

## WHITE WINE

	175ml	250ml	Bottle
<b>Le Pionnier Blanc, Comte Tolosan</b> Languedoc, France 11.5%	£6.50	£8.25	£24.00
<b>Chenin Blanc Dry Tulbagh</b> Tulbagh valley, South Africa 12.5%	£7.00	£9.40	£27.00
<b>Pinot Grigio Ca Luca</b> Veneto, Italy 12%	£8.00	£10.25	£30.00
<b>Marsanne Viognier, Roche de Belanne</b> Languedoc, France 12.5%	£8.00	£10.75	£32.00
<b>Pecorino Tor Del Colle</b> Abruzzo, Italy 13%	£8.50	£11.50	£33.25
<b>Picpoul de Pinet 'Trois Mats'</b> Languedoc, France 13.5%	£9.00	£11.75	£34.00
<b>Sauvignon Blanc Turning Heads</b> Malborough, New Zealand 13%	£10.00	£12.50	£36.00
<b>Chablis Domaine Alain Gautheron</b> Chablis, France 12.5%			£50.00

## ROSE

<b>Carignan Rose La Loupe</b> Languedoc, France 12.5%	£7.50	£9.50	£29.00
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## RED WINE

<b>Le Pionnier Rouge Herault</b> Languedoc, France 12%	£6.50	£8.25	£24.00
<b>Sangiovese Meidia</b> Vento, Italy 12%	£7.00	£9.00	£27.00
<b>Rioja Tempranillo Fincas de Azavache</b> Rioja, Spain 14.5%	£8.00	£10.25	£30.00
<b>Shiraz La Playa</b> Colchagua Vallery, Chili 13.5%	£8.50	£10.75	£31.00
<b>Montepulciano Tor del Colle</b> Abruzzo, Italy 13.5%	£8.50	£11.00	£33.00
<b>Pinot Noir 1620 Lorgeril</b> Languedoc, France 12.5%	£9.50	£11.50	£34.00
<b>Malbec 'ES Vino' Finca Sopenia</b> Mednoza, Argentina 13.5%	£10.00	£12.95	£38.00
<b>Chateau Bechereau Lalande de Pomerol</b> Pomerol, France 14%			£50.00

## SPARKLING

	125ml	bottle
<b>Prosecco Spumante Extra dry 'Azzillo</b> Italy 11%	£9.00	£36.00
<b>Champagne Laurent Perrier La Cuvee Brut N.V</b> France 12%	£17.50	£69.00

## SPIRITS

<b>House Spirits</b> Gordon's Gin, Absolut Vodka, Jameson, Bells, Jack Daniels Hennessy, Havana 3yr, Pimms, Campari	25ml £4.80	50ml £8.00
<b>Premium Spirits</b> Sipsmith Gin , Grey Goose, Glenfiddich, Glenmorangie, Monkey Shoulder, Remy Martin, Havana 7yr	£6.50	£10.95
+Add a mixer for £1.40		

## BOTTLED BEER

Peroni	£4.95
Pilsner	£4.75
Curious IPA	£4.95
Curious Cider	£4.95
Bitburger Alcohol - Free	£3.95

## SOFT DRINKS

Coke, Diet Coke	£2.95
<b>Fentimans</b>	£3.55
Victorian Lemonade, Rose Lemonade, Ginger Beer	
<b>Fever Tree</b>	£2.75
Tonic, Naturally Light Tonic, Soda Water, Sicilian Lemon, Lemonade, Ginger Ale	
<b>Juices</b> - Orange, Apple, Cranberry	£2.50
- Tomato	£2.95

## FOOD ALLERGIES & INTOLERANCES

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten. Consequently, there may be traces of various allergens present across our product range.

We'd love to tell you what's in our food and help assist you with your choice. Please speak to one of our Allergen Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.

## HOT DRINKS

<b>Tea</b> English breakfast, Earl Grey	£2.35
Lemon and Ginger, Green, Peppermint, Camomile, Rooibos, Cranberry & Raspberry	£2.70
<b>Coffee</b> Filter	£2.35
Espresso, Americano, Macchiato	£2.50
Double Espresso, Double Macchiato	£2.70
Latte, Cappuccino, Flat white	£2.85
Hot Chocolate	£2.85
Mocha	£3.00
+Extra shot	£0.75

Service is not included in  
your bill

**STARTER**

Soup of the Day  
£6.95

Roasted partridge, celeriac and apple remoulade, hazelnuts with sherry dressing  
£12.50

Brixham crab cake with crushed English peas, chili, lemon tartar sauce & crisp baby leaf allotment salad  
£11.00

Roquefort, chicory poached pears and pickled walnuts  
£11.00

Cannellini bean, courgette & cumin spelt fritters with parsley cashew salad  
£9.95

**SIDES**

Bread & Oil      Seasonal Greens  
£1.95                      £4.50

Potatoes & Rosemary Oil      Garden Salad  
£4.50                              £4.75

Triple cooked Chips  
£4.95

**MAIN COURSE**

Today's Special  
£ Market Price

Pan fried Buttle farm Guinea fowl breast with truffle spätzle, cavolo nero, baby carrots & madeira jus  
£20.50

Grilled king oyster mushroom with wild mushroom fricassee, celeriac, truffle, kale crisps & parsley pesto  
£16.00

Peppered Venison haunch, braised red cabbage, honey glazed parsnips, and cranberry sauce  
£21.25

Pumpkin ricotta tortellini, sage butter, pickled baby turnip  
£18.25

Poached cod, ginger and carrot puree, curly kale with parsley aioli  
£19.75

**PRE ORDER**

Come back to your table and enjoy desserts and drinks during the interval

Service is not included in your bill

**DESSERT**

Stem ginger pudding with brandy sauce and vanilla ice cream  
£7.50

Tête de Moine cheese with Victorian plum, date hazelnut & pumpkin seed crackers  
£11.95

Dark Madagascan chocolate mousse with honeycomb & gooseberry  
£7.50

Selection of ice creams  
£6.00

PRE-CONCERT DINNER:  
MON-SUN 5PM-7.30PM

SUNDAY LUNCH: NOON-3PM