



Served Monday to Sunday from 12pm

★ Please ask to see our ★
VEGETARIAN  VEGAN MENU

TO START

Bowl of mixed olives & toasted baguette | 5.50

Sweet marinated herring,
salad, toasted baguette | 4.50

Platter of 6 north east coast oysters | 15.00
Individual oysters | 3.00

A delicious bowl of homemade soup,
rustic toasted baguette | 4.95

Deep fried crispy breaded king prawns | 5.95
mixed salad, sweet chilli dip

Crunchy nachos,
sour cream, guacamole, gooey cheese sauce,
jalapenos & tomato salsa | 6.50
Add 12 hour smoked bbq spiced pulled pork | 2.00

Tumpkins garlic cheese balls,
crispy on the outside, gooey in the middle,
barbecue, apple & chive dip | 4.50

Warm panko breaded goats' cheese,
dressed leaves, roasted red peppers, toasted
pine nuts, maple syrup | 6.25

Sweet chilli & lime chicken skewers,
homemade peanut satay sauce | 7.25

Aromatic Chinese spiced duck stack,
crispy won ton wafers & plum sauce | 6.50

**Salmon, spring onion and haddock panko
breaded fishcakes,** tartare sauce | 6.95

Crispy beef salad with lime & sweet chilli,
roasted cashews & baby gem lettuce | 7.50

THE WINERY SLAB

For two to share | 20.00

Sweet chilli & lime chicken skewers,
Deep fried crispy breaded king prawns,
Aromatic Chinese spiced duck stack,
Crispy goats' cheese, toasted baguette

SHARING

The Texan BBQ flatbread,
barbecue pulled pork, charred sweetcorn,
red onion and peppers, Monterey Jack cheese
with a sticky barbecue sauce | 13.95

Oriental spiced duck flatbread
roasted sweet peppers, hoi sin sauce,
spring onion, chilli flakes & mozzarella | 13.95

**The ultimate baked three cheese &
garlic 'tear & share',** crispy shallots
For two to share | 6.95

MAIN COURSES

Our famous fish pie: salmon, white fish, king prawns, leek, spring onion, white
wine sauce, topped with creamy gratinated mashed potato | 15.50

Grilled sea bass fillets, Goan curried sweet potato, butternut squash,
aubergine and courgettes, steamed rice, mini naan bread | 17.95

Chargrilled Cote de Lamb with lyonnaise potatoes, spring greens,
rosemary, honey & red wine jus | 16.50

Char grilled chicken Caesar salad, baby gem lettuce, parmesan,
croutons & anchovies | 14.25

Crispy beef salad, lime & sweet chilli, roasted cashews, baby gem lettuce | 15.00

Slow braised daube of beef in real ale with baby onions, served with
creamy mashed potato and roasted root veg | 16.95

Memphis style meaty baby back ribs: rubbed with our
magic dust then smoked for 4 hours, served with skin on
fries & house slaw | Half rack 14.95

Warm panko breaded goats' cheese, dressed leaves, roasted red peppers,
toasted pine nuts, maple syrup | 13.50

Baked chicken supreme, wild mushroom & truffle risotto,
parmesan shaves, herb oil, rocket leaves | 16.95

SURF AND TURF: 6oz Rump steak, deep fried crispy breaded king prawns, skinny fries, field mushroom, grilled tomato, & homemade onion rings | 22.95

GRILL

Homemade steak burger,
cured bacon, melted cheese, toasted
brioche bun, baby gem lettuce &
sliced tomato, onion rings, skinny
fries & tomato relish | 13.95

Pulled pork, sage & onion burger,
cheddar, gem lettuce & tomato,
skinny fries, apple sauce | 12.95

8oz sirloin steak | 23.50

7oz fillet steak | 27.95
served with field mushroom,
hand cut chips, grilled tomato &
homemade beer battered onion rings

Add:
Black peppercorn & brandy sauce
Garlic & parsley caramelised shallot butter
Blue cheese & red onion sauce
All 2.95



28 DAY AGED PREMIUM STEAK

We source our steaks from Award Winning Butchers,
Owen Taylor and Sons. Est. 1922. Owen Taylor is a
family owned business who strive to provide the
finest quality meat. Their beef is sourced locally from
Derbyshire, Nottinghamshire and Leicestershire
farms, using only Heifers and Steers under 30 months
old and dry aged for a minimum of 28 days.

SIDES SKINNY FRIES 3.25 | CHUNKY CHIPS 3.25 | BEER BATTERED ONION RINGS 3.25 | GREEN POD VEGETABLES 3.25 | DRESSED SIDE SALAD 3.25

DESSERTS

Snickerbocker glory: honeycomb crunch ice cream, chocolate sauce, salted peanuts, caramel toffee popcorn | 6.95

Warm double chocolate muffin, toasted marshmallow, vanilla ice cream, warm chocolate sauce | 7.50

Sticky toffee pudding with toffee sauce & vanilla ice cream | 6.95

A selection of farmhouse cheeses biscuits, celery, grapes & homemade orchard chutney | 7.95

Caramelised zingy lemon tart, fresh strawberries & cream | 6.95

Selection of 3 scoops of Needwood ice cream, brandy snap basket | 6.50

Your choice from: Vanilla pod | Honeycomb crunch | Chocolate | Strawberries & cream | Mint choc chip

We use nuts and seeds in our kitchen. Although we take every care, we are unable to guarantee that dishes are free from these products. If you are concerned about allergens or have special dietary requirements please inform your server and we will endeavour to cater for your request. Steak weights denoted are uncooked approximate weights. Fish dishes may contain bones. All items are inclusive of VAT and are subject to availability.