

# AUTUMN LUNCH MENU

2021

## STARTERS

Homemade soup of the day, croutons (v) £5

Carpaccio of beef, popcorn, baby beetroot,  
mushroom & truffle creme fraiche, rocket £7

Halloumi fries, sweet chilli (v,g) £6.5

Sea bass, pan roasted tomatoes, basil pesto £7

Baked foccacia, olives, balsamic & olive oil,  
garlic mayo £5

## BURGERS

The Admiral Burger: beef patty, brioche bun,  
streaky bacon, cheddar, onion nest,  
beef tomato, rocket, mayonnaise,  
house fries, coleslaw £14

Grilled Cajun chicken burger, brioche bun,  
guacamole, onion nest, rocket,  
beef tomato, house fries, coleslaw £14

Falafel & spinach burger, fried halloumi,  
rocket, beef tomato, sweet chilli,  
house fries, coleslaw (v) £12

## SIDES

Thick-cut chips £3 Thick-cut chips & cheese £3.5

House fries £3 Onion rings £3 Coleslaw £2

House salad £3 Onion sourdough & butter £2

Please ask for full allergy information. Dishes may contain nuts  
or traces of nuts. Dishes marked (v) are suitable for  
vegetarians. Dishes marked (ve) can be suitable for vegans.  
Dishes marked (g) are free from ingredients containing gluten  
but are made in an environment where gluten is present. All  
weights are approximate before cooking. Fish may contain  
bones & puddings may contain calories.  
Staff gratefully receive 100% of any tips

## PUB MAINS

Fish & chips; beer battered cod, thick cut chips,  
garden or mushy peas, tartare sauce £13

Wholetail scampi in a basket, thick cut chips,  
rocket, tomato & balsamic salad, tartare sauce £11

Hand carved ham and eggs, thick cut chips,  
rocket, tomato & balsamic salad (g) £11

Thai vegetable curry, tumeric steamed rice,  
Thai crackers (ve) £12

Roasted butternut squash, red onion & cranberry tagine,  
tumeric steamed rice, onion sourdough (ve) £14

## STEAKS

28 day-aged 8oz sirloin, house fries,  
onion nest, rocket, tomato £17

10 oz ribeye, house fries,  
onion nest, rocket, tomato £20

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add ten skewered king prawns £3

add pepper sauce £2

## SANDWICHES

All served on doorstep white or granary bread  
with root vegetable crisps, coleslaw & a rocket,  
tomato & balsamic salad.

Gluten free bread is available

If you would prefer your sandwich without crisps,  
we would be glad to offer you a mug of our homemade  
soup instead...

Mature cheddar & pickle (v) £7

Tuna & black pepper mayonnaise £8

Hand carved ham, wholegrain mustard, rocket £8.5

Our *famous* hand-battered fish fingers, tartare sauce £8.5

## DESSERT

Baked vanilla cheesecake,  
raspberry coulis, creme fraiche £6

Irish cream creme brulee,  
Scottish shortbread £5.5

Salted caramel & chocolate fondant,  
chocolate ice cream, creme fraiche £6

Eton Mess; fresh whipped cream, summer fruit  
compote, English strawberries, meringue £5.5

Three scoops of ice cream;  
chocolate (v), strawberry (v) or vanilla (v)  
vegan vanilla ice cream £4

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## TEA & COFFEE

Americano £2.50 Latte £3.20  
Espresso £2.50 Cappuccino £3.20  
Flat white £3.70 Hot chocolate £3.20  
Pot of tea £2.00 Flavoured latte £3.50  
Speciality teas £2.50

## WHITE

Chardonnay... Short Mile Bay (Chile)  
Sauvignon Blanc... Mountain Range (Chile)  
Pinot Grigio... Belvino delle Venezie (Italy)  
Sauvignon Blanc... Riverstone (New Zealand)  
Gavi di Gavi - Toledana (Italy)  
Petit Chablis D'elise (France)  
Sancerre - Domain Millet Roger (France)

## ROSE

White Zinfandel... Sun Tree (California)  
Pinot Grigio Rose... Belvino delle Venezie (Italy)

## RED

Shiraz... Short Mile Bay (Australia)  
Rioja Tinto... Vina Amate (Spain)  
Merlot... Mountain Range (Chile)  
Sangiovese - Armigero (Italy)  
Malbec... Les Volets (France)  
Pinot Noir - Rare Vinyards (France)  
St. Emillion - Chateaux Rocher Calon Montagne (France)  
Valpolicella - Ripasso Superiore Corte Cavedini (Italy)

125ml available on request for all wines by the glass

## FIZZ

Prosecco... Le Contesse extra dry (Italy)  
Champagne - Moet et Chandon Brut Imperial (France)

## CHEESE

*"We have gathered together some of the finest tasting  
cheeses for you to share & enjoy.  
A perfectly balanced selection of interesting cheese!"*

### SNOWDONIA BLACK BOMBER

An extra mature cheddar, immense depth of flavour  
& creamy texture.

### NORTHAMPTONSHIRE BLUE

An artisan handmade cheese, wonderfully creamy,  
semi-soft with gentle blue notes.

### REDLANDS GOTAS' CHEESE

locally produced goats' cheese, earthy yet tart,  
smooth & cleansing on the palate

### SNOWDONIA SMOKED CHEDDAR

A rich & creamy cheddar complemented by a  
delicious smokey taste

*Our cheeseboard is served with artisan biscuits,  
balsamic red onion chutney, & Granny Smith apple*

£12 (more than enough to share!)

## WINE

	175ml	250ml	Bottle
Chardonnay... Short Mile Bay (Chile)	£4.30	£5.95	£16.95
Sauvignon Blanc... Mountain Range (Chile)	£4.40	£6.10	£17.45
Pinot Grigio... Belvino delle Venezie (Italy)	£4.60	£6.30	£17.95
Sauvignon Blanc... Riverstone (New Zealand)	£5.15	£6.95	£19.95
Gavi di Gavi - Toledana (Italy)			£23.95
Petit Chablis D'elise (France)			£26.95
Sancerre - Domain Millet Roger (France)			£29.95

	175ml	250ml	Bottle
White Zinfandel... Sun Tree (California)	£4.35	£5.95	£16.95
Pinot Grigio Rose... Belvino delle Venezie (Italy)	£4.55	£6.25	£17.95

	175ml	250ml	Bottle
Shiraz... Short Mile Bay (Australia)	£4.45	£5.95	£16.95
Rioja Tinto... Vina Amate (Spain)	£4.75	£6.10	£17.45
Merlot... Mountain Range (Chile)	£4.60	£6.30	£17.95
Sangiovese - Armigero (Italy)	£4.60	£6.30	£17.95
Malbec... Les Volets (France)	£5.15	£6.95	£19.95
Pinot Noir - Rare Vinyards (France)	£5.15	£6.95	£19.95
St. Emillion - Chateaux Rocher Calon Montagne (France)			£26.95
Valpolicella - Ripasso Superiore Corte Cavedini (Italy)			£32.95

£6.25 / £19.95

£49.95