**STARTERS & LITE BITES**

- Honey and sesame chicken NGCI £7
- Asian slow roast honey dip
- Garlic and rosemary pizza bread V £7
- Mozzarella topped garlic & rosemary pizza bread V £8
- Salt and pepper squid £7
- Citrus mayonnaise
- Traditional Caesar salad £7.50
- Cos lettuce, croustons, anchovies, and Parmesan, bound in a creamy Caesar dressing
- Roasted vegetable flatbread VG £8
- Roasted potato skins generously filled with Mature Cheddar and fresh chives V £7.50
- Or Smoked bacon and mature Cheddar...
- Marinated chicken wings Choose from harissa with yoghurt dip, or sticky floss with sour cream, both served with celery sticks 6 wings £7.50
- 12 wings £12
- Homestyle soup of the day V £7.50
- Baked bread roll
- Tiger prawns and chorizo pil pil NGCI £8.50
- Spring onion and tomato in a garlic chilli oil
- Baked Camembert Caramelized onion marmalade, artisan bread £9
- Mozzarella and tomato salad V NGCI £7.50
- Fresh basil, pesto dressing
- The Nachos £9
- Our homemade crunchy nachos with melted Monterrey Jack cheese, topped with guacamole, sour cream, jalapeños and salsa V
- With The Kitchen's chilli con carne £11

**MAIN STREET**

- Roasted lamb rump NGCI £10
- Dauphinois potatoes, green beans and a red wine jus
- Stone bass NGCI £17.50
- Olive crushed new potatoes, wilted greens and a salsa verde
- The Kitchen's pie of the day £16
- Ask your server for today's offering
- The Kitchen's braised chilli con carne £16
- A chunky whole roasted meat chilli, finished with a touch of organic dark chocolate, wild rice, guacamole and corn chips
- Roasted aubergine, cougette, red pepper and goat's cheese timbale £16
- Sweet potato fries (VG with roast vine tomatoes in place of goat's cheese)
- Smoked salmon linguine £14.50
- Bundt in a creamy dill sauce
- Tomahawk of pork in a cider mustard sauce £23.50
- Creamed potato and seasonal vegetables
- Spaghetti and meatballs £14.50
- Pomodoro sauce, shaved Parmesan
- Roast breast of chicken NGCI £16.50
- Mushroom and marsala cream, pomme purée and wilted greens

**HEALTHY OPTIONS & SALADS**

- Tomato, mozzarella, tomato balsamic dressing (£7.93 NGCI without the croutons)
- Teriyaki salmon £17
- On a bed of sweet chilli stir fried noodles and salad vegetables (£8.28)
- Sweet chilli stir fry VG NGCI £13
- Crisp salad vegetables and noodles, lightly fried in a sweet chilli sauce (£5.83)
- Warm potato salad £17
- Traditional Caesar salad £7.50
- Cos lettuce, croustons, anchovies, and Parmesan, bound in a creamy Caesar dressing (£4.47)
- With grilled chicken breast £17
- Greek salad £14
- Fresh flavours of green leaves, olives, feta, cheese, red onion, cucumber, tomato, oregano and oil (£20.20)
- Calorie counts are shown as a guide, but due to the fresh nature of products, these may vary.

**STREET FOOD**

- Dauphinois potatoes V NGCI
- Tenderstem broccoli, red chilli, olive oil VG NGCI
- Sautéed mushrooms V NGCI
- Wildlives green onions V NGCI
- Rocket and Parmesan salad NGCI
- Crispy onion rings V

**SANDWICHES**

- Served with your choice of skin on fries, mixed salad V NGCI or a mug of homemade soup V NGCI bread available.
- American grilled cheese sandwich, with dill pickles on the side V £9.50
- Slow cooked ham hock, fried egg and piccalilli £11.50
- Crushed avocado, balsamic glazed tomato, rocket and roasted red pepper in a beetroot & rye sourdough V £13
- Smoked salmon and cream cheese bagel £12.50
- Hummus, roasted red pepper, olive and rocket wrap VG £9.50
- The B.L.T. with mayonnaise £11.50
- Real fish fingers, with tartare sauce & smashed pea £11.50
- Chicken and bacon triple layer club, with boiled egg, lettuce and mayonnaise £13.50
- Phillpy steak sub, onions, peppers and melted Emmental in a beetroot and rye sourdough £9.50

**SIDESHOW**

- Thick cut chips VG
- Skin on fries VG
- Sweet potato fries with sour cream dip V
- Creamy mash V NGCI
- Fresh seasonal vegetables VG NGCI
- Burrata new potatoes V NGCI
- Greek salad side NGCI

**ARTISAN PIZZAS**

- NGCI bases available.
- Americano £16
- Pepperoni, mozzarella, chilli, tomato base
- Farmhouse £15.50
- Roast ham, mozzarella, tomato, red pepper and mustard
- Sourdough £16
- Hummus and balsamic roasted red pepper
- Buttermilk Southern-fried chicken fillet £16
- Sricha mayonnaise
- The Kitchen's chicken breast (£7.93)
- Black & blue £16
- Cajun dusted prime beef burger, smothered with melted blue cheese
- The Mexican £17
- Prime beef burger loaded with The Kitchen's chilli con carne, Monterrey Jack cheese and sour cream
- Grilled halloumi V £16
- Grilled halloumi, tomato, red pepper and rocket
- Pizza con carne £16
- The Kitchen's homemade chilli topped with mozzarella, crispy bacon, mushrooms, peppers and jalapeños, finished with our cream dorozie
- Texan chicken £16
- Sliced chicken, crispy bacon, mozzarella, red onion, BBQ base
- Vegetarian feast £14.50
- Olives, mushrooms, roasted pepper, tomato, red onion, mozzarella, rocket, tomato base
- Margherita V £13.50
- Tomato, fresh basil, mozzarella, tomato base
- Extra toppings available. £1 each

