

January Dinner Menu

5pm to 8.30pm Monday to Saturday

APPETIZERS & SHARING BOARDS

Soup of the day, sour dough bread £6.5 vga/gfa

Garlic & Mozzarella Pizza bread £9.50 gfa

Welbeck sour dough bread, farmhouse butter, balsamic & rapeseed oil £5 v/vga/gfa

Baked Somerset Camembert (for two) celery, onion marmalade, Welbeck breads £15 v/gfa

Antipasto board (selection of ham & prosciutto meats, olives, tomato, oil and bread) gf £14

Calamari, salsa & Lemon aioli £7.50

Classic Prawn Cocktail £8.75

MAIN COURSE

Katsu curry, jasmine rice, garlic flatbread - Crispy Chicken £16 or Tempura Cauliflower (v) £13

Wollaton Beer battered Cod, Mushy Peas, Tartar sauce, Lemon, chips £17 gfa

Slow Roasted Pork Belly, creamy Mash, Cabbage, Apple puree, jus £17.5

Seafood Linguine, Tomato, chilli, garlic, herbs £18

Pesto, tomato & Parmesan Linguine £14

Pie of the day, house chips, mushy peas, jus £17

Classic Caesar Salad £11 (add chicken £14) gfa

Chef's Special (please ask the server)

GRILL / BURGERS

Steak Burger, Smoked Cheddar, Lettuce, Salsa, Mayo Slaw, Chips £15 gfa

Paneer burger, Tandoori spice, Mango mayo, slaw, skin on fries £15 gfa

Bangers & Mash, onion gravy & crispy parsnip shavings £15 gfa

8oz Sirloin steak, slow roasted tomato, mushroom, house chips, Diane sauce £25 gfa

10oz Gammon, Hen's egg, Pineapple Salsa, House Chips £14 gfa

PIZZA

Margarita Mozzarella basil £10 gfa vga

Pepperoni Classic £14 gfa

Hawaiian - Serrano ham, pineapple £12.5 gfa

Veggie Mountain - Red onion, green pepper, chestnut mushroom £12 gfa

Meat feat - Spicy beef, chorizo, serrano ham, red onions, green peppers, chili £15 gfa

SIDE PLATES Chips £3.5 v/gt / Chips & truffle mayo £6.5 v/gt / Creamy mash £3.5 v/ Green Salad £3.5