

SUMMER 2022

DINNER

Menu

Starter

Tomato & buffalo mozzarella, rocket, pesto, balsamic reduction (v,g) £6.5

Brixworth pate, ciabatta toast, red onion chutney £6.5

Creamy garlic mushrooms, toasted ciabatta, leaves, balsamic reduction (v) £7

Blanched asparagus, smoked salmon floret, poached egg, hollandaise sauce (g) £7

Share

Antipasti platter: selection of cured meats, olives, hummus, ciabatta £14

Whole baked Camembert, toasted ciabatta, red onion jam (v) £14

Main course

Penne arrabiata, tomato, chilli & garlic sauce, basil (v) £12
(available with roasted chicken breast £14)

Pan fried sea bass fillets, garlic sauteed new potatoes, green beans, cherry tomatoes, olives, caper buerre blanc (g) £20

Pan seared pork fillet, fondant potato, wholegrain mustard cream, buttered seasonal vegetables (g) £18

Oven roasted supreme of chicken, pommes pont neuf, tarragon cream, buttered seasonal vegetables (g) £18

Fish & chips; beer battered cod, thick-cut chips, garden or mushy peas, tartare sauce £14

Wholetail scampi in a basket, thick-cut chips, rocket, Grana Padano & balsamic salad, tartare sauce £13

Hand carved ham and eggs, thick-cut chips, rocket, Grana Padano & balsamic salad (g) £13

Cauliflower & red pepper curry, tumeric steamed rice, mini spring rolls (v) £14

Sizzling fajitas: chicken or fried halloumi (v) tortillas, iceberg & rocket, spicy salsa, guacamole £15

Steak

28 day-aged 8oz sirloin, house fries, onion nest, rocket, Grana Padano & balsamic, confit cherry tomato £21

28 day-aged 8 oz ribeye, house fries, onion nest, rocket, Grana Padano & balsamic, confit cherry tomato £24

Vivera vegan steak, fries, confit cherry tomatoes, rocket, vegan parmesan (v) £18

add six pieces of whole tail scampi £4
add pepper sauce £3
add blue cheese sauce £3

Burger

The Admiral Burger: beef patty, brioche bun, streaky bacon, cheddar, onion nest, beef tomato, baby gem, mayonnaise, house fries, coleslaw £15

Crispy chicken burger, brioche bun, onion nest, mayonnaise, baby gem, gherkin, house fries, coleslaw £15

Blue cheese & bacon burger, brioche bun, red onion chutney, onion nest, baby gem, house fries, coleslaw £16

Lamb burger, brioche bun, smoked cheddar, tzatziki, onion nest, baby gem, beef tomato, house fries, coleslaw £16

Falafel & spinach burger, brioche bun, fried halloumi, baby gem, beef tomato, sweet chilli, house fries, coleslaw (v) £13

Side

Truffled parmesan fries £4.5

Spicy fries & aioli £4.5

Sweet potato fries & aioli £4.5

Buttered seasonal vegetables £4

Thick-cut chips £3.5

Thick-cut chips & cheese £4

House fries £3.5

Onion rings £3.5

Coleslaw £2.5

House salad £4

Onion sourdough & butter £3

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 but. 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

Dessert

Summer berry Eton mess £6

Lemon tart, clotted cream, raspberry coulis £6.5

Banoffee pie, chantilly cream £7

Gluten free vegan vanilla, cherry & chocolate cheesecake (ve,g) £7

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

Cheeseboard

"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.

Vintage Red Leicester

Classic Red Leicester, creamy with a slightly bitter finish

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 £13

Wine

White

	175ml	250ml	Bottle
Chardonnay... Short Mile Bay (Australia)	£4.55	£6.25	£17.95
Sauvignon Blanc... Mountain Range (Chile)	£4.75	£6.35	£18.95
Pinot Grigio... Belvino delle Venezie (Italy)	£4.75	£6.35	£18.95
Sauvignon Blanc... Wild River (New Zealand)	£6.10	£7.40	£21.95
Gavi di Gavi - Toledana (Italy)			£24.95
Petit Chablis D'elise (France)			£27.95
Sancerre - Domain Millet Roger (France)			£29.95

Rose

	175ml	250ml	Bottle
White Zinfandel... Sun Tree (California)	£4.55	£6.25	£17.95
Pinot Grigio Rose... Belvino delle Venezie (Italy)	£4.75	£6.35	£18.95

Red

	175ml	250ml	Bottle
Shiraz... Short Mile Bay (Australia)	£4.55	£6.25	£17.95
Rioja Tinto... Vina Amate (Spain)	£4.75	£6.35	£18.95
Merlot... Mountain Range (Chile)	£4.75	£6.35	£18.95
Malbec... Les Volets (France)	£6.10	£7.40	£21.95
Pinot Noir - Rare Vinyards (France)	£6.10	£7.40	£21.95
St. Emillion - Chateaux Rocher Calon Montagne (France)			£27.95
Valpolicella - Ripasso Superiore Corte Cavedini (Italy)			£33.95

125ml available on request for all wines by the glass

Fizz

Prosecco... Le Contesse extra dry (Italy)	£6.95 /	£22.95
Champagne - Moet et Chandon Brut Imperial (France)		£49.95