

COFFEES

Espresso	2.20
Single shot of house blend coffee	
Double Espresso	2.50
Double shot of house blend coffee	
Macchiato	2.50
Single shot espresso topped with frothy milk	
Cortado	2.50
Double shot of espresso with textured milk	
Americano	2.50
Double shot black coffee, can be served with milk or cream	
Latte	2.80
Single shot of house blend with smooth milk	
Cappuccino	2.80
Single shot of house blend with frothy milk	
Flat White	2.80
Double shot of house blend with textured milk	
Mocha	3.10
Single shot house blend topped with hot chocolate	
Irish Coffee	6.50
An Americano with a shot of Jameson Irish whiskey and a double cream float	
Syrup shots	0.60
Vanilla, Hazelnut, Caramel or Gingerbread	

OTHER HOT DRINKS

Hot Chocolate	3.10
Traditional frothy Italian milk chocolate drink	
White Hot Chocolate	3.10
Creamy white Belgian hot chocolate	
Fully Loaded	3.60
Hot chocolate topped with squirty cream & mini marshmallows	
Baileys Hot chocolate	6.50
Decadent Hot chocolate with a shot of Baileys Irish Cream Liquor topped with squirty cream & mini marshmallows	
Tea	
Yorkshire Tea served in a Tea Pot	2.50
DeCaf Yorkshire Tea served in a Tea Pot	2.50
Tea Pigs specialist teas:	
Peppermint leaves	2.80
Fennel & Liquorice	2.80
Earl Grey strong	2.80
Darjeeling tea	2.80
Super fruit	2.80
Pure lemongrass	2.80
Mao Feng Green Tea	2.80
Lemon & ginger	2.80
Tung Ting Oolong tea	2.80
Chai Tea	2.80
Snooze	2.80
Chamomile	2.80
All hot drinks are available with Coconut, Oat or Soya Milk	0.50

SOFT DRINKS

Fentimans Curiosity cola,	2.95
Fentimans Dandelion and Burdock,	2.95
Fentimans Gently Sparkling Elderflower	2.95
Fentimans Ginger Beer	2.95
Fentimans Mandarin and Seville Orange	2.95
Fentimans Sparkling Raspberry	2.95
Fentimans Rose Lemonade	2.95
Diet Coke,	2.50
Coke Zero,	2.50
Coca Cola Original	2.95
Folkingtons Cloudy Apple Juice	2.95
Folkingtons Cranberry juice	2.95
Folkingtons Elderflower juice	2.95
Folkingtons Mango juice	2.95
Folkingtons Orange juice with bits	2.95
Folkingtons Pineapple juice	2.95
Orange and Passionfruit J2O	2.75
Apple and Raspberry J2O	2.75
Apple and Mango J2O	2.75
Appletizer	2.50
Schweppes Lemonade	1.95
Radnor Sparkling Spring Water	1.50

Traditional Milkshakes

Served in a traditional glass and topped with whipped cream and sauce

Strawberry shake, made with strawberries,	2.95
Banana shake, made with a banana,	2.95
Chocolate	2.95
Nutella	2.95
Vanilla	2.95
Childs milk	1.00

Scrummiest Milkshakes

Our ice cream milkshake but with your favourite chocolate bar blended into the mix, choose from:

Biscoff, Bounty, Crunchie, Crème Egg, Dairy Milk Caramel, Flake, Fudge, KitKat Chunky, Malteser, Mint Aero, Snickers, Twix, Oreo

Mocktails

Virgin Mary	3.95
Tomato juice, Worcester sauce, tabasco sauce and pepper, garnished with a celery stick	
Fauxito	3.95
Apple juice, lime, mint, brown sugar, soda	
LieTai	3.95
Angostura bitters, orange, pineapple, grenadine, lime	

