



# Menu

## Starters

<b>Soup of the Day</b> (v/ve options available) 4.00 Served with a freshly baked miniature tin loaf. Ask your server for calorie information	<b>Braised Beef Arancini</b> 695 Kcal 7.00 Whole grain mustard aioli and shaved Grana padano
<b>Buttermilk Marinated Panko Chicken Strips</b> 419 Kcal 7.00 Buttermilk marinated crispy coated chicken tenders with your choice of dipping sauce <b>CHOOSE FROM:</b> Habenero (ve) 64 kcal, Hickory BBQ sauce (ve) 68 kcal or Thai Honey Sticky Sauce 136 kcal	<b>Mussels</b> 9.00 <b>CHOOSE FROM:</b> cider and chorizo 871 Kcal or classic marinere with warm crusty bread 751 Kcal
<b>Marinated Cauliflower Tempura</b> (ve) 401 Kcal 7.00 Lightly battered marinated cauliflower with mint and cucumber relish and zesty chimichurri sauce	<b>Crispy Jack Fruit Wings</b> (ve) 762 Kcal 7.50 Sriracha and lime mayonnaise with refreshing mango salad
<b>Kalaj</b> (v) 747 Kcal 6.50 Halloumi, tomato, onion and mint in a toasted pitta with masala and chilli dipping sauce	<b>Chargrilled Chennai Inspired Minced Lamb Skewers</b> 715 Kcal 8.50 Tomato and cardamom chutney with mango salsa
	<b>Caprese Salad</b> (v) 287 Kcal 7.00 A variety of marinated tomatoes with mozzarella and basil

## Mains

<b>Fish and Chips</b> 1,123 Kcal 14.00 Crispy battered white fish with chips, mushy peas, pickled onions, chip shop curry sauce and homemade tartare sauce	<b>8oz Wagyu Burger</b> 1,284 Kcal 14.00 Delicious beef patty on a layer of burger sauce, baby gem lettuce, red onions and tomatoes topped with gherkins, accompanied by house slaw and chips <b>Pair with Boomerang Bay Shiraz</b>
<b>Katsu Panko Chicken</b> 1123 Kcal 17.00 Panko chicken breast, wild rice and pickled radish salad	<b>DOUBLE UP ON THE PATTY FOR 4.00</b> 346 Kcal <b>ADD:</b> Cheddar cheese 83 kcal 1.50   Maple streaky bacon 170 kcal 2.00
<b>Vegetable Penang Style Curry</b> (ve) 638 Kcal 12.00 Served with basmati rice, garlic coriander naan with fresh coriander	<b>Indian Summer Salad</b> (ve/gf) 454 Kcal 8.50 Roasted marinated squash, super food salad of quinoa, chickpeas and broad beans with mixed peppers and spring onions in a mild masala dressing
<b>Lemon and Garlic Chicken Linguini</b> 726 Kcal 18.00 Wild mushrooms and chives <b>Pair with Gabbiano Pinot Grigio</b>	<b>Caesar Salad</b> 531 Kcal 8.50 Chopped baby gem, crispy smoked bacon, Caesar dressing with crispy pangritata
<b>Soy and Honey Roasted Salmon</b> 1,266 Kcal 17.00 Wild rice, edamame and broccoli	<b>ADD:</b> Gunpowder spiced paneer 274 kcal 4.00   Chicken 237 kcal 6.00   Lamb skewers 637 kcal 5.00   Salmon 157 kcal 6.00   Prawn 264 kcal 6.00

### SALADS

## Grill

<b>8oz Sirloin Steak</b> 1,469 Kcal 25.00	<b>12oz Chargrilled Marinated Pork Chop</b> 1,250 Kcal 18.00 Champ potatoes, persillade, mustard cream sauce
<b>10oz Rump Steak</b> 1,505 Kcal 20.00	<b>Add a sauce for 2.00 each:</b> Churrasco butter 199 kcal   Peppercorn 96 kcal   Red wine jus 51 kcal
Served with seasoned fries, roasted tomato and onion rings with dressed watercress. <b>Pair with 7 Fires Malbec or Freixenet Rioja</b>	
<b>ADD:</b> Chargrilled King Prawns 264 kcal 6.00	

## Sides

<b>Slaw</b> (ve) 137 Kcal 3.00	<b>Garlic Bread with Cheese</b> 671 Kcal 4.50	<b>MAC N CHEESE</b> 594 Kcal 6.00
<b>Garden Salad</b> (vgf) 84 Kcal 3.50	<b>Onion Rings</b> 540 Kcal 3.50	<b>Add a topping for 4.00 each:</b> Pulled BBQ pork 244 Kcal   Truffle and parmesan 130 Kcal
<b>Seasoned Chips</b> 548 Kcal 4.00	<b>Sweet Potato Fries</b> 553 Kcal 5.00	
<b>Truffle Chips</b> 697 Kcal 4.50	<b>Crispy Fried Sticky Corn Ribs</b> 1,029 Kcal 4.00 Served with honey butter, sweet and salt cashews and pink onions	
<b>Garlic Bread</b> 505 Kcal 3.50		

