

SHARING PLATES

selection of freshly baked breads 3.25

garlic bread (v) 3.50

greek pitta bread, humous (n)(v) 3.50

olives, garlic and herb marinade (v) 3.35

mezze 12.50

olives, pitta bread, baba ghanoush, tzatziki, falafel with tahini sauce, butternut squash fritters, humous, greek feta pastries, grilled halloumi and cherry tomato skewers (n)

asian plate 13.45

thai prawn cakes, duck spring rolls, chilli squid, vietnamese vegetable and mint salad, tempura king prawns and malayan chicken skewers (n)

STARTERS

soup of the day, freshly baked bread 4.75

grilled asparagus, poached egg, hollandaise (v) 6.70

chilli squid, thai noodle salad 7.25

thai prawn cakes, sweet chilli sauce (n) 6.75

chicken liver pate, apple chutney and toast 5.95

king prawn tempura, chilli and lime jam 8.15

crispy duck spring rolls, plum and pineapple dipping sauce (n) 6.50

SALADS

baked goats cheese and warm beetroot salad, toasted walnuts (n) (v) 6.00 / 10.00

nicoise salad, line caught yellow fin tuna 6.95 / 10.95

thai beef salad, chilli and lime dressing (n) 6.95 / 10.95

chargrilled chicken caesar salad 6.00 / 10.00

SANDWICHES

available 12 noon to 6pm

chargrilled sirloin steak sandwich, fries, bearnaise sauce 10.00

roast chicken club sandwich, fries 7.25

mozzarella and tomato ciabatta, fries 6.95

goats cheese and mediterranean vegetable flat bread, fries (v) 7.25

FISH, MEAT

fish and chips, mushy peas, tartare sauce 13.75

salmon fishcakes, spinach, lemon and dill butter sauce 13.75

seabass, tandoori baked, mint yoghurt (or simply grilled) 16.50

north african spiced meatball tagine, cous cous (n) 12.95

malayan spiced chicken breast, sweet potato, coconut and lime (n) 14.25

thai green chicken curry, fragrant rice 14.25

crispy duck, chinese greens, sesame and honey dressing (n) 15.00

GRILL

all our beef is naturally reared on selected farms and carefully matured for a minimum of 28 days

8oz scotch aberdeen angus beefburger, cheese, fat chips 11.00

flash grilled steak, fries, chimichurri salsa 16.55

6oz fillet steak, spinach, hash brown, peppercorn sauce 18.50

all our steaks below are served with roast vine tomato, mushrooms & a choice of sauce – simply grilled or rubbed in spices

8oz ribeye 17.00

8oz fillet 21.75

sauces: bearnaise, peppercorn, red wine, shallot and parsley butter

PASTA, RISOTTO

smoked haddock and leek risotto, poached egg 6.50 / 10.00

penne, spicy sausage, roast red pepper and tomato 9.50

king prawn linguine, coriander pesto, sweet chilli sauce 11.25

VEGETARIAN

mushroom risotto, cheese wafer, truffle oil (v) 6.50 / 10.00

penne, basil, roast red pepper and tomato (v) 8.50

butternut squash tart, asparagus, herb leaf salad (v) 12.50

thai green curry, sweet potato and vegetables, fragrant rice (v) 12.50

SIDES

fat chips (v) 3.35

fries (v) 3.35

new season potatoes, parsley butter (v) 3.35

mash (v) 3.35

stir fry vegetables (v) 3.75

onion rings (v) 3.35

pak choi, chilli, garlic (v) 3.35

green beans, shallot butter (v) 3.35

buttered spinach (v) 3.75

mixed salad (v) 3.35

thai salad 3.35

rocket and parmesan salad 3.75

BRUNCH

available saturday and sunday, 10am to 1pm

a basket of granary and sourdough toast with preserves 3.00

croissant 2.00

scrambled eggs and smoked salmon on granary toast 5.75

eggs benedict 5.75

sandwiches

sweet maple dry cured bacon 6.25

gloucester old spot pork sausages 6.25

with either toasted granary bread or soft white roll

english breakfast

eggs either fried, poached or scrambled with bacon, sausage, tomato, black pudding, mushrooms and toast 9.25