COCKTAILS

8.50

Apple & Elderflower Collins

Gin, elderflower, lemon, cloudy apple, ginger ale / soda

Pornstar Martini

Vodka, Passoa, pineapple, passionfruit, vanilla, prosecco

Espresso Martini

Vodka, Kahula, vanilla, espresso coffee

Salted Caramel Martini

Vodka, Baileys, salted caramel, cream

Classic Mojito

White Rum, lime, mint, brown sugar, soda

Passionfruit Mojito

White Rum, passionfruit, lime, mint, brown sugar, soda

Pineapple & Ginger Mojito

White Rum, pineapple juice, mint, Ginger ale

Mai Tai

Spiced rum, triple sec, orange, pineapple, grenadine, lime

Tikki Mai Tai

Tikki Spiced rum, triple sec, orange, pineapple, grenadine, lime

Long Island Ice Tea

Vodka, gin, tequila, triple sec, white rum, cola, lemon

Gin Bramble

Gin, lemon, blackberry liqueur, sugar, fresh blackberries

Old Fashioned

Bourbon, angostura bitters, sugar

Amalfitano

Gin, Limoncello, Lemon juice, lemonade

Violet Fizz

Empress Pea flower Gin, Crème de Violette, lemon juice, double cream, soda

Pomegranate Paloma

Tequila, Lime juice, Pomegranate juice, soda

Mango & Ginger Cooler

Vodka, Angostura Bitters, mango, orange & lime juice & ginger ale

Cocktails are 2 for 1 every Thursday (2 of the same cocktail)

Mimosa

Prosecco served with fresh orange juice

Bellini

Prosecco served with Passionfruit Puree

Bloody Mary

Vodka, tomato juice, Worcester sauce, tabasco sauce and pepper, garnished with a celery stick

BOTTLED BEERS

Peroni 330ml

3.25

Corona 330ml

3.25

Doombar 500ml

3.75

Ceveras Alhambra Reserva 330ml 6.4%

3.50

Krombacher Pilsner 330ml

3.25

Heineken 0.0 (Alcohol free) 330ml

2.95

GIN & TONIC

6.95

Gordon's London Dry Gin

Our house Gin, Bold, juniper-led, with zesty notes of citrus and super smooth texture, best served with Fever-Tree Indian tonic water

Whitley Neill Rhubarb and Ginger

The rhubarb adds a tart edge to our smooth gin base whilst the ginger extract warms the palate, best served with Indian Tonic water

Bombay Sapphire

Boasting fresh flavours of citrus and juniper. Brilliantly straightforward and satisfying best served with Indian Tonic water

Chase Pomelo and Grapefruit

distilled to create a zippy and zesty gin, with flavours of grapefruit, juniper and lime. Best with Mediterranean Tonic Water

Hendrick's

The curious, yet marvellous, infusions of rose & cucumber imbue our spirit with its uniquely balanced flavour. Best served with Indian tonic

Plymouth Gin

wonderfully fresh juniper and a lemony bite, Plymouth Gin is best served with Mediterranean tonic

Cotton Garden

Plenty of green and earthy garden herbs, making this ideal for a fresh and inviting G&T, best served with Indian Tonic water

Brass Lion Singapore Dry

Zesty burst of citrus and pomelo, with a slight spice, balanced by a sweet nuanced floral note, best served with Indian tonic water

Tanqueray Blackcurrant Royale Gin

This gin combines juicy blackcurrants with delicate vanilla for a truly sumptuous taste, best served with lemonade

Dam Raider Gin

Pair with Indian or Mediterranean tonic water

Pin Gin Premium Pink

Carefully distilled using a unique blend of 11 botanicals of the highest quality from around the globe, best served with Elderflower tonic water

Cuckoo Solace Gin

A combination of rosemary and lemon thyme, teamed with olives and lemon, with big hits of grapefruit, best served with Indian tonic water

Tosh Gin

Try an original classic – Moravian Dry Gin, produced in small batches in a historic kettle for distilling whisky, served neat or with Indian tonic

YVY MAR Gin

MAR is a Brazilian classic dry gin, balanced and vibrant. juniper mixed with spices such as cinnamon, cardamom and nutmeg

