



# UNDER STARTER'S ORDERS

**Soup of the Day | 7.50** (GFA)  
Warm bread, salted butter

**Prawn Cocktail | 9.50**  
North Atlantic prawns with baby gem, rocket, Marie Rose sauce and toasted sesame crumb (561CAL)

**Southern Fried Chicken Tenders | 9.00** (DF)  
Garlic & herb mayonnaise dip (751CAL)

**Moules Marinière | 10.00** (GFA)  
British rope-grown mussels, steamed and served in a white wine, shallot cream sauce, finished with lemon and parsley. Served with garlic bread (781CAL)

**Grilled Asparagus | 9.25** (GF)  
Smokey bacon, poached hens' egg, smoked almond pesto (420CAL)

**Rosemary & Garlic Crumbed Brie Wedges | 8.75** (v)  
Redcurrant, orange and port wine dressing (502CAL)

**Caribbean Sweetcorn, Coconut & Chilli Fritters | 8.25** (v)  
Chilli dressing, lime crema, coriander (275CAL)

**Vegetable Pakora | 8.25** (GF) (v) (VE)  
Onion, potato and pea pakora spiced with cumin, coriander & green chilli, mango & cardamon chutney and a mint raita (384CAL)

**House Caesar | 7.25** (GFA)  
Crisp lettuce, Parmigiano Reggiano, marinated fresh anchovies, ciabatta garlic croutons, Caesar dressing (305CAL)

**Lebanese Hummus | 7.95** (DF) (v)  
With lemon, smoked paprika & toasted pine nuts ,wholemeal pittas and Grissini bread stick (487CAL)

**Kalamata Olives | 7.50** (DF) (GF) (VE)  
Accompanied with artichoke hearts and sun-dried tomatoes (392CAL)

# SIDE BETS

**Rosemary salted skin-on fries | 5.00** (DF) (VE) (613CAL)

**House Salad | 5.00** (VE) (60CAL)

**Charred Cajun corn cob | 5.00** (GF) (VE) (95CAL)

**Tenderstem broccoli | 5.00** (GF) (VE) (25CAL)

**Herbed new potatoes | 5.00** (GF) (VE) (260CAL)

**Garlic Bread Slices (x2) | 3.50** (193CAL) | **ADD** Cheese (142CAL) **50p**

# THE 'MANE' EVENT

**Rib-eye Steak & Fries | 35.00** (DF) (GF)  
A prime 283g steak, simply char-grilled and served with rosemary salted skin-on fries (944CAL)

**ADD | 5.00** each  
Peppercorn & brandy sauce (GF) (247CAL)  
Beer & bone gravy (DF) (212CAL)  
Beer battered onion rings (v) (468CAL)

**Hong Kong Style Sweet & Sour Chicken | 19.50**  
Lightly battered chicken breast pieces served with our sticky sweet and sour sauce, steamed basmati rice and prawn puff crackers (1062CAL)

**Hong Kong Cauliflower Sweet & Sour | 17.50** (VE)  
Lightly battered cauliflower pieces served with our sticky sweet and sour sauce, steamed basmati rice and plant-based crackers (1214CAL)

**Beef Cacciatore | 24.50** (DF) (GF)  
Mediterranean braised beef slow cooked in a rich tomato red wine and bay leaf sauce, with bell peppers, olives and apricots. Served with chunky skin-on fries (1057CAL)

**Swedish Meatballs | 19.50**  
Our take on a Swedish classic made using ground pork & beef with a cream dill gravy, cranberry sauce served with a creamy mashed potato (1548CAL)

**Chicken Paprikash | 22.50** (GF)  
Marinated chicken thighs cooked in a creamy pepper, onion and paprika sauce, finished with sour cream and parsley. Served with chunky skin-on fries (1135CAL)

**Beetroot & Goats Cheese Gnocchi | 19.50** (v)  
Sautéed in a roasted vine tomato, red pepper & caper Neapolitan sauce, with Parmigiano Reggiano (842CAL)

**Tuna Loin Steak | 22.50** (GF)  
Griddle-seared tuna served with a roast garlic, herb & lemon butter, house salad and rosemary salted skin-on fries (1003CAL)