## Desserts

<b>Red Velvet Cake</b> 446 Kcal 7.00 Raspberry ripple cream	<b>New York Vanilla Cheesecake</b> 247 Kcal 7.00 Cream and fresh strawberries	<b>Potted Eton Mess</b> 373 Kcal 7.00 Whipped vanilla cream, meringue, fresh raspberries and strawberries	<b>Cheese Board</b> 611 Kcal 9.00 Assorted British cheeses with chutney and accompaniments
--	--	--	---

Our menu descriptors do not include all ingredients, so please advise our team if you have a food allergy, intolerance or coeliac disease before ordering. Allergen information is available on request. We are committed to following safe methods & procedures in our kitchens to control allergens; please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present, as well as other allergens. Therefore, we cannot guarantee that any menu item is completely free from traces of allergens. Adults need around 2,000 calories per day. Menu dishes & prices may change without prior notice. (v) vegetarian, (ve) vegan, (RGF) Request Gluten Free, (RVG) Request Vegan Alternative. Quoted meat weights are pre-cooked weights.



## Cocktails



### Blackcurrant Mule

Blackcurrant jam, spiced rum, lime & ginger

7.00

### Pornstar Martini

Vodka, vanilla, passion fruit, pineapple & Prosecco

7.00

### Long Island Iced Tea

Vodka, gin, tequila, orange liqueur, rum, lime & cola

7.00

### Espresso Martini

Vodka, coffee liqueur & espresso

7.00

### Tommy's Margarita

San Fran classic; El Jimador Reposado, fresh lime and agave

7.00

## Sun Maria

### The Bartender of the Year Winning Drink



Created by Sunil in Birmingham Hill Street

Beautiful mix of sweet & spicy from a combination of mango, El Jimador Reposado, Aperol, lime & chilli

7.00

**CARERS TRUST**

£1 FROM EVERY SALE goes to our charity partner Carers Trust

## Non-Alcoholic Cocktails

### Spiced Ginger and Passion Fruit Mock-Jito 54 Kcal

Mint, lime, passion fruit & ginger

5.00

### Pome-Ginger 88 Kcal

Pomegranate, apple, lime & ginger

5.00

## Sparkling Spritz

### Aperol Spritz 7.00

Aperol, orange, Prosecco & soda

### Rhubarb Spritz 7.00

Slingsby Rhubarb Gin, pink grapefruit & strawberries

## Wines

### White

175ml 250ml bottle

### Bosquet Sauvignon Blanc <sup>(ve)</sup>

Fruity | well-balanced | citrus finish

6.00 9.00 24.00

### Petit Peucher Blanc <sup>(ve)</sup>

Refreshing | intense aromas | vivid finish

5.50 8.00 22.00

### Whitehaven Sauvignon Blanc

Fresh citrus | gooseberry | hints of melon

31.00

### Boomerang Chardonnay

Fruit flavours | crisp acidity | lingering finish

7.00 10.00 27.00

### Gabbiano Pinot Grigio

Bright citrus | Bramley apple | breezy floral finish

6.00 8.50 23.00

### Red

175ml 250ml bottle

### Boomerang Shiraz

Ripe plum | raspberry | black pepper

6.50 9.50 26.00

### Petit Peucher Rouge <sup>(ve)</sup>

Red fruits | hint of spice | smooth

5.50 8.50 22.50

### Les Esperons Pinot Noir <sup>(ve)</sup>

Black fruits | vanilla | velvety texture

28.00

### 7 Fires Malbec <sup>(ve)</sup>

Fresh fruit flavours | sweet round tannins

6.50 9.00 24.50

### Los Gansos Merlot

Soft tannins | red fruits | hint of spice

6.00 8.50 23.50

### Rosé

175ml 250ml bottle

### Canyon Road White Zinfandel

Strawberry | cherry | watermelon | crisp finish

6.50 9.50 26.00

### Ca De Lago Pinot Rosé <sup>(v)</sup>

Delicious peach | strawberry

6.00 8.50 24.00

### Sparkling

200ml bottle

### Bellino Prosecco <sup>(v)</sup>

Fruity | floral | balanced acidity

8.50 25.00

### Freixenet Sparkling Rosé <sup>(ve)</sup>

Fresh red berries | hints of white flowers and apples

9.00 27.00