Caorunn 1824

a slightly spicy, full-bodied and invigorating flavour, with a clean and crisp finish, best served with Indian tonic water

BOTTLED CIDERS

Thatcher's Katy

3.75

Thatcher's Vintage

3.75

Thatcher's Haze

3.75

Old Mout Berries & Cherries

3.75

SIDES / STARTERS

Garlic Ciabatta Supreme	2.95
A sliced ciabatta smothered in home made garlic butter topped with melted mozzarella	
Garlic Ciabatta	1.95
A sliced ciabatta smothered in home made garlic butter	
Garlic Mushrooms	3.95
A bowl of chestnut mushrooms sautéed in garlic butter	
Skin on Chips	2.75
A bowl of skin on gourmet chips to share or not	
Antipasti (for two to share)	9.95
A selection of Italian cured meats, buffalo mozzarella, olives, extra virgin olive oil & sour dough breads	

THE GRAND TOUR PIZZA LEGENDS

The Pantani	12.95
Tomato, garlic and herb sauce, mozzarella, buffalo mozzarella, Parma ham, sun dried tomatoes, pine nuts and topped with rocket and shaved parmesan	
The Wiggins	11.95
Béchamel sauce base, mozzarella, pulled ham hock, chestnut mushrooms, buffalo mozzarella and topped with rocket, garlic oil and grated parmesan	
The Cavandish	10.95
Garlic, tomato and herb sauce, mozzarella, capers, anchovies, olives and topped with shaved parmesan	
The MushFroome	11.95
Béchamel sauce base, mozzarella, halloumi, chestnut mushrooms and topped with rocket and truffle oil	
The Giuseppe Sarroni	10.95
Tomato, garlic and herb sauce, mozzarella, spicy ground beef, red onion and green peppers	
The Full Merckx	13.95
Garlic, tomato and herb sauce, mozzarella, pepperoni, spicy siracha chicken, chorizo, pancetta	
The Manua Kea	10.95
Tomato, garlic and herb sauce, mozzarella, fresh pineapple and pulled ham hock	
The KOM, (Pepperoni)	10.95
Garlic, tomato and herb base, mozzarella, pepperoni, fresh chillies	
Giro D 'Margherita	8.95
Garlic, tomato and herb base, mozzarella, cherry tomatoes and topped with fresh basil (V) (Vg*)	
Mediterranean	10.95
Garlic, tomato and herb base, mozzarella, olives, onion, courgette, peppers and goats cheese (V) (Vg*)	

All our pizzas are made to order, so feel free to add extra toppings or create your own unique pizza

SALADS

Mediterranean Couscous Salad	9.95
Lemon and parsley cous cous, cucumber, olives, cherry tomatoes, chickpeas, peppers and red onion (with optional goats cheese +£1.00) (V) (Vg*)	
Classic Caesar Salad	10.95
Roasted chicken breast, lettuce, salt and pepper croutons, parmesan and classic Caesar dressing	
Avocado, Bacon and Chicken	12.95
Avocado, crispy bacon, roast chicken breast, lettuce, cherry tomatoes, sweet piquanté peppers and honey and mustard dressing	

BURGERS

Gourmet Beef Burger	7.95
Locally sourced 100% beef burger, served with sliced beef tomato and Spanish onion on a Pretzel bun, served with skin on chips and a pot of burger relish	
Gourmet Beef, Bacon & Cheese Burger	9.95
Locally sourced 100% beef burger, served with smoked streaky bacon, sliced beef tomato and Spanish onion on a Pretzel bun, served with skin on chips and a pot of burger relish	
Gourmet Chicken Burger	9.95
Chargrilled butterfly chicken burger, served with sliced beef tomato and Spanish onion on a Pretzel bun served with skin on chips and a pot of mayonnaise	
Gourmet Avocado, Bacon & Chicken Burger	11.95
Chargrilled butterfly chicken burger, served with smashed avocado, smoked streaky bacon, sliced beef tomato and Spanish onion on a Pretzel bun served with skin on chips and a pot of mayonnaise	
Gourmet Garlic Mushroom Chicken Burger	10.95
Chargrilled butterfly chicken burger, served with sautéed garlic mushrooms, sliced beef tomato and Spanish onion on a Pretzel bun served with skin on chips and a pot of mayonnaise	
Gourmet Veggie Burger	7.95
Veggie burger, served with sliced beef tomato and Spanish onion on a Pretzel bun, served with skin on chips and a pot of burger relish	
add Emmental, stilton or halloumi cheese	1.00
Double up your beef or chicken burger	2.00