**Fish & Chips | 22.00** (DF)  
Fillet of the day fried in a light batter and served with gastro fries, tartar sauce and lemon wedge (2322CAL)

**ADD | 3.00** each  
Mushy pea pot (95CAL)  
Chip Shop curry sauce (139CAL)

**Caesar Salad | 15.00** (GFA)  
Crisp gem lettuce with Parmigiano Reggiano, marinated fresh anchovies, ciabatta garlic croutons and smoked bacon. Finished with a Caesar dressing (481CAL)

**ADD TO YOUR SALAD**  
Lemon and tarragon poached chicken breast (277CAL) | 6.00

Grilled seared tuna steak (214CAL) | 9.00

**Roast Beef & Horseradish salad | 18.50** (GFA)  
Cold cuts of slow-roasted topside of beef, radicchio, baby gem, carrot, beetroot and fried tortilla with toasted seeds and a creamy horseradish dressing (374CAL)



# CHILDREN

UNDER 12s  
**2 Courses | 9.00**   **3 Courses | 12.00**

**STARTERS**  
**Cheesy Garlic Bread** (v)  
Garlic & parsley butter, cheddar & mozzarella cheese  
**Breaded Chicken Strips**  
With BBQ dipping sauce  
**Roast Tomato Soup** (v)  
With bread roll

**MAINS**  
**Margherita Pizza** (v)  
Served with skin-on fries  
**Chicken Nuggets**  
Served with skin-on fries and baked beans  
**Sausage, Mash & Onion Gravy**  
Served with garden peas  
**Breaded Cod Fish Fingers** (DF)  
Served with skin-on fries and garden peas

**DESSERTS**  
**Warm Double Chocolate Brownie** (v)  
**Vanilla Ice Cream**

# BURGER BAR

*Served in a brioche style bun with rocket, pickled gherkins, vine tomato and red onion with rosemary salted skin-on fries.*

**The Mobley Burger | 18.00**  
Char-grilled British beef patty, plain and simple (1181CAL)

**The Prime Cheese & Bacon Burger | 19.00**  
Char-grilled British beef patty with two smoked streaky bacon rashers, Monterey Jack cheese and American cheese melt (1413CAL)

**The Leger Burger | 21.00**  
Char-grilled British beef patty topped with caramelised red onion and stilton melt, two smoked streaky bacon rashers, crowned with crispy onion rings (1726CAL)

**The Chicken Melt Burger | 18.50**  
Southern fried chicken fillet topped with French brie, two smoked streaky bacon rashers, tomato & onion chutney (1518CAL)

**The Halloumi Burger | 21.00** (v)  
Char-grilled Halloumi, caramelised red onion, crispy onion rings topped with sweet chilli mayonnaise (1621CAL)

# 10" PIZZA

*All our pizzas use a Granito flour & double zero flour blended dough to achieve an authentic taste of Italy, and undergo partial baking in traditional Italian wood-fired ovens.*

**Margherita | 16.00** (v)  
Classic tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and rocket leaf (1078CAL)

**Pepperoni | 18.00**  
Italian cured salami, tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and rocket leaf (1415CAL)

**Sausage with Hot Honey & Sweet Chilli | 18.00**  
Sliced Spicy sausage , drizzled with hot honey, tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and rocket leaf (1496CAL)

**Garlic Mushroom & Spinach | 18.00** (v)  
Capped mushrooms sautéed with garlic and wilted spinach, tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and rocket leaf (1156CAL)

# THE FINISHING POST

**Chocolate Orange Torte**  
**8.95** (GF) (v) (VE)  
Red berry compote, Jude's vegan vanilla ice cream (405CAL)

**House Ice Cream**  
**2.50** per scoop (GF) (v)  
Ask for today's flavours

**Raspberry Pavlova**  
**8.50** (GF) (v)  
Individual pavlova, raspberry flecked Chantilly cream, summer berry compote (481CAL)

**Baked Lemon Cream Tart**  
**8.95** (v)  
Orange & vanilla syrup, mango sorbet (523CAL)

**Baked New York Style Cheesecake | 8.95** (v)  
Gin-soused wild blueberries with orange & vanilla (464CAL)

**Baileys Coffee Panna Cotta | 8.50**  
Coffee syrup, amaretti biscuits, caramel popcorn (717CAL)

**LIQUEUR COFFEES | 8.50** Irish | Calypso | Brandy | Baileys

(DF) Dairy-free recipe | (GF) Gluten-free recipe | (GFA) Gluten-free adaptable  
(v) Suitable for vegetarians | (VE) Suitable for vegans | (VEO) Vegan adaptable

Products are subject to change on availability. All prices include VAT.  
Some menu items may contain traces of alcohol. Ice cream may contain traces of nuts.  
Fish dishes may contain small bones.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please speak to a member of staff.

