

Salads*



Side Salad

5
3
€



Greek Salad

9



Salad with pecan nuts

9

Desserts*



Cheesecake

9

Non alcoholic drinks



Pepsi Max



Coke



Diet Coke



Red Bull

3
€



Tonic



Ginger Ale

9

Alcoholic Drinks



Tanqueray



Southern Comfort



Martini Rosso



Martini Bianco



Campari



Pernod



Corona

5
€



San Miguel

5
€



Guinness

Appetizers*



Marinated Olives

3
€

Soups*



Soup of the Day*

7
€



Soup of the Day

10 most popular



Birra Moretti

Pasta*



Noodles beef

10



Pasta with vodka cream sauce

Pizza*



Eggs

Mains



Wye Valley Battered Haddock or Halloumi*

16
€



Char-Grilled Chuck Steak Burger*

16
€



Free Range Chicken Kiev

19
€



Lentil, Coconut Spinach Chana Masala

16
€



Cauliflower Shallot Bhaji Burger*

13
€



Pan Fried Fillet of Seabream*

20
€



Crab, King Prawn Nduja Tagliatelle

18
€



Slow Roast Woodland Pork Belly Seared Scallops*

24
€



Ham, Egg Fries

6
€



Haddock Goujons n' Fries

8
€



Halloumi n' Fries

8
€



Bangers Mash

6
€

Salads



Free Range Chicken Caesar Salad

17
€

Main courses

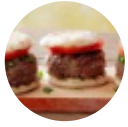


Rioja Braised Lamb Shank



Chargrilled oz Sirloin Steak

Burgers*



Burger

1

Side dishes*



Onion Rings

16
3 €

Dipping sauce



Curry

9

Sandwiches



Ale Battered Cod Goujons

7
€



Taw Valley Mature Cheddar

6
€



Grain Mustard Treacle Glazed Ham

7
€

Fish dishes*



Fish croquettes

7



Fish & Chips

Pizza



Puttanesca

Pasta - Spaghetti



Pesto

11

Desserts



Peach and Raspberry Eton Mess

3
€



Glazed Citrus Tart



Apple Mixed Berry Frangipane



Dark Chocolate Brownie Cheesecake



Rumbaba Served

Extra



Basmati Rice

Starters



Caramelised Garlic Chive Ciabatta*

5
€



Duck Liver Mandarin Parfait*

9
€



Calabrian King Prawns Pil Pil*

10
€



Venison Haggis Scotch Egg

9
€



Bharat Roasted Winter Squash

9
€



Smoked Haddock Kedgeree Fishcakes

9
€



Cauliflower and Shallot Bhaji

7
€



Toasted Garlic Ciabatta with Cheese

3
€



Sticky Chilli Hoisin Beef and Pork



Mackerel Heirloom Tomato Bruschetta



Duck Liver and Cognac Parfait

From the grill



Char-Grilled Sirloin

24
€

Soft drinks*



Draught R Whites Lemonade

3
€



Britvic Juices

3
€



Orange Juice

2
€



Apple Juice

2
€

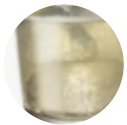


Green Elderflower Presse

Spirits



Bacardi



Smirnoff



Jack Daniels

10



Remy Martin VSOP



Kahlua

Main Course



Fillet of Beef Wellington

29
€

Doppeltoast



Toast

9
2
€

Pork meat



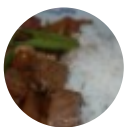
Schweinefleisch

Saucen, Chutneys & Extras



Gravy

Fleisch - Schweinesteak



Steak

9

Main



The Full Ewey Breakfast'

9
€



The Super Ewey Breakfast'

10
€



The Full Veggie Breakfast'

9
€



Portobello Mushroom Florentine

8
€



Black Forest Pavlova

8
€



Dark Chocolate, Salted Caramel and Whisky Cremeux

8
€

Soft Drinks



Apple Raspberry

3
€



Apple Mango

3
€

Hosomaki



Duck

Häagen-Dazs Eiscreme



Baileys

American Food



Eggs Benedict

9
8
€

Pizza - Small á 22cm



Malibu

Indische Lammgerichte



Lamb

9

Finger Dips



Onions

Rum



Captain Morgan's



Lambs

Gin



Gordons



Gordons Pink



Martin Millers



Whitley Neill Raspberry

Vodka



Absolute Vanilla



Stolichnaya Razberi Vodka



Grey Goose

Whiskey



Cointreau

House Specials



Woods

Yaki Udon - Udon Nudeln



Roast Beef

Side Stars



Hot Dog

20

Pizza - klein - 22cm



Stella

VIP Drinks



Bombay Sapphire

Champagne



Champagne Carte Irroy Brut (France)

40
€



Taittinger Brut Reserve NV (France)

60
€



Taittinger Prestige Rosé Brut (France)

64
€

Brunch



Smoked Salmon Scrambled Egg

8
€



Burger Fries

7
€

Speciality Pizza



Wye Valley

Beer & Cider



Rekorderlig Strawberry Lime

6
€

Red Wines



Bushranger Shiraz (Australia)



Mariquita Merlot (Chile)



Don Placero Tempranillo Rioja (Spain)



La Vaca Gorda Malbec (Argentina)



Riviera Pinot Noir (France)

25
€



Bacca Nera Primitivo Negromarac (Italy)

27
€



Burlesque Old Vine Zinfandel (USA)

29
€



Chateau Les Petit Bois Lussac St Emilion (France)

