



Menu

Appetisers & Flat Breads

Mixed nuts (V)	£1.95
Selection of olives (V)	£2.95
Garlic flat bread, with or without cheese (V)	£4.95
Fomarina; rosemary & olive oil flat bread (V)	£4.95
Fresh tomato & mozzarella flat bread (V)	£5.95
Red onion and goats cheese flat bread (V)	£5.95

Starters

Chefs soup of the week served with warm bread (V)	£4.95
Deep fried brie served with caramelised red onion chutney (V)	£5.95
Sweet chilli chicken wings with lemon mayonnaise and pea shoots	£6.95
Selection of cured meats & cheeses served with honey	£6.95
Prawn salad served with lemon and chive mayonnaise	£5.95
Mussels in a creamy white wine & garlic sauce served with warm bread	£6.95
Seared Scallops, curried cauliflower purée, black pudding and pea shoots	£8.95
Gnocchi with tomato & oregano sauce with rocket & balsamic glaze (V)	£5.95
Macaroni cheese lolly pops served with a wholegrain mustard mayonnaise (V)	£5.95

Mains

Chicken Kiev, stuffed with garlic butter, with hand cut rustic chips, buttered peas & lemon mayonnaise	£14.95
Marinated 8oz Lamb rump, (served pink) with creamy dauphinoise potato, buttered green beans and lamb jus	£19.95
Slow braised Pork belly, with creamy butter beans & chorizo, potato rosti, braised red cabbage, crispy crackling and pork bbq jus	£15.95
Hand pressed 8oz beef burger served with cheese, in a toasted brioche bun, served with sweet chilli tomato chutney, hand cut rustic chips and celeriac remoulade	£9.95
Vegetarian burger topped with goat's cheese and beetroot, with caramelised red onion chutney and served in a toasted brioche bun with hand cut rustic chips and celeriac remoulade (V)	£8.95
Pan fried Salmon fillet with roasted tomato, house green salad, crushed new potatoes and béarnaise sauce	£14.95
Traditional Fish and chips served with tartar sauce, lemon wedge and mushy peas	£10.95
Pulled pork and beef, with melted cheese and served with hand cut rustic chips and celeriac remoulade	£12.95
Nut roast with wilted rocket, hand cut rustic chips and a sweet tomato sauce (V)	£10.95
Creamy Macaroni cheese with house salad and spicy potato wedges (V)	£9.95

Steaks

All our steaks are British & matured for 28 days, cooked to your preference and served with hand cut rustic chips, creamy peppercorn sauce, grilled tomato and rocket.

Choice of

~8oz Rump steak	£14.95
~10oz Ribeye steak	£19.95
~10oz Sirloin steak	£19.95

Pizzas

All our pizza dough is made daily with only the best '00' imported Italian flour, stretched by hand by our pizza chef, topped with our family's secret tomato base sauce and then stoned baked in our speciality pizza oven.

Margarita (V) Tomato and mozzarella cheese	£7.95
Diavola Tomato, mozzarella cheese, pepperoni and fresh dried chilli	£9.95
Capricciosa Tomato, mozzarella cheese, artichokes, prosciutto ham, mushrooms and olives	£10.95
Prosciutto e funghi Tomato, mozzarella cheese, prosciutto ham and mushrooms	£9.95
Buffalo (V) Tomato, mozzarella cheese, buffalo mozzarella, fresh tomatoes and rocket	£9.95
Bluey Mooey Tomato, mozzarella cheese, red onion, Stilton cheese and minced beef	£12.95
Meat lovers Tomato, mozzarella cheese, red onion, prosciutto ham, salami, pulled pork and minced beef	£12.95
Calzone Tomato, mozzarella cheese, prosciutto ham & mushrooms, folded over and oven baked	£10.95
Funghi (V) Tomato, mozzarella cheese and mushrooms	£9.95
Hawaiian Tomato, mozzarella cheese, prosciutto ham and pineapple	£9.95
Mediterranean Tomato, mozzarella cheese, prawns, tuna, anchovies, red onion and rocket	£11.95
Quattro formaggio (4 cheeses) (V) Tomato, mozzarella cheese, brie, stilton and fresh buffalo mozzarella	£9.95
Vegetariano (V) Tomato, mozzarella cheese, red onion, mushrooms, sliced tomatoes, courgettes and peppers	£9.95

If you cannot make you mind up why not have half and half?
(the price is charged at the most expensive pizza)
(Additional toppings are £0.50, any left overs are boxed up for free)

All pizzas are available to TAKEAWAY with a 10% discount.