THE

garden

GRILLE & BAR

DRINKS ON  
DRAUGHT

|                        | HALF | PINT |
|------------------------|------|------|
| Guinness 4.1%          | 3.40 | 6.80 |
| Somersby Original 4.5% | 3.15 | 6.30 |
| Kronenbourg Blanc 5%   | 3.55 | 7.10 |
| Kronenbourg 1664 4.6%  | 3.40 | 6.80 |
| Shipyard IPA 5.0%      | 3.15 | 6.30 |
| Carlsberg 3.8%         | 3.03 | 6.10 |
| Hobgoblin IPA 3.4%     | 3.05 | 6.10 |

BOTTLED  
BEER & CIDER

|                                   |       |      |
|-----------------------------------|-------|------|
| Sol 4.5%                          | 330ml | 5.60 |
| Estrella Damm 4.7%                | 330ml | 5.60 |
| Brooklyn Lager 5.2%               | 330ml | 5.70 |
| Daura Damm (GF) (VE) 5.4%         | 330ml | 6.00 |
| Kopparberg Mixed Fruit 4.0%       | 500ml | 6.40 |
| Kopparberg Strawberry & Lime 4.0% | 500ml | 6.40 |
| Birra Porettil 5.0%               | 330ml | 5.60 |
| 1664 Blanc 0.0% 0.0%              | 330ml | 4.50 |
| Kopparberg Low Alcohol 0.5%       | 500ml | 5.20 |
| Guinness 0.0 0.0%                 | 538ml | 5.00 |



SOFT  
DRINKS

|                                            |       |      |
|--------------------------------------------|-------|------|
| Regular Pepsi                              | Pint  | 4.20 |
| Pepsi Max                                  | Pint  | 4.20 |
| Lemonade                                   | Pint  | 4.20 |
| Lime & Soda                                | Pint  | 2.50 |
| J20                                        | 275ml | 3.50 |
| Cordial - Lime, Blackcurrant, Orange       | Dash  | 0.70 |
| London Essence Indian Tonic (Low Calorie)  | 200ml | 3.40 |
| London Essence Orange & Elderflower Tonic  | 200ml | 3.40 |
| London Essence Grapefruit & Rosemary Tonic | 200ml | 3.40 |
| London Essence Ginger Ale                  | 200ml | 3.30 |

VODKA

|                          | 25ML | 50ML  |
|--------------------------|------|-------|
| Smirnoff Red Vodka 40.0% | 4.80 | 9.60  |
| Chase Vodka 40.0%        | 5.20 | 10.40 |

GIN

|                                     | 25ML | 50ML  |
|-------------------------------------|------|-------|
| Hendricks Gin 48.0%                 | 5.20 | 10.40 |
| Slingsby Dry Gin 42.0%              | 5.20 | 10.40 |
| Slingsby Gooseberry 40.0%           | 5.20 | 10.40 |
| Slingsby Marmalade 40.0%            | 5.20 | 10.40 |
| Slingsby Rhubarb 40.0%              | 5.20 | 10.40 |
| Tanqueray 41.3%                     | 5.00 | 10.00 |
| Tanqueray 10 47.3%                  | 5.80 | 11.60 |
| Tanqueray Blackcurrant Royale 41.3% | 5.00 | 10.00 |
| Tanqueray 0% Gin 0.0%               | 4.00 | 8.00  |
| Gordon's 37.5%                      | 4.80 | 9.60  |
| Gordon's Pink 37.5%                 | 4.80 | 9.60  |

