

LUNCH

Monday - Saturday 12pm - 2:30pm (last table reservation)
Sunday 12pm - 3:30pm (last table reservation)

STARTERS

BBQ BRISKET OF BEEF <i>coleslaw and cucumber salad</i> DF	6.00	CRISPY DUCK <i>slow cooked, then deep fried shredded duck leg, with fresh chillies, sliced cucumber ribbons, spring onion, bean sprouts and hoisin sauce served on a Chinese pancake</i>	7.00	GAZPACHO <i>grilled langoustine tail, Tabasco vinaigrette</i> GF DF	6.50
CHAR-GRILLED SARDINES <i>(butterflied on request)</i> <i>tomato salsa and grilled sourdough bread</i>	7.00	BEETROOT & GOATS CHEESE SALAD <i>candid walnuts and rocket honey and lemon dressing</i> V GF N	6.50	PEA & HAM SOUP <i>pea soup with shredded ham and a sourdough croûton (vegetarian option available)</i>	6.50

FLATBREADS

CHICKEN FLATBREAD <i>sliced chicken breast marinated in our secret rub, pancetta, rocket leaves, Parmesan shavings and Caesar dressing</i>	10.50
BRICKLAYER FLATBREAD <i>sliced rump steak marinated for 24hrs in smoked paprika, chilli & garlic, served with red onion and rocket leaves, topped with crème fraiche and guacamole</i>	12.50
VEGETABLE FLATBREAD <i>grilled courgette, peppers, red onion with vegan pesto and vegan cheese</i> V	9.50
HERITAGE TOMATO AND BUFFALO MOZZARELLA FLATBREAD <i>served with fresh basil and balsamic dressing</i> V	9.00

SOMETHING LEAFY

AVOCADO SALAD <i>grilled salmon, new potatoes, baby spinach, rocket leaves, walnuts</i> N GF	13.00
CAESAR SALAD <i>grilled chicken breast marinated in our secret rub, baby gem lettuce, pancetta, parmesan shavings, boiled egg, sourdough croutons and Caesar dressing</i>	14.00
GRILLED MEDITERRANEAN VEGETABLE SALAD <i>quinoa, grilled halloumi or tofu, balsamic glaze</i> V	12.00

WRAPS

all wraps come with a side of your choosing

GRILLED FLAKED SALMON WRAP <i>avocado, spinach, lemon and herb dressing</i>	11.50	CRISPY CHICKEN WRAP <i>mixed leaves and sweet chilli mayonnaise</i>	11.00	MEXICAN STYLE WRAP <i>spicy pinto beans cooked low and slow with smoked cheese and guacamole</i> V	10.50
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FROM THE GRILL

8 OZ BLUE SMOKE BEEF BURGER <i>crispy pancetta and mature cheddar cheese, served in beer sourdough bun with tomato, gherkin, lettuce, side of chips</i>	19.50	BUTTERFLIED CHICKEN BREAST <i>marinated in our secret rub and served with chimichurri sauce, Blue Smoke chips and tenderstem broccoli</i> GF	20.00
DARNE OF SALMON <i>lemon and herb gremolata, new potatoes and grilled tenderstem broccoli</i>	24.00	10oz RUMP STEAK <i>marinated for 24hours in smoked paprika with chilli and garlic, served with sweet potato fries, guacamole and crème fraiche on the side</i> GF	27.00

SIDES

all 3.00

BLUE SMOKE CHIPS	ROCKET SALAD <i>with balsamic dressing</i>	SWEET POTATO FRIES	SUMMER GREEN SALAD	BEER BATTERED ONION RINGS
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DESSERTS

FRANGIPANE <i>a sweet almond based sponge, baked within a sweet pastry case, Italian wild cherry and Amaretto frangipane with Madagascan vanilla ice cream</i> N V	7.00	SALTED CARAMEL CHOCOLATE BROWNIE <i>chocolate caramel brownie with chocolate sauce and vanilla ice cream</i> V (GF option available)	6.00	ICE CREAM <i>Madagascan vanilla, roasted strawberry, chocolate</i>
GRILLED PINEAPPLE <i>with chilli, lime and vanilla ice cream</i> V GF	6.50	STRAWBERRY & CLOTTED CREAM CHEESECAKE <i>with wood fired, grilled strawberry compote</i>	6.00	SORBETS <i>lemon, mango, raspberry</i> 2 SCOOPS 4.50 3 SCOOPS 6.00

SOMETHING FOR SUNDAY

Every Sunday we have a roast special cooked in the oven and finished over the grill. Ask your server what's on this Sunday.

TWO COURSES 29.00 PER PERSON OR THREE COURSES 36.00 PER PERSON

SPA EXPERIENCE DAYS

Spa day packages are fully inclusive of two courses, hot beverages and a glass of Prosecco on arrival. 'From the Grill' dishes carry a 5.00 supplement payable with drinks bill

Prices are inclusive of VAT charged at the current rate. It's the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(N) - contains nuts (V) - vegetarian (GF) - gluten free (DF) - dairy free