

starters

Soup of The Day please ask your server for today's choice (GFA)	5.50	Avocado & King Prawn Salad served with Marie Rose sauce (GF)	6.00	Baby Back Ribs slow-cooked baby back ribs marinated in rum, chilli, garlic, soya, mustard and pepper, grilled and served with our homemade slaw (GF)	8.50
Scallops of The Day Please ask your server for today's choice (GFA)	12.00	Fig, Chutney & Goats Cheese Bruschetta slices of crostini bread layered with onion chutney, crumbled goat's cheese & sliced figs (V)	5.95	Vegan Dipping Board pea & artichoke hummus, roasted garlic and butternut dip, balsamic mushroom and olive pâté, served with pitta bread, carrot sticks & apple wedges (Ve)	13.50
Asparagus & Poached Egg grilled asparagus, poached egg, parmesan cheese & a touch of truffle oil (V)	6.25	Chicken, Smoked Bacon & Brandy Parfait served with onion jam & crostini (GFA)	7.00		

chicken wings

	6	12	24
Spicy Chipotle (GF)	7.00	14.00	21.00
Maple BBQ (GF)	7.50	14.50	21.50
Tequila & Lime (GF)	8.00	15.00	22.00
Garlic Butter (GF)	7.00	14.00	21.00

cauliflower wings

served with a blue cheese or ranch dressing dip

Buffalo Spice (GF) (V)	5.00	10.00	15.00
Plain (GF) (Ve)	5.00	10.00	15.00

salads & pastas

Halloumi Salad pomegranate, beetroot, red chicory, mint & halloumi with our homemade dressing (V)	10.50
Warm Niçoise Salad tuna steak, new potatoes, green beans, baby plum tomatoes, olives, & boiled egg with home-made dressing (GF)	13.00
Caesar Style Chicken Salad baby greens, romaine lettuce, anchovies, garlic croutons, parmesan cheese & classic caesar dressing (GFA)	12.00
Seafood Linguine king prawns, mussels & mixed seafood pan-fried in olive oil, garlic & home-made tomato sauce (GFA)	11.50
Chicken, Asparagus & Pesto Linguine marinated pieces of chicken with asparagus tossed in a light creamy garlic & pesto sauce (GFA)	10.00
Spicy Aubergine & Tomato Penne grilled aubergine diced and served in a chilli, tomato sauce (V) (GFA)	9.50

burgers

all of our burgers are served with romaine lettuce, beef tomato, gherkin, house burger sauce on a seeded brioche bun with skinny fries

Classic Saint Pauls the original, simple favourite. 8oz beef burger, melted cheese & our home-made burger sauce (GFA)	13.00
Have It Your Way 8oz beef burger, crispy cured bacon, crumbled blue cheese & a crispy hash brown (GFA)	13.50
Buttered Fried Chicken lightly breaded chicken breast topped with pickled red onion, cheddar cheese, ranch dressing and touch of our hot secret sauce (GFA)	12.50
Fish Burger lightly battered cod fillet, homemade slaw & tartare sauce (GFA)	13.50
Halloumi Burger sautéed garlic mushrooms, red onion, sundried tomato & grilled halloumi, served with sweet potato fries & burger sauce (GFA)	11.50

grill

8oz Fillet Steak served with confit red onion, roast cherry vine tomato, lambs leaf & triple-cooked chips	26.00
10oz Sirloin Steak served with confit red onion, roast cherry vine tomato, lambs leaf & triple-cooked chips	22.00
8oz Rib-eye Steak served with confit red onion, roast cherry vine tomato, lambs leaf & triple-cooked chips	24.00
Chateaubriand (for 2) served with onion rings, mushrooms, grilled tomato & sauce of your choice	55.00
Grilled Gammon Steak served with pineapple ring, fried egg & triple-cooked chips	14.95
Harissa Spiced Cauliflower Steak (Ve) served with warm lemon & chickpea salad	10.50
Sauces peppercorn, béarnaise, garlic butter or chimichurri	

mains

Fish & Chips battered cod fillet served with minted mushy peas, triple-cooked chips & home-made tartare sauce	12.50
Peppered Duck Breast served with green beans, dauphinoise potatoes & orange reduction	16.50
Chicken Supreme with wild mushroom and tarragon sauce, crushed new potatoes & green beans	13.50
Lamb Shank slow-roasted lamb shank served with root vegetables, creamy mash & rosemary jus	15.95
Aubergine, Fennel & Tomato Curry (Ve) served with mini poppadoms, yoghurt & cauliflower couscous	11.00

sides

Marinated Sun-dried Tomato Salad	Skinny Fries 3.50	Sweet Potato Fries
Warm Aubergine Salad	Seasonal Veg	Loaded Fries, Cheese & Bacon
Triple-Cooked Chips	Halloumi Fries	Creamed Spinach

don't forget...

MONDAY - SATURDAY

join us for sandwiches & flat-breads 12pm-5pm

BOTTOMLESS BRUNCH

every Saturday & Sunday, 10am-4pm - booking is essential

SUNDAY ROASTS

served every Sunday, 12pm-5pm. Children's menu available

Please note that our food is made from fresh so please allow 25 minutes for a main course to be served if you're not ordering a starter. Please inform your server of any dietary requirement or allergies when ordering. Our food is prepared in an environment that contains traces of peanuts, nuts, fish, shellfish and any other allergines. **(V)**: Vegetarian **(Ve)**: Vegan **(GF)**: Gluten Free **(GFA)**: Gluten Free Option Available.