Please also see our weekly special board ...

Sides

Hand cut rustic chips (V)	£2.95
Onion rings (V)	£2.95
Caramelised Red cabbage (V)	£2.95
Pan fried Mushrooms (V)	£2.95
Buttered green beans (V)	£2.95
Honey glazed carrots (V)	£2.95
House dressed salad (V)	£2.95
Garden peas (V)	£1.95
Dauphinoise potatoes	£3.95

Desserts

Oven baked chocolate chip cookie dough, served with vanilla ice cream (V)	£5.95
Vanilla crème brûlée served with shortbread and sorbet (V)	£5.95
Hot Sticky toffee pudding with butterscotch sauce and ice cream (V)	£6.95
'Long Eaton' Mess with fresh berries, Chantilly cream and meringue (V)	£5.95
Tiramisu (our Italian family recipe) served with cappuccino ice cream (V)	£5.95
Rocky Road Sundae (vanilla & chocolate ice cream, chocolate, marshmallows and cream)	£4.95
Selection of ice creams (3 scoops of our selection of ice creams) (V)	£3.95

Please be aware some dishes accompaniments may change due to supplier's availability.

For any **Food Allergies and or Intolerances**, please inform a member of staff whom will be more than happy to go through the ingredients or offer you an alternative menu, (V) indicates vegetarian.

Due to all our dishes being freshly prepared and cooked, during busy periods please be aware it may be up to a 40-minute wait on main courses.
We would highly recommend you ordering starters or something to nibble on while you wait. Kind regards the kitchen team



Drinks

CHAMPAGNE & SPARKLING WINES

	200ml	Bottle
Baron de Beaupre, Brut Rich, luxurious Champagne with a long finish.		£35.00
Baron de Beaupre, Rosé A fuller bodied wine bursting with red summer fruit.		£40.00
Gouguenheim Sparkling Malbec Rosé, Mendoza Light and refreshing with red berry and cherry notes.		£25.00
Prosecco Lunetta, Italy Refreshing with lively bubbles and citrus notes.	£6.95	£22.50

WHITE WINES

	175ml	250ml	Bottle
Cuvee du Roy Dry Sec, Cotes de Gascogne, France Crisp, dry and refreshing with nice expressive fruit.	£4.50	£5.40	£14.95
Cuvee du Roy Demi Sec, Cotes de Gascogne, Easy going wine which is medium dry on the palate.	£4.50	£5.40	£14.95
Giovanni Leali, Bianco, Italy Citrus and stone fruit on the nose and palate.	£4.50	£5.40	£14.95
Robertson Wide River Chenin Blanc, South Africa Fresh citrus and stone fruit, a great food wine.			£15.50
Ladera Verde Sauvignon Blanc, Chile Gooseberry and grassy notes with a racy mouthfeel.	£4.85	£5.75	£15.95
Orietto Pinot Grigio, Moldavian Melon and stone fruit with hints of citrus.	£5.25	£6.50	£17.50
Sunnycliff Chardonnay, Australia Slightly fuller bodied wine with notes of tropical fruit.			£18.00
Topuku, Sauvignon Blanc, Marlborough, N. Zealand Classic intensity of fruit and zingy, mouthwatering finish.			£22.50
Chablis Manants, Jean-Marc Brocard, France Racy fresh green apple and a long, persistent finish.			£25.00

RED WINES

Cuvee du Roy Rouge, Cotes de Gascogne, France Soft red fruit and hints of plum.	£4.50	£5.40	£14.95
Giovanni Leali, Gropello, Italy Soft and fruity in the mouth with cherry aromas.	£4.50	£5.40	£14.95
Pleno Tempranillo, Navarra, Spain Blackberry fruit combines with a soft vanilla spice.			£15.00
Ladera Verde Merlot Chile Soft and fruity with dried plum finish.	£4.85	£5.75	£15.95
Los Coches Pinot Noir, Chile Medium bodied with red fruit and smoky notes.			£16.50
Las Pampas Malbec, Mendoza, Argentina Deep rich black cherry flavours and a full body.	£5.25	£6.50	£17.50
Arjona, Tinto, Rioja Spain Vanilla and cinnamon spice combine with red cherries.			£19.00
Chianti, Duca di Sasseta, Italy Sour cherry and smoke on the palate with a long finish.			£23.50
Château Tour Bel Air, Montagne-Saint-Émilion, France Soft and luxurious in the mouth with expressive fruit.			£27.00

