



NIBBLES

ZUCCHINI FRIES (v) 4.00	CRISPY FRIED ONION PETALS (v) Ranch dip 3.50	SPICED PUFFED PORK RIND Cider apple compote 3.00	MARINATED OLIVES & SUN BLUSHED TOMATOES (v) 3.00	ROOT VEGETABLE CRISPS (v) Garlic mayo 3.50	CAULIFLOWER BHAJIS (v) Raita dip 4.00	ARTISAN BREAD (v) Roast garlic with butter 3.50/4.50
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TO BEGIN

SMOKED HADDOCK ARANCINI Mushy pea mayonnaise, herb and caper salad 6.90	STIR FRIED SALT & PEPPER SQUID Red chilli & spring onion 7.90	SEARED ATLANTIC SCALLOPS Chorizo & black pudding 11.00	FRESHLY MADE SOUP OF THE DAY (v) Artisan bread 4.90	STEAK TARTARE Aged seared Staffordshire beef with shallots, parsley, gherkins, capers, mustard topped with an egg yolk 9.50	CLASSIC PRAWN COCKTAIL Marie Rose sauce 8.50	SALT BEEF & POTATO HASH Soft poached egg, homemade ketchup 6.60			
HERITAGE TOMATO, GOATS CHEESE, PROSCIUTTO, AVOCADO, SOURDOUGH CROUTONS Basil oil 5.90	ROAST SWEET PEPPER, SUN BLUSHED TOMATO, OLIVE & CAPER LINGUINI (v) Shaved parmesan & rocket 5.50/10.00	<h3>SHARING PLATTERS</h3> <table border="0"> <tr> <td>THE SECRET GARDEN (v) Chickpea & bulgur wheat pattie, lemon & thyme hummus, zucchini fries, beetroot & feta tabbouleh, avocado salsa, roasted peppers, toasted flat bread 12.50</td> <td>THE SEASIDE Chilli, salt & pepper squid, smoked salmon & King prawn cocktail, cajun battered haddock, lime & coriander crème fraîche, smoked haddock arancini, mushy pea mayo 18.90</td> <td>THE MEDITERRANEAN Grilled halloumi, prosciutto, salami, bresaola, marinated artichokes, sun blushed tomatoes, mozzarella, olives, rosemary focaccia 16.50</td> </tr> </table>			THE SECRET GARDEN (v) Chickpea & bulgur wheat pattie, lemon & thyme hummus, zucchini fries, beetroot & feta tabbouleh, avocado salsa, roasted peppers, toasted flat bread 12.50	THE SEASIDE Chilli, salt & pepper squid, smoked salmon & King prawn cocktail, cajun battered haddock, lime & coriander crème fraîche, smoked haddock arancini, mushy pea mayo 18.90	THE MEDITERRANEAN Grilled halloumi, prosciutto, salami, bresaola, marinated artichokes, sun blushed tomatoes, mozzarella, olives, rosemary focaccia 16.50	PACKINGTON PORK & GRESSINGHAM DUCK TERRINE Apple & Burton ale chutney, pickled vegetables, toasted sourdough bread 6.50	THAI SPICED NOODLES, COCONUT & TOFU (ve) / KING PRAWNS Chilli, garlic, ginger, spring onion, coriander 5.50 /8.50
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MAINS

