.

Choose from:

£12.95 Simply Mac & Cheese £.15.95 Salt & Pepper Chicken £15.95 **BBQ** Pulled Pork **Black Pudding & Bacon** £15.95

SIDES AND ADD ONS

BBQ Bacon Loaded Fries	£8.50
Chilli Beef Loaded Fries	£8.50
Halloumi Fries	£5.00
Garlic Ciabatta	£4.00
Sweet Potato Fries	£4.00
Onion Rings	£3.75
Portobello Mushrooms	£4.50
Mac & Cheese	£5.00

Chunky Chips & Sweet Pot Fries (available as a swap upgrade on main course meals -£1.00)

DESSERTS

Berry Meringue Delight

£6.95

Strawberry laced meringue nest filled with vanilla ice cream, whipped cream, seasonal berries & strawberry sauce

Apple Crumble

£6.95

This traditional favourite is served with custard, cream or ice cream

Sticky Toffee Pudding

£6.95

A classic dessert served with a rich toffee sauce & your chioce of custard, cream or ice cream

New York Cheesecake

£7.25

Baked cheesecake finished with your choice of Berry Eton Mess, Salted Caramel Fudge or Lotus Biscoff

White Chocolate Oreo Waffle £7.25

Liege style waffle with milk chocolate sauce, cookie & cream Ice cream & Oreo pieces

Chocolate Fudge Cake

£6.95

Chocolate fudge sponge cake topped with chocolate sauce, served warm with cream or ice cream

Lemon Meringue Pie

£6.75

Tangy lemon filling in a crisp shortcrust pastry case, topped with a soft brown mallow meringue, served with cream.

Mixed Ice Cream Sundae

£5.95

3 Scoops of your favourite flavours, choose from strawberry, chocolate or vanilla.

Mini Dessert & Hot Drink

£7.45

Enjoy a hot drink of your choice along with a mini dessert. Choose from:

Warm Chocolate Brownie

Berry Meringue Nest Single Scoop Ice Cream

Allergen Information

Please be aware that our food may contain or come into contact with common allergens. Whilst we have taken steps to minimise risk and safely handle the foods that contain potential allergens, please be aware that cross contamination may occur. Please see a member of staff if you require further information on the ingredients of each dish.