ROSE WINES

Chiaretto Rose, Italy Fruity and soft rose from Italy.	£4.50	£5.40	£14.95
Cuvee du Roy Rose, du Compte Tosolan, France A light refreshing wine with vibrant summer fruits.	£4.50	£5.40	£14.95
Angel's Flight White Zinfandel, California, Light and fruity medium sweet rose.	£5.25	£6.50	£17.50

125ml available on request

DRAUGHT, BOTTLES, CIDERS & ALES

Straight from the tap

Draught beers are subject to change, price is per pint, half available upon request.

American Saviour (5.2% ABV)	£3.95
Bud light (5.2 ABV)	
Cornish Orchard Cider (4.5% ABV)	£3.80
Hop house 13 (5% ABV)	£4.35
Samuel Adams (5% ABV)	£4.35
Rekorderlig (4% ABV)	£4.25

Keeping it all bottled up

Selection of lagers available from £3.20.

Bulmer's Berries	£3.95
Bulmer's Original	£3.95
Bulmer's Pear	£3.95
Guinness Dublin Porter	£3.95
Old Speckled Hen	£3.95
Becks Blue (Non-alcoholic beer)	£2.95

COCKTAILS

Aperol Spritz - White Wine & Aperol topped with Soda	£5.95
Cosmopolitan - Vodka, Triple Sec, Lime Juice & Cranberry Juice	£5.95
Margarita - Tequila, Triple Sec, Lime & Salt	£5.95
Sweet Sunrise - Amaretto, Southern Comfort, Orange Juice & Grenadine	£5.95
Mojito - White Rum, Mint, Sugar & Lime topped with Soda	£5.95

2 for 1 COCKTAILS*

** of the same Selected Cocktails below, between 6.30pm to 9.00pm*

Amaretto Sour - Amaretto & Sour Mix with a Lemon Wedge	£5.95
Cola Lola - Rum, Grenadine, Coke, Lime & Sugar Syrup	£5.95
Kentucky Sour - Amaretto & bourbon with Sour Mix	£5.95
Long Sour - Amaretto, Sour Mix, Cranberry Juice & Lemonade	£5.95
Sex on the Beach - Vodka, Peach Schnapps, Orange & Cranberry Juice	£5.95
Gin-a-Flower - Gin, Elderflower Cordial, Sugar Syrup, Lemon, Topped with Soda	£5.95

MOCKTAILS

Apple No'jito - Mint, Lime, Sugar Syrup, Apple Juice topped with Soda	£3.50
Cola Nola - Coke, Grenadine, Lime & Sugar Syrup	£3.50
Shirley Temple - Ginger Ale, Lemon Juice, Sugar Syrup & Grenadine	£3.50
Sunset - Orange Juice, Cranberry Juice, Sugar Syrup & Fresh Lemon	£3.50

SOFT DRINKS

Coke, Diet Coke, Appletiser, Fanta	£2.50
Lemonade, tonic & slimline tonic	£1.70
Juices (Orange, Apple, Cranberry & Tomato)	£1.70
Mineral Water (Still & Sparkling 750ml)	£3.45
J2O (Various Flavours)	£2.60
Cordial Dash	£0.40

On the gun

Pepsi, Diet Pepsi & Lemonade	£1.70
Mixer Dash	£0.80

Hot Drinks

Coffee	£2.20
English Breakfast Tea	£2.20
Cappuccino	£2.50
Caffe Latte	£2.50
Floater Coffee	£2.50
Hot Chocolate <i>with cream and marshmallows</i>	£2.50 £2.95
Espresso	£1.50
Espresso Macchiato	£1.90
Selection of Fruit Teas	£2.20

Liqueur coffee £5.75 (please just ask for your favourite liqueur)