<h3>STEAKS</h3> <p><i>30 Day aged locally sourced beef. Served with a choice of chips, skinny fries, sweet potato fries or salad</i></p> <table border="0"> <tr> <td>8OZ RUMP 16.75</td> <td>12OZ RIB-EYE 25.00</td> </tr> <tr> <td>8OZ SIRLOIN 19.75</td> <td>7OZ FILLET 27.50</td> </tr> </table> <p><i>For two to share</i> 16OZ CHATEAUBRIAND 49.00</p> <p>SAUCES: Diane, peppercorn, blue cheese 2.50</p>	8OZ RUMP 16.75	12OZ RIB-EYE 25.00	8OZ SIRLOIN 19.75	7OZ FILLET 27.50	<table border="0"> <tr> <td>PAN FRIED CALVES LIVER & PANCETTA Creamed potato, onion gravy 16.50</td> <td>24 HOUR SLOW ROAST PACKINGTON PORK BELLY, SAGE & ONION STUFFING Apple sauce, puffed rind, black pudding, cabbage & potato hash 14.50</td> <td>CUMIN ROASTED CAULIFLOWER, CHICKPEAS, TOMATO & SPINACH (ve) Coconut & coriander dhal, mini naan 12.00</td> </tr> <tr> <td>BREAST OF CORN FED CHICKEN Blue cheese & leek risotto, pancetta 13.90</td> <td></td> <td>RAS EL HANOUT SPICED CHUMP OF LAMB Moroccan couscous, tzatziki, orange oil 17.90</td> </tr> </table>	PAN FRIED CALVES LIVER & PANCETTA Creamed potato, onion gravy 16.50	24 HOUR SLOW ROAST PACKINGTON PORK BELLY, SAGE & ONION STUFFING Apple sauce, puffed rind, black pudding, cabbage & potato hash 14.50	CUMIN ROASTED CAULIFLOWER, CHICKPEAS, TOMATO & SPINACH (ve) Coconut & coriander dhal, mini naan 12.00	BREAST OF CORN FED CHICKEN Blue cheese & leek risotto, pancetta 13.90		RAS EL HANOUT SPICED CHUMP OF LAMB Moroccan couscous, tzatziki, orange oil 17.90	<h3>FROM THE SEA</h3> <table border="0"> <tr> <td>HALF/FULL LOBSTER Thermidor or garlic butter New potatoes & seasonal greens or salad 22.00/40.00</td> <td>FRUITS DE MER <i>For two to share. 48 hours' notice required</i> A selection of Scottish, Northumbrian & Cornish seafood: Whole lobster, scallops, oysters, crab, langoustines, prawns, shellfish <i>(all subject to daily catch)</i> 79.00</td> </tr> <tr> <td>BAKED COD LOIN Sourdough, parmesan & herb pangrattato pasta, peas & courgettes, parsley & garlic pesto 16.30</td> <td>FRESHLY CAUGHT FISH OF THE DAY (MARKET PRICE)</td> </tr> </table>	HALF/FULL LOBSTER Thermidor or garlic butter New potatoes & seasonal greens or salad 22.00/40.00	FRUITS DE MER <i>For two to share. 48 hours' notice required</i> A selection of Scottish, Northumbrian & Cornish seafood: Whole lobster, scallops, oysters, crab, langoustines, prawns, shellfish <i>(all subject to daily catch)</i> 79.00	BAKED COD LOIN Sourdough, parmesan & herb pangrattato pasta, peas & courgettes, parsley & garlic pesto 16.30	FRESHLY CAUGHT FISH OF THE DAY (MARKET PRICE)
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CLASSICS

