

WHITE WINE	125ml	175ml	250ml	Bottle
Really Nauti White; Verdejo La Mancha, Spain Fruity & mellow with citrus & mellow flavours. Easy drinking.	5.50	7.30	9.10	26.00
Altana di Vico Pinot Grigio, Siciliane, Italy Light wine with hints of pear and apple.	6.00	7.50	9.70	29.00
Le Jade Picpoul De Pinet, Languedoc, France Crisp and refreshing with lots of citrus notes.	6.50	8.90	11.80	33.00
Wild River Sauvignon Blanc, Waipara, New Zealand Classic New Zealand Sauvignon with lots of grassy green flavours.	7.50	9.50	13.50	38.00
Mar de Envero Troupe Albarino, Spain Intense & full flavoured Albarino, aromatic & crisp with an elegant finish.	9.00	12.00	16.00	47.00

RED WINE	125ml	175ml	250ml	Bottle
Really Nauti Red; Cabernet Sauvignon, La Mancha, Spain Smooth wine with lots of blackcurrant & blackberry fruit flavours.	5.50	7.30	9.10	26.00
Cheval Imperial Merlot, Languedoc, France A text book Merlot, plummy, well rounded, easy to drink.	6.00	7.50	9.70	28.00
The Butcher of Buenos Aires, Malbec, Argentina Abundant juicy black and red fruit with hints of chocolate	6.20	7.70	10.00	29.00
Les Fontanelles Pinot Noir, Languedoc, France A light red wine with cherry, raspberry & cranberry fruit flavours.	6.30	8.50	11.00	30.00
Monteselve 'Geminus' Montepulciano d'Abruzzo, Italy Brothers Gabriele & Nicola Dragini pour their heart & soul into making beautiful Montepulciano, which is one of the quintessential Italian red wines.	7.30	9.80	13.00	37.00

ROSE WINE	125ml	175ml	250ml	Bottle
Really Nauti Pink; Pinot Grigio Rosato, Siciliane Italy Light rose wine with hints of strawberry fruit flavours.	6.00	7.50	9.70	29.00
Este Vinho Verde Rose, Portugal lovely fresh and off dry with loads of raspberry, strawberry and red apple fruit	6.30	8.50	11.50	30.00
Cellier Saint-Sidoine Tradition Rosé, Provence AC, France A wine that will transport you to those heady days in Provence.	7.50	9.90	13.50	39.00

SPARKLING WINE & CHAMPAGNE	125ml	Bottle
Vilarnau Brut Reserva Gaudi Sleeved NV Cava, Spain Using the traditionally used grapes Macabeo, Xarel-lo and Parellada, aged for over 15 months, this is a complex and classic Cava.	7.00	36.00
Vilarnau Brut Reserva Rosado Gaudi Sleeved NV Cava, Spain Delicious pink fizz with a bright redcurrant colour & vibrant strawberry & raspberry fruit characters.	7.00	36.00
Billecart-Salmon Brut Réserve NV Champagne, France Balance and harmony combine together in this light, subtle champagne.		80.00
Billecart Salmon Rosé Brut NV Champagne, France Pale salmon pink in colour, with a shade of gold. Elegant with finesse.		120.00

MILKSHAKES

Raspberry, chocolate, peanut butter, coffee or vanilla 4.75

BEAN BREWS & INFUSIONS

Espresso	3.00
Double espresso	3.30
Macchiato	3.50
Flat white	3.50
Cafe Cortado	3.50
Cappuccino	3.50
Latte	3.70
Americano	3.00
Pot of tea (single serve)	2.70
Mug of tea	2.50
Mocha	4.00
Hot chocolate	4.00
Hot milk, honey & cinnamon	3.00
Fresh mint tea	2.60
Speciality & herbal teas	3.20
Iced coffee	4.00

DESSERTS

Lemon sorbet with Cava	7.00
Bread & butter pudding, yellow custard	6.00
Lemon & lime cheesecake	6.00
Sticky toffee pudding (Gluten Free)	7.00
Strawberry Eton mess	6.00
Warm chocolate brownie, whippy ice cream	7.00
Affogato	6.00
Baileys & whippy ice cream	7.50
Ice Cream Sundae; chocolate brownie, chocolate sauce, strawberries, raspberry sauce, nuts, cone, cadbury flake	8.00
Ice cream cone	3.20
with a Cadbury flake	3.50