HOT SANDWICHES & TOASTIES

Mozzarella and Tomato	4.95
Buffalo mozzarella, sliced tomato and fresh basil in a toasted ciabatta (v)	
Tuna Cheese Melt	4.95
Tuna mayonnaise, mozzarella and red onion in a toasted ciabatta	
Brie and Bacon	4.95
Brie and smoked back bacon with cranberry sauce or caramelised onion in a toasted ciabatta	
Ham and Emmental	4.95
Wiltshire ham, Emmental cheese and red onion on a toasted ciabatta	

All sandwiches are served with a dressed baby leaf salad with a choice of Caesar, Honey and mustard, Mayo or Balsamic dressing

*Vegan Cheese, Gluten Free ciabattas and pizza bases available on request

ALL DAY BREAKFASTS

Full English 8.95

Sausages, bacon, egg, hash brown, mushrooms, grilled tomatoes, beans and a slice of sourdough toast

Add extra: egg .30 bacon .50, sausage .50, black pudding .50, hash brown .30 or mushrooms .30

Vegetarian breakfast (V)(Vg*) 8.95

Vegetarian sausages, grilled halloumi, egg, hash brown, mushrooms, grilled tomatoes, beans and a slice of sourdough toast

Add extra: egg .30, sausage .50, hash brown .30 or mushrooms .30

Breakfast Bap 3.00

Choice of bacon or sausage

Add extra: egg .30. bacon .50, sausage .50, hash brown .30 or mushrooms .30

Big Breakfast Bap 3.75

Sausage, Bacon and Egg

Add extra: egg .30 bacon .50, sausage .50, hash brown .30 or mushrooms .30

Toast 2.75

2 slices of toast served with butter and a choice of strawberry, raspberry jams or marmalade

Scrambled eggs on Toast (V) 3.25

Creamy scrambled eggs on sourdough toast

Add extra: eggs 1.00 smoked salmon 2.50 bacon 2.00

Breakfast Burrito 5.95

Bacon, scrambled egg, sausage, hash brown, spring onion, cheese in a tortilla wrap with tomato salsa side

Veggie Breakfast Burrito 5.95

Halloumi, vegetarian sausage, scrambled eggs, hash brown, spring onion, cheese in a tortilla wrap with tomato salsa side

TRADITIONAL OPTIONS

Scone 3.75

A scone with sultanas, served with Tiptree Strawberry preserve and Rodda's Cornish clotted cream

Toasted Fruit Teacake 2.75

Square shaped bread baked to golden brown with fruits embedded within the crumb. (V)

Butter Croissant & Strawberry Preserve 2.75

Baked fresh to order please allow 15 minutes from ordering, served with a pot of Tiptree Strawberry preserve (V)

Cheese Board 9.95

A cheese board for one, with a selection of local cheeses served with crackers, cornichons and sliced apple

Cakes Varies

Please see our display of cakes and tray bakes

SOMETHING SWEET FOR BRUNCH

Pancakes, our new & improved recipe

American Style Pancake Stack 7.95

A stack of 3 Fluffy pancakes, whipped cream, maple syrup and streaky bacon

Traditional Pancake 6.45

A stack of 3 Fluffy pancakes, simply served with sugar and lemon or orange juice

Ultimate Chocolate 7.95

3 fluffy pancakes, served with chocolate & vanilla ice cream, whipped cream, Maltesers and a flake, topped with chocolate sauce

Banoffee & Biscoff 7.95

3 fluffy pancakes, Sliced banana, vanilla ice cream, whipped cream, chocolate & caramel sauce and crushed Biscoff biscuits.