<h3>BURGERS</h3> <p><i>All served with a choice of either chips, skinny fries or sweet potato fries</i></p> <table border="0"> <tr> <td>MEYNELL 8OZ BURGER Spiced mayo, avocado salsa, onion jam, Gruyère cheese, pancetta, toasted bun 12.90</td> <td>LAMB KOFTA BURGER Tzatziki, toasted flat bread 12.50</td> </tr> <tr> <td>CHICKEN 'CORDON BLEU' Corn fed chicken breast topped with pancetta, melting brie & caramelised apple butter, toasted bun 12.50</td> <td>MEDITERRANEAN STYLE CHICKPEA & BULGUR WHEAT BURGER (v) Toasted pine nuts, parsley, cumin & cheddar, beetroot & feta tabbouleh, toasted bun 9.50</td> </tr> </table>	MEYNELL 8OZ BURGER Spiced mayo, avocado salsa, onion jam, Gruyère cheese, pancetta, toasted bun 12.90	LAMB KOFTA BURGER Tzatziki, toasted flat bread 12.50	CHICKEN 'CORDON BLEU' Corn fed chicken breast topped with pancetta, melting brie & caramelised apple butter, toasted bun 12.50	MEDITERRANEAN STYLE CHICKPEA & BULGUR WHEAT BURGER (v) Toasted pine nuts, parsley, cumin & cheddar, beetroot & feta tabbouleh, toasted bun 9.50	<table border="0"> <tr> <td>MEYNELL BEEF LASAGNE Colin's old Italian recipe, salad garnish 11.50</td> <td>HADDOCK & CHIPS Chips, mushy peas, tartare sauce 12.90</td> <td>MEYNELL SHEPHERD'S PIE Peas, leeks & mint 11.90</td> </tr> </table>	MEYNELL BEEF LASAGNE Colin's old Italian recipe, salad garnish 11.50	HADDOCK & CHIPS Chips, mushy peas, tartare sauce 12.90	MEYNELL SHEPHERD'S PIE Peas, leeks & mint 11.90	<h3>SALAD BOWLS</h3> <table border="0"> <tr> <td>MEXICAN STYLE (v) Spicy black beans, lentils & quinoa, tomato salsa, sour cream, avocado, lime, tortilla chips 9.50</td> <td>ASIAN STYLE (ve) Spicy chickpeas, tofu, quinoa, roasted sweet potato, mouli, carrot & garden radishes, tahini & turmeric dressing 9.50</td> </tr> <tr> <td>THAI BEEF SALAD Bean sprouts, spring onions, shallots, basil, mint, coriander, cucumber, pickled ginger, lime, sweet soy & sesame dressing, toasted jasmine rice & chilli 12.50</td> <td>CHICKEN CEASAR SALAD Romaine lettuce, anchovies, sourdough croutons, corn fed chicken breast, garlic, parmesan, anchovy dressing 11.50</td> </tr> </table>	MEXICAN STYLE (v) Spicy black beans, lentils & quinoa, tomato salsa, sour cream, avocado, lime, tortilla chips 9.50	ASIAN STYLE (ve) Spicy chickpeas, tofu, quinoa, roasted sweet potato, mouli, carrot & garden radishes, tahini & turmeric dressing 9.50	THAI BEEF SALAD Bean sprouts, spring onions, shallots, basil, mint, coriander, cucumber, pickled ginger, lime, sweet soy & sesame dressing, toasted jasmine rice & chilli 12.50	CHICKEN CEASAR SALAD Romaine lettuce, anchovies, sourdough croutons, corn fed chicken breast, garlic, parmesan, anchovy dressing 11.50
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SIDES

HOUSE CHIPS	CRISPY ONION PETALS	SEASONAL GREENS
SKINNY FRIES	CAULIFLOWER CHEESE	GREEN SALAD
SWEET POTATO FRIES	NEW POTATOES	MIXED SALAD
	CREAMED POTATO	

ALL 3.00

PIZZA

GARLIC BREAD

Hand stretched pizza base, garlic oil & rock salt

4.50

GOATS CHEESE & RED ONION JAM

Hand stretched pizza base, balsamic glaze

4.50

CHEESE GARLIC BREAD

Hand stretched pizza base, mozzarella, garlic oil & rock salt

5.00

RIGHT OR WRONG

Homemade tomato sauce, shredded ham hock, pineapple, mozzarella

8.75

ITALIAN JOB

Homemade tomato sauce, mozzarella, prosciutto, pepperoni, roast tomatoes, rocket, basil pesto

11.90

THE CLASSIC (v)

Homemade tomato sauce, mozzarella

7.90

THE PEPPER STAR

Homemade tomato sauce, pepperoni mozzarella

8.75

THE ORIENT (df)

Confit duck leg, spring onions, red chilli, coriander, hoi sin, pak choi

12.90

THE HIPPIE (ve) (df)

Vegan cheese, tofu, avocado, red peppers, red onions, rocket, tomato sauce, balsamic glaze

8.90

THE PIGGY ONE

Pulled pork belly, pepperoni, salami, prosciutto, olives, red onion, mozzarella, BBQ sauce

12.50

THE CAESAR

Chicken breast, pancetta, mozzarella, parmesan, gem lettuce, anchovy & garlic dressing

11.90

THE PRAWN STAR

Homemade tomato sauce, mozzarella, King prawns, spicy nduja sausage, red pepper, red onion, sweet chilli, crème fraîche

12.90

THE SPICE IS RIGHT

Homemade tomato sauce, tandoori chicken, red & green peppers, red onions, jalapeños, coriander, mint yoghurt

11.75

SPRING TIME (v)

Homemade tomato sauce, purple sprouting, asparagus, balsamic onion jam, goats cheese, basil pesto

9.90

THE CARIBBEAN

Jerk spiced chicken breast, BBQ sauce, pineapple, red onion, mozzarella

11.75

PLEASE KINDLY NOTE, PIZZAS ARE HAND CRAFTED IN A SEPARATE KITCHEN AND MAY NOT ARRIVE AT THE SAME TIME AS DISHES FROM THE MAIN MENU

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.