

SMALL PLATES/STARTERS

Calamari 9.95
With lemon and Garlic Aioli

Pan-fried Spanish Style King Prawns 13.95
With Lemon, Garlic and Chilli Butter served with Toasted Sourdough

Halloumi Fries with Hot Honey (V) 10.25
With Sriracha Mayonnaise

Chicken Caesar Salad 15.95
Gem Lettuce, Italian Cheese, Caesar Dressing and Focaccia Croutons

Arancini caprese 10.95
Tomato, basil and mozzarella risotto balls with pesto mayonnaise and toasted pine nuts

Thai Style Crabcakes 11.95
With a roasted garlic mayonnaise and a sesame, mustard and lemon dressed slaw

Goats Cheese, Cucumber and Vermouth Pâté 10.95
With a beetroot, walnut, elderflower, bramble salad and ciabatta crisp bread

Traditional Chicken Liver Pâté 10.95
With balsamic fig chutney and thick sourdough toast

LIGHT BITES

Artisan Breads with Olive Oil (V) 6.5

Pitted Queen Gordal Olives (V) 5.5

Garlic & Herb Dough Balls (V) 6.5
With Roasted Vine Tomato Sauce

Our menu items may contain allergens such as nuts, dairy, gluten, and seafood. Please inform your server of any food allergies before ordering.

PIZZA

Margherita (V) 11.5
Tomato, Mozzarella and Basil

Pepperoni 12.5
Tomato, Mozzarella, Pepperoni and Oregano

The Goatfather (V) 15
Goats Cheese, Caramelised Red Onion and Wild Rocket

The Spicy Rooster 16.5
Cajun Spiced BBQ Chicken, Chorizo and Biquinho Peppers

Create Your Own 15.5
Includes any 3 toppings from below

Olives, Red Onion, Peppers, Jalapeños, Rocket, Egg, Sundried Tomatoes + 1.5 per additional topping

Chicken, Pepperoni, Ham, Chorizo, Pancetta, Tuna with Capers, Parma ham + 2 per additional topping

PASTA

Spaghetti Carbonara 16.5
Garlic, Smoked Pancetta, Parmesan and Black Pepper

Vodka King Prawn Rigatoni 18.5
King Prawns in Creamy Tomato Vodka Sauce

Rigatoni Primavera 17.5
Garlic, Cream, Mozzarella, Fresh Seasonal Vegetables and Toasted Pine Nuts - choose Chicken or Halloumi

Chicken Parmesan 16.5
Classic breaded chicken cutlet with spaghetti, tomato sauce and fresh parmesan

GRILL

8oz Prime Fillet 34
8oz Rib-eye 28.5
6oz Flat Iron 22
All Steaks served with Cherry Vine Tomatoes, Mushrooms and Fries

Sauces 3
Brandy & Green Peppercorn, Yorkshire Blue Cheese, Chimichurri, Dianne sauce

The Ultimate Sancerre Burger 19.25
Grilled Beef Patty, Bacon and Mature Cheddar Cheese, Red Onion Chutney on toasted Brioche Bun with our own Burger Sauce and Fries

DELUXE SANDWICHES

Served until 5PM

All served with Fries
The Crunch Submarine 13.95
Crispy Battered Haddock, Baby Gem Lettuce and Tartar Sauce

Aubergenious (V) 13.25
Chargrilled Aubergine, Houmous, Roasted Red Peppers and Feta Cheese

Steak To The Max 17.25
Chargrilled Steak with Dijon Mustard Mayonnaise, Red Onion Chutney on Sourdough Ciabatta

Melt Me Maybe 13.95
Grilled Sourdough, Ham and Cheddar Cheese Toastie

Thai Chicken Crunch 13.95
Crispy Fried Chicken with Roast Garlic Mayo , Gem Lettuce and a Sesame, Mustard and Lemon salad

SIDES

Skinny Fries (V) 5

Truffle & Parmesan Fries 6.5

Home Made Chips 5

Fried Green Beans and Shallots 6.5
With Crispy Onions

Small Caesar salad 6.5
Caesar dressed leaves, croutons and fresh parmesan

DESSERT

Dark Belgian Chocolate Brownie 8.95
With Honeycomb Ice Cream

Sticky Toffee and Date Pudding 8.95
With Butterscotch Sauce and Vanilla Ice Cream

Selection of Ice Creams 6

Affogato 12.5
Vanilla Ice Cream with Double Espresso and your Choice of Liqueur

Sancerre Cheesecake of the Day 8.95
Always gluten free, please ask your server for today's offering

Pimms Granita 9.95
Boozy adult Pimms flavoured slushy sorbet

Sancerre Tart 9.95
French Patisserie Style Berry Tart with Clotted Cream

SHARERS

Baked Camembert 16.95

Rosemary Studded with a Spiced Plum & Fig Chutney and toasted Sourdough

Antipasti 19.95

A Selection of Cured Italian Meats, Buffalo Mozzarella, Olives, Sun-blushed Tomatoes, Cornichons, Rosemary Focaccia and Toasted Sourdough

Trio of Houmous, Tzatziki and Whipped Feta 10.95

With Toasted Flatbreads and Olive Focaccia

MAINS

Chicken Supreme 26.95

With Garlic Cream Mushrooms, Tenderstem Broccoli and parmentier potatoes

Baked Salmon Supreme 23.95

Lemon potato cake, griddled asparagus and sauce gribiche

Pan Fried Sea Bream Fillet 23.95

With sauteed chorizo, olives, sun blushed tomatoes, tenderstem broccoli and green oil

Serrano Ham Wrapped Pork Fillet 24.95

With sage and onion crushed new potatoes, beans and shallots, apple brandy sauce and a black pudding crackling crumb

Caesar Kotlet 23.95

Crispy breaded chicken kotlet with baby gem Lettuce, bacon, croutons, egg, fresh parmesan, caesar dressing and roast vine tomatoes

Tuna Panzanella 21.95

Flaked tuna salad with croutons, sun blushed tomatoes, cucumber, olives, capers, onion, leaf and balsamic oil

The Battered Boss 21.95

Large beer battered fresh haddock fillet with home made chips, mushy peas, lemon and tartar sauce

THE BEST
STORIES
START AT
SANCERRE