SUNDAY SPECIAL

roast of the day with all the trimmings 13.50 per person

ZINC
BAR • GRILL

WHITE WINE

organic chardonnay, adobe

chile, emiliana, 2008/09

bottle 21.25 glass 175ml 5.25 250ml 7.50

chenin blanc, paarl heights

south africa, paarl, 2009

bottle 14.95 glass 175ml 4.50 250ml 5.75

pinot grigio, garganega

italy, venezie, 2008/09

bottle 18.50 glass 175ml 5.00 250ml 6.75

sauvignon blanc, false bay

south africa, western cape, 2009

bottle 22.25 glass 175ml 5.50 250ml 7.50

macon charnay, cuvee a l'ancienne

france, burgundy, 2008

bottle 25.00 glass 175ml 6.25 250ml 8.50

marktree semillon, chardonnay

australia, victoria, 2008 19.00

rioja viura, bodegas artesa

spain, rioja 2008 20.00

viognier, tabali

chile, limari 2009 23.50

orballo albarino, bodega la val

spain, rias baixas 2008 27.50

chardonnay, fontys pool

western australia, pemberton 2007 28.50

chablis, colombe

france, burgundy 2008 29.50

sauvignon blanc, peacock ridge

south africa, stellenbosch 2008/09 29.50

pouilly fume, la renardiere

france, loire 2007/08 30.50

sancerre blanc, la clochette

france, loire, 2008 34.00

chablis 1er cru vauligneau, domaine de la motte

france, burgundy 2007/08 38.00

RED WINE

organic cabernet sauvignon, adobe

chile, emiliana, 2008

bottle 21.25 glass 175ml 5.25 250ml 7.50

shiraz, paarl heights

south africa, paarl, 2008/09

bottle 14.95 glass 175ml 4.50 250ml 5.75

merlot, sierra grande

chile, central valley, 2008/09

bottle 18.50 glass 175ml 5.00 250ml 6.75

rioja, zarabanda,

spain, rioja, 2007

bottle 19.50 glass 175ml 5.25 250ml 7.00

cotes du rhone villages, les coteaux, boutinot

france, rhone, 2006

bottle 22.50 glass 175ml 5.50 250ml 7.50

merlot, terrazze della luna

italy, trentino 2007/08 20.00

valpolicella, montesor

italy, veneto 2009 22.50

malbec, reserva nieto senetiner

argentina, mendoza 2007 24.50

cabernet merlot, taltarni, three monks

australia, victoria 2006 26.00

fleurie, la reine de l'arenite

france, beaujolais 2007/08 27.50

rioja vega del rayo reserva, vinedos solarena

spain, rioja 2003/05 28.00

pinot noir, reserva especial, tabali

chile, limari valley 2008 28.50

chianti classico riserva, villa la pagliaia

italy, tuscan 2005/06 30.50

circumstance merlot

south africa, stellenbosch 2006/07 37.00

saint-emilion grand cru, clos de la cure

france, bordeaux 2006 40.00

chateauneuf du pape, les galets roules

france, rhone 2007 41.00

ROSE WINE

sanvigilio pinot grigio blush, cavit

italy, trentino, 2008

bottle 19.50 glass 175ml 5.25 250ml 7.25

les cerisiers cotes du rhone rose

france, rhone, 2008

bottle 22.00 glass 175ml 5.50 250ml 7.50

circumstance cape coral

south africa, stellenbosch, 2009

bottle 28.50 glass 175ml 6.25 250ml 9.25

chateau minuty rose reserve, cotes de provence

france, 2007/08

bottle 30.00 glass 175ml 7.50 250ml 10.00

FINE WINE

meursault, vallet freres

france, burgundy 2007 55.00

beaune 1er cru les epenottes, vallet freres

france, burgundy 2005 46.50

barolo, patrizi

italy, piedmont 2004/05 47.50

gevrey chambertin clos de la justice, vallet freres

france, burgundy 2004 58.00

CHAMPAGNE, PROSECCO

prosecco lunetta, cavit 27.50, glass 125ml 6.00

lallier grand cru grande reserve nv 37.00, glass125ml 7.75

lallier premier cru rose nv 44.50, glass 125ml 8.75

veuve clicquot yellow label brut nv 52.75, glass 125ml 9.75

charles heidsieck brut reserve nv 51.25

charles heidsieck rose reserve nv 72.00

veuve clicquot rose nv 92.00

dom perignon reserve 2000 135.00

louis roederer cristal 2000 295.00