

FANCY A SPRITZ?

APEROL SPRITZ 7.00

Aperol, sparkling wine, soda, served over ice

HUGO SPRITZ 7.00

elderflower liqueur, sparkling wine, soda, served over ice

LIMONCELLO SPRITZ 7.00

limoncello, sparkling wine, soda, served on ice

NIBBLES

PUTTANESCA OLIVES 5.45 (VG,GF)

oil cured olives, sun dried tomatoes, capers, chilli & garlic

PULLED CHICKEN BON BONS 6.45

crispy panko coating, chicken mayonnaise

GARLIC PIZZETTA

freshly baked with basil oil 6.45 (VG)

freshly grated Italian cheese & Mozzarella 7.95 (V)

PERFECT FOR SHARING

GARLIC & ROSEMARY CAMEMBERT FONDUE PIZZETTA 10.95 (V)

garlic & rosemary oil, Italian cheese

SMALL PLATES

SOUP OF THE DAY 6.95 (NUTS, V)

warm six-day sourdough, Croxton Manor salted butter

DUCK LIVER & PEDRO XIMENEZ PÂTÉ 7.95

chargrilled sour cherry & currant sourdough, beetroot & ginger chutney

CRISPY SHREDDED CHICKEN 9.95 (GF)

sticky sweet chilli & lime sauce

CRISPY COCONUT KING PRAWNS 9.95

coated in a mango & habanero sauce, asian slaw, lime

CHARGRILLED TERIYAKI SALMON SKEWER 8.95 (GF)

sesame soy emulsion, nam pla caramel

BEEF & STILTON CROQUETTES 9.95

rich red wine & beef dripping gravy

CRISPY BREADED GOAT’S CHEESE 8.95 (V)

caramelised apple ketchup, rocket

SWEET POTATO & CHICKPEA PAKORA 6.95 (VG,GF)

tomato & onion relish, green chutney

CRISPY AROMATIC DUCK

GREAT AS A STARTER OR A MAIN WITH SIDES

Sizzling crispy duck legs, Chinese pancakes, cucumber, spring onion, miso caramel, soy glaze, salt & chilli fried onions

26.95



ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can’t guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill. This is split equally between all team members.

If you would like it removing please speak to your server.



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MAINS

BUTTERMILK FRIED CHICKEN BURGER 17.95

harissa honey dressing, smoked paprika aioli, iceberg lettuce, tomato, whipped feta, seeded brioche bun, skin on fries

BEEF STEAK COTTAGE PIE 20.95 (GF)

topped with Italian cheese & onion crust, served with green vegetables

BEETROOT & GOAT’S CHEESE EN CROÛTE 17.95 (V)

raisin & gherkin ketchup, brown butter sweet potato mash, red wine sauce

ALE BATTERED FISH & CHIPS 17.95

mushy peas, curry ketchup, nori tartare sauce, chargrilled lemon, thick-cut chips

YAKITORI CHICKEN & GREEN ONION SKEWER 20.95

Asian slaw, sticky coconut rice, sweet soy sauce

SLOW COOKED LAMB SHOULDER 24.95 (GF)

creamy celeriac purée, celeriac chips, cavolo nero cabbage, lamb sauce

CRISPY CHICKEN MILANESE 20.95

sautéed new potatoes & fried onions, broccoli, slow-roasted cherry tomatoes, gremolata, Italian cheese, garlic & saffron sauce

SALMON & KING PRAWN THAI RED CURRY 21.95 (GF)

pak choi, baby corn, red onion, chargrilled pineapple, lychees, sticky coconut rice

CRISPY SHREDDED BEEF

EGG FRIED RICE BOWL 17.95

sesame steamed rice, poached hen's eggs, toasted sesame seeds, miso caramel greens, crispy nori, green onions, crispy shallots, sticky sweet & sour sauce

HOUSE BURGER 18.95

brisket patty, cave-aged Cheddar, beef tomato, burger sauce, iceberg lettuce, seeded brioche bun, skin on fries