**BUCKETS**

- Triple chocolate terrine V
- Berry compote
- Vanilla ice cream
- Today's homemade crumble V
- Chocolate brownie smores
- Chocolate brownies pieces, chocolate and vanilla ice creams, finished with toasted marshmallows
- Fresh fruit & sorbet glory £13.50
- VG NGCI Naturally dairy free, mixed with fruit coulis

**CHEESEBOARD**

- E8
- Creamy Stilton, ripe Brie and mature Cheddar with fresh pear, celery, a plum and ginger chutney, and biscuits
White Wines

Familiar, favourite whites

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle 175ml</th>
<th>250ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Short Milk Bay Chardonnay Australia</td>
<td>£20</td>
<td>£5.50</td>
</tr>
<tr>
<td>Antonio Rubini Pinot Grigio, Pavia Italy</td>
<td>£21</td>
<td>£5.75</td>
</tr>
<tr>
<td>Bespoke Chenin Blanc, Western Cape South Africa</td>
<td>£22.50</td>
<td></td>
</tr>
<tr>
<td>Vidal Sauvignon Blanc, Marlborough New Zealand</td>
<td>£28.50</td>
<td>£7.40</td>
</tr>
</tbody>
</table>

Classy, curious whites

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle 175ml</th>
<th>250ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paco &amp; Lola Lolo Tree Albariño, Rías Bajas Spain</td>
<td>£24.75</td>
<td></td>
</tr>
<tr>
<td>Gavi, Ca’ Bianca Italy</td>
<td>£25.50</td>
<td></td>
</tr>
<tr>
<td>Picpoul de Pinet, Réserve Mirou France</td>
<td>£27</td>
<td>£6.70</td>
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</table>

Rosé Wines

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle 175ml</th>
<th>250ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corto Vigna Pinot Grigio Rossi delle Venezie Italy</td>
<td>£20</td>
<td>£5.50</td>
</tr>
<tr>
<td>Lavender Hill White Zinfandel USA</td>
<td></td>
<td>£5.80</td>
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Red Wines

Classic, comforting reds

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle 175ml</th>
<th>250ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casa Vista Merlot, Central Valley Chile</td>
<td>£20</td>
<td>£5.50</td>
</tr>
<tr>
<td>Berri Estates Shiraz Australia</td>
<td>£24.75</td>
<td>£6</td>
</tr>
<tr>
<td>Élevé Pinot Noir, Vin de France Tranche</td>
<td>£25.50</td>
<td></td>
</tr>
<tr>
<td>Luna del Sur Malbec, San Juan Argentina</td>
<td>£27</td>
<td>£6.90</td>
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Stylish, original reds

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle 175ml</th>
<th>250ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Solandia Primitivo, Puglia Italy</td>
<td>£21</td>
<td></td>
</tr>
<tr>
<td>Esporro Alandra Tinto, Alentejo Portugal</td>
<td>£22.50</td>
<td>£6</td>
</tr>
<tr>
<td>Rare Vineyards Carignan, Villages Vignes France</td>
<td>£28.50</td>
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Sparkling Wine & Champagnes

<table>
<thead>
<tr>
<th>Name</th>
<th>Bottle 175ml</th>
<th>250ml</th>
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<tbody>
<tr>
<td>Bottega Gold Prosecco Brut (20cl) Italy</td>
<td>£12.95</td>
<td></td>
</tr>
<tr>
<td>Il Baco da Seta Prosecco Extra Dry Italy</td>
<td>£31.50</td>
<td>£6.50</td>
</tr>
<tr>
<td>Galanti Spumante Rosé Italy</td>
<td>£31.50</td>
<td></td>
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<tr>
<td>Champagne G.H. Mumm Cordon Rouge France</td>
<td>£48</td>
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COFFEES & TEAS

<table>
<thead>
<tr>
<th>Name</th>
<th>250ml</th>
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<tbody>
<tr>
<td>Cappuccino</td>
<td>primo £3.10 medio £3.60</td>
</tr>
<tr>
<td>Latte</td>
<td>primo £3.10 medio £3.60</td>
</tr>
<tr>
<td>Americano</td>
<td>primo £3.85 medio £3.10</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>primo £3.60 medio £3.90</td>
</tr>
<tr>
<td>Espresso</td>
<td>Org £2.60 db £9.90</td>
</tr>
<tr>
<td>Tea</td>
<td>£2.85</td>
</tr>
</tbody>
</table>

CrAFT BEER

Meantime London Pale Ale               £4.95
Freedom Pils                           £4.95
Samuel Adams Boston Lager             £4.95
Brewgooder Clean Water Lager          £4.95

Gin Club

Whitley Neill Rhubarb and Ginger Gin  £4.95
Recommended with Franklin & Sons Natural Indian Tonic Water
LoneWolf Gin                           £4.95
Recommended with Franklin & Sons Pink Grapefruit Tonic with Bergamot
Tanqueray Flor de Sevilla Gin          £4.95
Recommended with Franklin & Sons Rosemary Tonic with Black Olive
Sipsmith Sloe Gin                     £4.95
Recommended with Franklin & Sons Natural Light Tonic Water
Pinkster Gin                          £4.95
Recommended with Franklin & Sons Sicilian Lemon Tonic

All weights are pre-cooked. Prices include VAT at the current rate. FOOD ALLERGIES: Please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. 175ml glasses available on all wines served by the glass. Vegetarian: VG NBA No gluten containing ingredients. V/N/A available denotes dishes for which there is a vegan or a no gluten containing ingredients version available, please ask your server for more details.