RUM

|                             | 25ML | 50ML  |
|-----------------------------|------|-------|
| Bacardi Carta Blanca 37.5%  | 4.80 | 9.60  |
| Captain Morgan Spiced 35.0% | 4.80 | 9.60  |
| Captain Morgan Dark 40.0%   | 4.80 | 9.60  |
| Kraken Black Spiced 40.0%   | 5.20 | 10.40 |

WHISKEY

|                            | 25ML | 50ML  |
|----------------------------|------|-------|
| Jack Daniels 40.0%         | 4.80 | 9.60  |
| Dalwhinnie 15 YO 43.0%     | 6.30 | 12.60 |
| Jameson 40.0%              | 4.90 | 9.80  |
| Johnnie Walker Red 40.0%   | 5.05 | 10.10 |
| Johnnie Walker Black 40.0% | 5.30 | 10.60 |
| Talisker 10 YO 45.8%       | 5.20 | 10.40 |
| Lagavulin 16 YO 43.0%      | 6.70 | 13.40 |

OTHER SPIRITS

|                           | 25ML | 50ML  |
|---------------------------|------|-------|
| Disaronno 28.0%           | 5.00 | 10.00 |
| Aperol 11.0%              | 4.40 | 7.60  |
| Baileys 17.0%             |      | 5.20  |
| Cockburns Ruby Port 19.0% |      | 4.80  |
| Courvoisier VS 40.0%      | 4.80 | 9.60  |
| Jägermeister 35.0%        | 4.80 | 9.60  |
| Malibu 21.0%              | 4.60 | 9.60  |
| Martini Bianco 15.0%      |      | 4.80  |
| Martini Dry 15.0%         |      | 4.80  |
| Martini Rosso 15.0%       |      | 4.80  |
| Luxardo Sambuca 38.0%     | 4.80 | 9.60  |
| Southern Comfort 35.0%    | 4.80 | 9.60  |
| Tia Maria 20.0%           | 4.80 | 9.60  |
| Cuervo Silver 38.0%       | 4.80 | 9.60  |
| Remy Martin VSOP 40.0%    | 5.20 | 10.40 |

WHITE WINE

|                                                | 175ML | 250ML | BOTTLE |
|------------------------------------------------|-------|-------|--------|
| Castillo de Piedra Viura Spain 11.5%           | 6.45  | 9.10  | 27.00  |
| Vignana Pinot Grigio Italy 12.0%               | 6.90  | 9.80  | 29.00  |
| Spearwood Chardonnay Australia 13.0%           | 6.65  | 9.45  | 28.00  |
| Ocarina Sauvignon Blanc Chile 12.0%            | 7.40  | 10.45 | 31.00  |
| Cloud Island Sauvignon Blanc New Zealand 12.5% |       | 42.00 |        |

ROSÉ WINE

|                                                 | 175ML | 250ML | BOTTLE |
|-------------------------------------------------|-------|-------|--------|
| Castillo de Piedra Tempranillo Rosé Spain 12.0% | 6.45  | 9.10  | 27.00  |
| Vignana Pinot Grigio Blush Italy 11.0%          | 7.15  | 10.10 | 30.00  |

SPARKLING WINE

|                                           | 125ML | BOTTLE |
|-------------------------------------------|-------|--------|
| Ponte Prosecco Extra Dry (VE) Italy 11.0% | 6.70  | 40.00  |
| Ponte Prosecco Rosé Brut (VE) Italy 11.0% |       | 41.00  |

CHAMPAGNE

|                                        | BOTTLE |
|----------------------------------------|--------|
| Taittinger Brut Réserve 12.5%          | 79.00  |
| Taittinger Brut Rosé NV 12.5%          | 89.00  |
| Veuve Clicquot Yellow Label Brut 12.0% | 99.00  |
| Laurent-Perrier Cuvee Rosé 12.0%       | 120.00 |

Weights & Measures Act 1985 Gin, Rum, Vodka, unless pre-packed, are offered for sale on these premises in quantities of 25ml or multiples thereof. 125ml measures of wine are also available - please ask you waiter for further information. Under the provisions of the Licensing Act 1988, it is an offence for any person under 18 to buy or consume alcoholic liquor in this bar. Maximum penalty £1000.It is also an offence for anyone to buy alcoholic liquor for consumption by a person under 18. Maximum penalty £1000.