+ CHARGRILLED SMOKED BACK BACON 2.45

+ FRIED HEN’S EGG 1.75

UNDER 600 CALORIES

CHARGRILLED CHICKEN KATSU 15.95

smashed cucumber salad, roasted sweet potatoes, broccoli, katsu sauce

52G OF PROTEIN

PAN ROASTED SEA BASS & CRAB LINGUINE 21.95

slow roasted tomatoes, crab bisque, charred lemon, green chilli, pangrattato

CIDER BRAISED PORK BELLY 18.95

with black pudding, celeriac remoulade, caramelised apple purée, roasted sweet potato, wilted spinach and honey mustard sauce

TREACLE GLAZED SQUASH 16.95 (VG,GF)

with smoked vegan Applewood cheese, spinach risotto & toasted pumpkin seeds

SALADS

CAESAR 12.95

soft boiled hen's egg, salted anchovies, crispy smoked bacon, baby gem, Italian cheese, focaccia croutons, Caesar dressing

NOURISH 12.95 (VG,GF)

pickled red cabbage, sushi rice, sushi ginger, Asian slaw, chargrilled pineapple, smashed avocado, edamame, sesame miso dressing

MEDITERRANEAN 12.95 (V,GF)

spinach, matcha Greek yoghurt dressing, salted smashed cucumbers, edamame, fermented red onions, heirloom tomatoes, Gordal olives, beetroot tzatziki labneh

PROTEIN BOWL 12.95 (V, GF, NUTS)

steamed broccoli, roasted sweet potatoes, edamame & peas, feta cheese, soft boiled eggs, pickled red onion, salt & chilli roasted peanuts, toasted sesame, lime & herby hot honey ranch

ADD A TOPPING TO YOUR SALAD

LEMON & HERB CHICKEN SKEWERS 4.95 (GF)

SCOTTISH SMOKED SALMON 4.95 (GF)

CRISPY SHREDDED BEEF 6.95 (GF)

sweet & sour

CHARGRILLED HALLOUMI 4.95 (V,GF)



ORIENTAL SHARER

SHARER FOR TWO

Yakitori chicken skewers, sticky hoisin pork belly, Thai lemongrass beef skewers, king prawns in coriander tempura, beef-dripping potatoes, kimchi, pickled cucumber salad, miso caramel, sweet & sour sauce, steamed sticky coconut rice

54.95

CHARGRILLED STEAKS

Our steaks are dry aged for a minimum of 28 days.

Basted in beef juices served with roasted tomato and garlic glazed field mushroom.

Served with either skin on fries or thick-cut chips.

280G RUMP 24.95 (GF)

230G RIBEYE 32.95 (GF)

230G FILLET 38.95 (GF)

GRILL ENHANCEMENTS

TWO FRIED HEN’S EGGS 3.25 (V,GF)

ONION RINGS 5.45 (V,GF)

confit garlic mayo

SEASONAL MIXED GREEN VEGETABLES 5.45 (VG,GF)

garlic & herb glaze

SAUCES 3.45

STILTON BLUE (V,GF)

GREEN PEPPERCORN (GF)

RED WINE ROSSINI (GF)

GARLIC & PARSLEY BUTTER (V,GF)

TERIYAKI (VG)

SIDES

SEASONED FRIES 5.45 (VG,GF)

THICK-CUT CHIPS 5.45 (GF)

beef mayo

KATSU CURRY FRIES 7.45 (VG)

spring onions, pickled cucumber

TENDERSTEM BROCCOLI 5.45 (VG)

sweet soy & sesame seeds

SPICED HONEY GLAZED CARROTS 5.45 (V,GF)

crispy carrots

MIXED SALAD 4.95 (VG,GF)