Caramel Crunch 7.95

3 fluffy pancakes, served with vanilla ice cream, whipped cream, caramel sauce & a crushed Crunchie

Belgian Waffles

Ultimate Chocolate 7.95

2 Belgian waffles, served with chocolate & vanilla ice cream, whipped cream, Maltesers and a flake, topped with chocolate sauce

Banoffee & Biscoff 7.95

2 Belgian waffles, Sliced banana, vanilla ice cream, whipped cream, chocolate & caramel sauce and crushed Biscoff biscuits.

Caramel Crunch 7.95

2 Belgian waffles, served with vanilla ice cream, whipped cream, caramel sauce & a crushed Crunchie

Classic Waffle 7.95

2 Belgian waffles, served with whipped cream, and maple syrup, with a choice of either chocolate or vanilla ice cream

COLD SANDWICHES

Ham and Emmental 4.75

Wiltshire ham, Emmental cheese and mayonnaise on a freshly baked ciabatta or as a wrap

Falafel wrap 4.75

Smashed Moroccan falafel, Tzatziki sauce, rocket and halloumi in a Tortilla wrap (v)

Prosciutto 5.50

Prosciutto, sun dried tomatoes, buffalo mozzarella and rocket on a freshly baked ciabatta or as a wrap

Smoked salmon & Cream Cheese Bagel 6.75

Smoked salmon, cream cheese and capers on a lightly toasted bagel

All sandwiches are served with a dressed baby leaf salad with a choice of Caesar, Honey and mustard, Mayo or Balsamic dressing

JUST ONE MORE DESSERT

Chocolate Sponge pudding 4.75

Individual, hand-cut, chocolate sponge puddings with chocolate sauce, served with a choice of vanilla ice cream or custard

Treacle Sponge pudding 4.75

Individual, hand-cut, treacle sponge puddings with golden syrup sauce, served with a choice of vanilla ice cream or custard

Just One More Wine....

Prosecco

Made from 100% Prosecco grapes to produce a sparkling wine pale straw yellow in colour with light green glints and a soft persistent mousse. On the nose there are hints of green apples backed up with floral notes, leading to a palate that is smooth and rounded with good length and acidity.

Ponte Di Rialto Prosecco mini bottle 20cl 11.5% **7.95**
 Ponte Di Rialto Prosecco bottle 75cl 11.5% **24.50**

RED

Lifted spice and pepper aromas with plum fruit nuances and subtle cedar-like oak. The palate is generous with spice, peppers and concentrated plum fruit flavours. The tannins are soft and balanced with the subtle yet sweet oak.

Rolleston Vale Shiraz 175ml **6.75**
 Rolleston Vale Shiraz 250ml **7.25**
 Rolleston Vale Shiraz 75cl **23.00**

Spanish. This lovely Rioja is a light ruby red colour with cherry, blackcurrant and vanilla notes, a medium bodied wine with lively berry fruit flavours. This Crianza has been matured for 18 months in American oak barrels to impart a rich vanilla aftertaste which is complimented by the flavours of the tempranillo grapes. Drink on its own or with grilled meats, roasted vegetables or medium mature cheeses.

Mirador Crianza Rioja (2016) 75cl 13.5% **24.50**

This red Bordeaux is a blend of Merlot 50% and Cabernet Franc 50% which have undergone traditional vinification and ageing in stainless steel vats. The colour is deep red and bright with a pleasant nose of spice and red berry aromas. Smooth, medium bodied and silky, this is a well-balanced and approachable red Bordeaux

Chateau Bel Air Bordeaux 14% 75cl **25.00**

WHITE

Rolleston Vale Reserve Chardonnay is rich and ripe with flavours of peach and melon and just a hint of citrus. The palate is levelly and crisp with a long clean finish. Enjoy lightly chilled, on its own or with light fish and chicken dishes.

