



January Menu

Slow-Cooked BBQ Pork Ribs

with BBQ sauce, french fries and salad £16.95

Aubrey Allens' Lamb and Harissa Sausages & Mash (D)

with rich red onion gravy & peas £11.95

Homemade Steak & Ale Pie (G) (B) (D)

braised in Slaughterhouse Ale & Guinness, under a salt & pepper butter shortcrust pastry lid, mash & peas £13.95

Cricks Zen Burger (G) (B) (D)

8oz steak mince patty, with bacon, Monterey Jack cheese, fried egg, gherkins, tomato, cuddled by a brioche bun & snuggled up to homemade onion rings £15.50

Vegetarian or Chicken Fajitas (G) (D)

sizzling skillet of fajita spiced vegetables (with or without chicken), homemade cheese smothered nachos, guacamole, sour cream & salsa £9.25 / £11.95

Scampi & Fries (G) (S)

mushy peas £9.95

Cod & Fries (G) (D)

cooked in a homemade lager batter with mushy peas £10.95

Gnocchi (G) (N) (D)

homemade pesto, sun blushed tomatoes & pine nuts £9.95

Butternut Squash Risotto (G) (D)

parmesan & wild rocket salad £9.95

Kids Menu

Because you can't leave them in the car anymore. Easy as ABC. **£7.50**

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|----|------------------------|-----|
| A | Pork Sausage | |
| | 100% Cod Fish Fingers | (G) |
| | Chicken Breast Goujons | (G) |
| B. | Sweet Potato Fries | |
| | Skinny Fries | |
| | Mashed Potato | (D) |
| C. | Baked Beans | |
| | Garden Peas | |
| | Carrot Sticks | |

Includes 2 scoops of Ice Cream

(B) Contains Barley (N) Contains Nuts (G) Contains Gluten
(D) Contains Dairy (B) Contains Shellfish



WINE LIST

White

Pinot Grigio delle Venezie IGT, Pasqua
(Duchy pon the left hand side)

Veneto. Italy [abv. 12%]

Pale straw in colour with a floral bouquet. Flavours of fresh pear and peach. Give me the Pinot, make me jump and prance.

Sauvignon Blanc, The Great Wave

Marlborough, New Zealand [abv. 12%]

From New Zealand's premier wine growing region. Aromas of ripe gooseberries and herbs. Hints of passion fruit and melon on the palate and a delightfully refreshing finish. Perfect for when you've just stepped out from a cascading waterfall, rippled torso glistening in the sunlight. Or after a tough day at the office.

Viogner, Los Haroldos 'Don't leave me 'Arold

Mendoza, Argentina [abv. 13%]

Vibrant pale lemon in colour. An enticing bouquet of tropical fruit with herbaceous overtones. Flavours of apricot, dried fruits and hints of spice. Delightful on the palate, a nose to die for, embracing the senses until.....oh give over and just pour it.

Chardonnay, Cousino Macul 'Cousin Michael'
(Do you get the feeling I'm making this up?)

Maipo Valley, Chile [abv 13.5%]

From Chile's oldest winery – 150 years old – and still run by the same family.

An [un oaked] Chardonnay that is delightfully vibrant, full flavoured, refreshing and sophisticated. Like what I am.

Red

Merlot, Concha y Toro

Valle Central, Chile [abv. 13%]

Aromas of stone fruits, with soft rounded flavours of plums, cherries, blackberries and cassis. Translated as 'Shell and Bull', 2 cops, one good, one bad, fighting bootleggers on the tough streets of Santiago. And every episode would end with them pulling out the cork from a fresh bottle. Another case solved by Concha y Toro. 70s guitar funk. Wah-wah peddle, waca waca.

Malbec, Trivento "TRIBU"

Mendoza, Argentina [abv. 13%]

Deep crimson appearance. Velvety yet powerful flavours reminiscent of ripe redberries, blueberries, dark chocolate and gentle spices. Great for quaffing. George Clooney in a bottle.

Tempranillo, Siglo "1881"

Rioja, Spain [abv. 13%]

Aromatic vanilla aroma. Silky smooth and overtones of raspberry, strawberry, cherry and cooked plums. So thats 4 of your 5-a-day. Bag of nuts, you're sorted.

Prosecco

Prosecco D.O.C Pasqua

Treviso. Italy [abv. 11%]

Bright and clear on appearance with streams of small bubbles. Bouquet of fresh apples with an elegant and dry palate balanced with delicate fruit flavours. Not that it matters. You want Prosecco. You deserve it.

*Side effects include giggling and delusions of being Patrick Swayze. Nobody puts Baby in the corner. Until she kicks her heels off and tries to do the splits. Then sit her down. In the corner.

Rosé

Cotes de Provence Rose, Henri Gaillard
(Groove is in the Heart).

Les Maitres de Vignerons de Saint Tropez [abv. 13%]

Enticing pale pink colour. Sumptuous flavours of soft red fruits and hints of grapefruit followed by a clean dry finish. The chills that you spill in my glass, keep me filled, with satisfaction when we're done, satisfaction of what's to come. Its not vicious, or malicious, just de-lovely and de-licious.