house pickles & chermoula

WINE MENU

WHITE

	125ml	175ml	bottle
(VG) BIANCO D'ITALIA Sollazzo, Italy	4.95	6.95	22.95
(VG) CHENIN BLANC Wild Garden, South Africa	5.75	7.75	24.95
SEMILLON CHARDONNAY Opal Ridge, Australia			25.95
(VG) TREBBIANO PINOT Il Sacrato, Italy	6.45	8.45	26.95
PINOT GRIGIO Rubicone, Novità, Italy	6.75	8.95	27.95
(VG) VINHO VERDE Leme, Portugal			28.45
(VG) CHARDONNAY Undurraga, Chile	6.95	9.25	28.95
(VG) PICPOUL DE PINET Tournée du Sud, France	7.45	9.95	31.95
(VG) RIOJA BLANCO Valdebaron, Bodegas Ondarre, Spain	7.95	10.25	35.95
RIESLING Watervale, Jim Barry, Australia			36.95
SAUVIGNON BLANC Faultline, New Zealand	8.95	10.95	37.45
(VG) CÔTES DU RHÔNE BLANC Parallèle 45, Jaboulet, France			41.95
(VG) BOURGOGNE CHARDONNAY Sylvain Debord, France			45.95
(VG) SANCERRE La Villaudière, France	10.45	13.45	48.95
(VG) CHABLIS Domaine Grande Roche, France	10.95	13.95	49.95
SAUVIGNON BLANC Cloudy Bay, Marlborough, New Zealand			56.95

SPARKLING

	125ml	bottle
(VG) PROSECCO, BOSCO DEL CONTE EXTRA DRY Veneto, Italy	8.45	32.95
PROSECCO, COLLEZIONE 96 ROSÉ Masottina, Italy	8.45	35.95
BLANC DE BLANCS MÉTHODE TRADITIONNELLE Champagne style Brut, France	9.45	38.95
(VG) PROSECCO SUPERIORE BRUT Valdobbiandene, Italy		44.95
(VG) CHAMPAGNE COLLET Brut, France		54.95
VEUVE CLICQUOT YELLOW LABEL Brut Champagne, France	15.95	79.95
VEUVE CLICQUOT ROSÉ Champagne, France		89.95

NON-ALCOHOLIC

	125ml	bottle
(VG) LEVIN 0% BLANC DE BLANCS Villa Noria, France	4.95	22.95

RED

	125ml	175ml	bottle
TEMPRANILLO El Concierto Tinto, Spain	4.95	6.95	22.95
(VG) PINOTAGE Wild Garden, South Africa	5.75	7.75	24.95
(VG) SHIRAZ Boundary Line, Australia	6.45	8.45	26.95
MERLOT Foundstone, Berton Vineyard, Australia	6.75	8.95	27.95
(VG) SANGIOVESE BLEND Il Sacrato, Italy			28.95
(VG) MONTEPULCIANO D'ABRUZZO Feudi d'Albe, Bove, Italy			29.95
(VG) RIOJA Primeur, Bodegas Ondarre, Spain	7.25	9.45	30.95
(VG) MALBEC Raices, Andeluna, Argentina	7.45	9.95	31.95
(VG) PRIMITIVO Il Pumo, San Marzano, Italy	7.45	9.95	33.95
PINOT NOIR Viña Edmara, Chile	7.95	9.95	35.95
(VG) CABERNET MERLOT Bull Ant, Lake Breeze, Australia	8.45	10.45	36.95
(VG) CÔTES DU RHÔNE Domaine de la Solitude, France			39.95
(VG) FLEURIE Olivier Ravier, France			49.95
SAINT-ÉMILION Grand Cru, Château Cruzeau, France			52.95
(VG) BAROLO RISERVA Costa di Bussia, DOCG, Italy			65.95

ROSÉ

	125ml	175ml	bottle
(VG) ROSADO Campules La Pelirroja, La Purísima, Spain	4.95	6.95	22.95
(VG) ZINFANDEL BLUSH Misty Peak, USA	6.45	8.45	26.95
PINOT GRIGIO BLUSH Novità, Italy	6.95	9.25	28.95
CHÂTEAU DE L'AUMÉRADE Côtes de Provence, France	7.95	9.95	35.95
(VG) WHISPERING ANGEL Côtes de Provence, France	10.95	13.95	49.95

ORANGE

	bottle
(VG) ORANGE 'NO ES PITUKO' Viña Echeverría, Chile	32.95