

village
—grill—

LET'S GET

STARTED

£6

Red pepper & tomato soup (v)

Paprika croutons and crème fraîche

£6.50

Chicken & pork rustic pâté

Green tomato chutney and sourdough bread

£6

Avocado & tomato salad (v)

Mixed leaves, avocado and sun blushed tomato salad, served with a choice of sauces, French vinaigrette or Ranch dressing

£6.50

Prawn cocktail

Crisp lettuce and Marie Rose sauce

NOW
FOR
OUR

M A T I N

ATTRACTIONS

£18.95

Chargrilled rump steak*

250g full face rump steak, balsamic roasted vine tomatoes, rustic chips and a side of wholegrain mustard

*Upgrade to Prime 300g Sirloin Steak for an extra £5

£18.95

Roasted salmon

Served on a bed of lemon and coriander couscous and balsamic baked vine tomatoes

£18.95

Tandoori spiced jumbo prawns

Cardamom basmati rice, spinach, sweet potato & chick pea curry, roasted okra, lime pickle, mini popadoms and minted yoghurt

£15

Wild mushroom and roasted root vegetable risotto (v)

Sautéed asparagus, truffle oil, and vegetarian Parmesan cheese

£18.95

Lemon and thyme roasted double chicken breast

Mashed potatoes, balsamic roasted vine tomatoes and a Garlic aioli sauce

YOU'VE GOT GOOD
TASTE ON YOUR

STIDEW

Roasted Veg
Thyme roasted root vegetables
Sautéed field mushrooms
Garlic and herb butter

£3.25

£5.95 YOU DESERVE YOUR JUST

DESSERTS

Sticky toffee pudding

With vanilla ice cream and caramel sauce

Chocolate fudge cake

4 layered chocolate fudge cake topped with chocolate sauce and whipped cream

Crème brûlée

Chilled vanilla custard with a caramelised top and fresh raspberries

Cheesecake

Creamy lemon cheesecake with a crisp biscuit base and fresh raspberry compote

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try to accommodate.

IN THE MOOD FOR A CHEEKY REDE D? OR FANCY A FRUITY WHITE WHIT? E?

£17.50

175ML £4.10
250ML £5.90

WHITE

Kudu Plains Chenin Blanc
(South Africa)

RED

Nyala Cabernet
Sauvignon (South Africa)

£20

175ML £4.75
250ML £6.75

WHITE

Pez de Rio Macabeo/
Sauvignon Blanc (Spain)

RED

Alto Bajo Merlot
(Chile)

ROSÉ

Wandering Bear Rosé
(South Africa)

£22.50

175ML £5.35
250ML £7.55

WHITE

Wandering Bear
Chardonnay (USA)

RED

Castillo Clavijo Rioja
Tempranillo (Spain)

£25

WHITE

The Spee'wah Pinot Grigio
(Australia)

RED

Argento Seleccion Malbec
(Argentina)

ROSÉ

The Bulletin Zinfandel
Rosé (USA)

£27

WHITE

Terre del Principato
Falanghina Campania IGT
(Italy)

RED

Ceppaiano Chianti
(Italy)

£30

WHITE

Journeys End Weather
Station Sauvignon Blanc
(South Africa)

RED

Journeys End Huntsman
Shiraz Mourvedre
(South Africa)

£32

WHITE

Domingo Martin
Albarino (Spain)

RED

Spy Valley Pinot Noir
(New Zealand)

£35

WHITE

Chablis, Domaine des
Marronniers, Bernard
Legland (France)

RED

Chateau Viramiere
St-Emilion Grand Cru
(France)

FIZZ

Vaporetto Prosecco
(Italy) £25

Tosti Pure 24 Gold
Prosecco (Italy) £28

Jeio Rosé (Italy) £30

Lanson Pere et Fils
Champagne
(France) £45

OR IS EVERYTHING
JUST ROSÉ?

COCKTAILS SHAKEN

£4.95 & STIRRED

COSMOPOLITAN

Citron vodka, Bols triple sec liqueur,
cranberry juice & lime juice

This classic, fun, fruity cocktail shot to fame in Sex and the City, but has been a celeb favourite since the 60s. Try it. We're sure you'll get on famously!

PORNSTAR MARTINI

Vanilla vodka, Bols passion fruit
liqueur, passion fruit juice, lime juice

If you're feeling a little fruity, give this sexy star of the cocktail world an audition. Satisfaction guaranteed!

ESPRESSO MARTINI

Grain vodka, Bols coffee liqueur,
vanilla, coffee

This dark and sophisticated little number will perk you up and fill you full of (coffee!) beans. Who'd have thought coffee and vodka could taste so good together!

PIÑA COLADA

White rum, pineapple juice
& coconut cream

Pop on your coconut bikini and whisk your tastebuds away to an exotic beach with this classic cocktail, originally from Puerto Rico.

MOJITO

White rum, soda water, fresh
lime juice, mint leaves & sugar

Mmmmm! You can't beat the minty freshness of this Cuban classic, with a shot of rum and lime - it was made to make your mouth water!