37
€

White Wines



Bushranger Chardonnay (Australia)



Mariquita Sauvignon Blanc (Chile)



La Riva Pinot Grigio (Italy)



Aroha Bay Sauvignon Blanc (New Zealand)



Boars Kloof Chenin Blanc (South Africa)

23
€



Chablis Domaine La Motte (France)

34
€



Sancerre Les Fondettes (France)

37
€

Sparkling Wines



Vispo Allegro Prosecco Doc (Italy)



Lunetta Rose Prosecco Doc (Italy)



Borgo Alato Prosecco Spumante (Italy)

27
€

Draught



Prava



Aspells

Dessert Wine



Piedra Toro Late Harvest Sauvignon Semillon (Chile)

Cold Sandwiches



Cornish Brie

6
€

Sharers



Baked Camembert*

14
€

Rosé Wines



Cougars Moon White Zinfandel (USA)



San Antonio Pinot Grigio Pink (Italy)

SINGLE MALT SCOTCH



Oban Years

CORDIALS



Gr Marnier

Sherry



Harveys Amontillados

Getting Serious



Sailor Jerrys

Coffee*



Coffee

Gin & Spirits



Boe Violet

Gins



Tanqueray Seville



Boe Passion



Whitley Neill Rhubarb

Highland Region



Dalwhinnie year

Lowland Region



Glenkinchie year

Whisky Single Malt



Glenfiddich Years

Parmas



The Butchers Block

18
€

Distilled Virgin Spirits



Seedlip Grove

4
€



Seedlip Spice

4
€

Run



Red Leg

Bottled Ciders



Rekorderlig Mixed Fruits

6
€



Rekorderlig Raspberry Mango

6
€

Draught Peroni



HPA

Drinks



Drinks

Firma Dello Chef



Sirloin Steak Fries

9
€

Citrus



Sipsmith Lemon Drizzle

Grills & Seafood



Char-Grilled Chicken Supreme

Buffet Menu #2



Pulled Pork Chilli



Sauteed Chorizo in Red Wine



Vegetable Spring Rolls Samosas



Cheesy Beetroot Slaw



Smokey BBQ Chicken Drumbsticks

Lunch / Snack Menu



Chargrilled Steak Ciabatta*

11
€



Chargrilled Chicken Ciabatta*

11
€



Board of English Ploughman's*

11
€

Vermouths / Aperitif



Pimm's No Cup



Jug of Pimm's

Bottle Lager



Gluten Free Lager

5
€

Fevertree



Light Mediterranean Tonic



Light Elderflower Tonic



Light Aromatic Tonic

Buffet Menu #1



Honey Mustard Dressed Salad



Cheddar Chive Potato Salad

Buffet Menu #3



Red Pepper Hummous



Tomato Black Olive Brushetta



Salt Pepper Chicken or Calamari

Uncategorized



House Focaccia

5
€



Fish Plate

18
€



Char-Grilled Ribeye

27
€



Peppercorn Sauce

9
3
€



Stilton Cream

3
€



Garlic Butter

3
€



Bordelaise Sauce

3
€



Chunky Chips

9
3
€



Skin on Fries

3
€



Truffled Parmesan Fries

4
€



Ham, egg and chips

11
€



Posh Hot Dog

11
€



Scottish Smoked Salmon

7
€



Kids Breakfast

4
€



Sandwiches

6
€



Toasted Garlic Ciabatta

2
€



Homemade Soup

2
€



Selection of Ice Creams and Sorbets

3
€



Dark Chocolate Brownie

3
€



Sticky Toffee Pudding

9
3
€



Glazed Lemon Tart

8
€



Cheese Board

9
€



Roasted Red Pepper



Smoked Salmon Scotch Egg



Ale Battered Haddock



Braised Pork Belly



Garden Pea



Pan Seared Fillet of Seabass



Roast Sirloin of Beef



Roast Loin of Woodland Pork



Roast Breast of Chicken



Rumbaba



Sipsmith



Opihr



Portobello Road



Plymouth



Botanist



Gin Mare



Brockmans



MONKEY



Captain Morgan's Spiced



Appleton Estate



Kraken



Famous Grouse



Bells



Jameson Irish Whiskey



Glenmorangie



Jack Daniels Honey



Courvoisier



Martell VS



Cockburns Fine Ruby



Taylors LBV



Harveys Bristol Cream



Tio Pepe



Passoa



Archers Peach Schnapps



Amaretto Disaronno



Tia Maria



Drambuie



Martini Extra Dry



Budvar

5
€



Carling



Sharps Atlantic Pale Ale



Thatchers Gold



Butty



Guest Ale



Rekorderlig Passion Fruit

6
€



Rekorderlig Pear

6
€



Draught Pepsi

3
€



Draught Diet Pepsi

2
€



Orange Passion Fruit

3
€



Strathmore Still Water



StrathMore Sparkling Water



Fentimans Rose Lemonade

3
€



Fentimans Ginger Beer

3
€



Fruit Shoots

2
€



Light Tonic



Selection of Sandwiches



Red Pepper Hummus



Sausage Rolls



Thai Green Vegetable Curry



Chunky Chips or Skinny Fries



Garlic Ciabatta



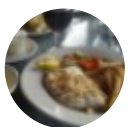
Noodles



Bar



Prawns



Haddock



Cod



Warner Edwards Rhubarb



Chicken Breast Fries

8
€



Laphroaig year



Old Mout Berries Cherries

4
€



Hendricks



Tanqueray No



Tanqueray Rangpur