BREAKFAST

served 8.00am - 12noon

Full crew; two cumberland sausages, two rashers of back bacon, tomato, fried egg, baked beans, tater tots, mushrooms, toast & butter	13.00
add black pudding	1.20
Simple crew, one cumberland sausage, two rashers of back bacon, fried egg, toast & butter	8.50
add black pudding	1.20
Veggie full crew; two vegetable sausages, tomato, fried egg, baked beans, mushrooms, tater tots, toast & butter	11.00
Eggs; scrambled, poached or fried, toast	7.00
add bacon	2.50
add smoked salmon	3.00
Breakfast in bread;	
Bacon, sausage or egg butty	5.50
add bacon	2.50
add sausage	2.00
add egg	1.50
add tater tots	1.00
add mushrooms	1.50
Smashed avocado & poached eggs, toast, chilli flakes, salsa verde	10.50
add smoked salmon	3.00
add bacon	2.50
Toast, marmite, marmalade, jam, honey or peanut butter	4.00
Greek yoghurt, granola, frozen berries, honey	6.00
Kippers, brown bread & butter	9.50
Loaded tater tots, sausage, bacon, fried egg, hollandaise	11.00
American pancake stack (4), fruits of the forest berries, maple syrup	9.00
Danish pastry	3.95
Freshly squeezed orange juice	4.50
Big Tom bloody mary	
Absolut, Big Tom Spiced Tomato Juice, Tabasco, horseradish, celery	12.00

HOT SANDWICHES

Ciabatta rolls with a side of skinny fries & house slaw:

Brie & caramelised onion marmalade	11.50
add bacon	2.50
Ham hock & cheese	12.50
Pulled pork, Monterey Jack cheese	13.00
BBQ Jackfruit	11.50

SANDWICHES

Served on locally baked bread, doorstep style, choice of white or granary:

Ham hock & coleslaw	9.00
Smoked salmon, rocket, horseradish	9.95
Free range egg mayonnaise, watercress	8.75
Prawn, marie rose, baby gem	10.50
Coronation chicken	9.75
Fish finger, lettuce, tartar	9.75
Roast beef, rocket, horseradish	9.95
Tuna, sweetcorn & mayonnaise	9.50

All our sandwiches are available as a salad bowl
add 3.00

Add a mug of soup to any sandwich 2.00

STARTERS

Tandoori marinated chicken wings, mint yoghurt dressing	8.00
Sizzling prawns, garlic & chilli, toasted ciabatta	12.00
Halloumi fries, sweet chilli	8.00
Bang bang cauliflower, toasted sesame seeds, chilli flakes, maple syrup	7.00
Chicken liver pate, onion chutney, toast	8.00
Chilli beef nachos, mature cheddar, sour cream, guacamole	10.00
Warm ciabatta, olives, balsamic oil	6.00

MAINS

8oz flat Iron steak, chimichurri dressing, seasoned fries, house slaw 20.00

Ketch burger, 6oz beef patty, Monterey Jack, crisp lettuce, tomato salsa, burger sauce, dill pickle, bun, string fries 16.00

add bacon	2.50
add onion rings	2.50
add mushrooms	1.50
add fried egg	1.20
add beef chilli	2.50
add another burger	4.00

Buttermilk chicken burger, monteray jack, crisp lettuce, BBQ sauce, bun, seasoned fries 16.00

Cumberland sausages, caramelised red onion gravy, bubble and squeak mash 15.00

Traditional fish & chips, crushed minted peas, rough cut tartar 17.00

Spicy bean chilli, herbed rice, tortilla chips, guacamole 14.00

Chicken satay, quinoa & chickpea salad, asian dressing 16.00

Thai green chicken curry, chilli and coconut rice 16.00

Dressed crab salad, house slaw 18.00

SUNDAY CARVERY

Traditional Sunday roast, choice of two meats, Yorkshire pudding, pigs, stuffing, help yourself to unlimited vegetables, roast potatoes & gravy 16.00

Hot roast beef ciabatta, horseradish, dipping gravy, skinny fries 12.50

add pig in blanket	1.00
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Hot roast pork ciabatta, apple sauce, dipping gravy, skinny fries 12.50

add pig in blanket	1.00
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SIDES

Seasoned Fries	4.50	Fat Chips	4.50
Battered onion rings	4.00	House salad	6.00
Garlic ciabatta	4.00	House slaw	4.00