Rolleston Vale Reserve Chardonnay 175ml **6.75**
 Rolleston Vale Reserve Chardonnay 250ml **7.25**
 Rolleston Vale Reserve Chardonnay 75cl bottle **23.00**

This classic Sauvignon Blanc from the Marlborough region of New Zealand is vibrant, distinctive and intensely food friendly, name after the turtle who's Māori name is Honu. It is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry. Serve chilled on its own or equally delicious with traditional fish and chips, herb salads and lightly spiced dishes.

Honu Sauvignon Blanc 75cl 13% **26.00**

This Muscadet is an elegant, fruity and aromatic wine, rounded in the mouth while still retaining a crisp fresh style. Perfect with seafood, fish dishes and will also make a good match for goat's cheese.

LaCheteau Muscadet Sur Lie Stelvin 175ml **6.25**
 LaCheteau Muscadet Sur Lie Stelvin 250ml **6.95**
 LaCheteau Muscadet Sur Lie Stelvin 75cl **21.50**

ROSE

Spain's Noble red Tempranillo grape is used to produce this beautiful Rose Wine. The black-skinned grapes are crushed and the skins are allowed to remain in contact with the juice for a short contact. Just long enough to give the wine its beautiful pink colour. This fruity wine explodes with the flavours of strawberries.

Terra Molino Tempranillo Rose 175ml **6.25**
 Terra Molino Tempranillo Rose 250ml **6.95**
 Terra Molino Tempranillo Rose 75cl **18.50**

This is a fruity Spanish red made from Tempranillo grapes grown in the La Mancha region. It is a medium to full-bodied wine with a rich palate showing charming juicy strawberry notes married with spice and vanilla tones. Smooth, mellow wine and while it is absolutely delicious on its own, pairs particularly well with roast lamb.

Terra Molino Tempranillo 175ml **6.25**
 Terra Molino Tempranillo 250ml **6.95**
 Terra Molino Tempranillo 75cl bottle **18.50**

Italian. A good depth of flavour here giving a fuller style of Valpolicella. The colour is a rich ruby red with excellent clarity to compliment the pronounced nose of red berry fruit. On the palate this wine has good length combined with an easy drinking soft style with lots of cherry fruit complimented by soft tannins

Cantina Di Negrar Ripasso (2019) 75cl 12.5% **32.00**

This malbec has intense bright red purplish tones. The aroma is fine and elegant with a perfect combination of red fruits and spices enriched by French oak. In the mouth it is well balanced with soft tannins and plump dark fruit flavours that lead to a smoky finish.

Cristobal Malbec 1492 **27.50**

This Spanish modern, crisp white demonstrates bright citrus characteristics on the nose, while offering deliciously vibrant apple fruit flavours and a zesty twang courtesy of the Sauvignon Blanc on the palate. A long clean finish with hints of grapefruit. This makes a perfect aperitif, perfect with a summer salad or seafood.

Terra Molino Airen-Sauvignon Blanc 175ml **6.25**
 Terra Molino Airen-Sauvignon Blanc 250ml **6.95**
 Terra Molino Airen-Sauvignon Blanc 75cl **18.50**

Clear pale-yellow colour, with enticing aromas of fresh grapes, together with other fruits (ripe bananas, quince) and flowers (acacia with hints of roses and rosemary). Voluptuous and slightly sweet on the palate. A delicious accompaniment to milder flavoured shellfish and crustaceans such as clams and spider crab, or fish in sweet sauces. Ideal with sweet pastries.

Torres San Valentin 11 % **24.00**

A Domaine bottled Petit Chablis, this wine has a soft and immediate appeal. Fermentation and maturation takes place in stainless steel, to give a fresh clean style to this wine with hints of green apple and white flowers on the nose. An elegant dry wine with good fruit and a touch of steely minerality to the finish.

Petit Chablis Domaine Hamelin 12.5% **28.00**

