



SUNDAY BEST MENU

AVAILABLE ALL DAY FROM 11.30AM TO MIDNIGHT

SUNDAY SET MENU - 2 COURSES (APPETISER & MAIN) £13.95

SUNDAY MIXED GRILL £14.95

6oz sirloin, lamb cutlet, cumberland sausage, grilled back bacon, grilled tomato, grilled mushroom and onion rings served with your choice of french fries, garlic mashed potato or baked potato.

APPETISERS

SOUP OF THE DAY

Served with rustic bread.

BARBEQUE BUFFALO WINGS

Hickory smoked, with blue cheese dip, carrot and celery sticks.

CHILLI SALT CRISPY FRIED SQUID

Lime-chilli mayonnaise.

CHICKEN AND CHEDDAR QUESADILLA

Grilled flour tortilla sandwiched with grilled chicken and mature cheddar served with pico salsa and soured cream.

HAND-SCOOPED POTATO SKINS

Crispy baked to a golden brown, smothered in cheddar cheese and spring onion.

GRILLED PORTOBELLO MUSHROOM & GOATS CHEESE

Served on a crostini with rocket and pine nut pesto.

DESSERTS ALL AT £3.50

HOT CHOCOLATE & PECAN NUT BROWNIE

Rich and moist smothered in hot chocolate sauce with vanilla ice cream.

STICKY TOFFEE PUDDING

Pistachio ice cream.

TRIPLE SCOOP ICE CREAM

Your choice of strawberry, chocolate, vanilla or pistachio ice cream with strawberry or chocolate sauce.

HAPPY HOUR

ALL COCKTAILS £3.95 GUEST BEER £2.75
HOUSE CHAMPAGNE £25 GOBILLAR ROSE £30
ALL OTHER CHAMPAGNE £20 OFF

All day Sunday & Monday. Tuesday to Saturday 5pm-8pm.
Plus Tuesday to Thursday 10pm-11pm.

MAIN COURSES

GRILLED STEAK BAGUETTE

Tender cut prime steak, roasted roma tomatoes, wild rocket and dijon mayonnaise. Served with fries and house salad.

'MAXWELL'S SUNDAY BEST' BURGER

Prime beef burger with smoked back bacon & swiss cheese. Char-grilled and cradled with lettuce, tomato, red onion and pickle in light toasted sour dough bun. Served with french fries.

Additional burger toppings at 0.95p each: bbq sauce, blue cheese, caramelized onions, guacamole, sautéed mushrooms, pico salsa, hot peri peri sauce.

SPICED BEAN AND VEGGIE BURGER (V)

With grilled portobello mushroom, goats cheese and basil pesto. Served with french fries.

ATLANTIC SALMON SALAD

Grilled fillet of salmon, fresh salad greens, julienne vegetables, olives, capers and lemon vinaigrette.

APPLE CHICKEN SALAD

Grilled chicken breast, mixed salad leaves, fresh and dried apple, gorgonzola cheese, spiced peanuts and apple cider vinaigrette hickory smoked ribs half rack of tender baby back ribs st. louis style, smothered with our tangy sweet bbq sauce and served with french fries and coleslaw.

NEW ENGLAND CRAB CAKES

Made with fresh crab meat & shrimp, served with french fries, caesar salad and basil mayonnaise.

HERBED CHICKEN & MASH

Herb marinated chicken breast, with mashed potatoes, baby corn, french beans, julienne carrots and creamy mushroom sauce.

PORTOBELLO MUSHROOM LINGUINE

Linguine with grilled portobello mushrooms tossed in a creamed parmesan cheese, garlic, herb and mushroom sauce.

SUNDAY MIXED GRILL (£3 supplement)

6oz sirloin, lamb cutlet, cumberland sausage, grilled back bacon, grilled tomato, grilled mushroom and onion rings served with your choice of french fries, garlic mashed potato or baked potato..

SIDES ALL AT £2.00

• steamed broccoli • sautéed mixed vegetables • french fries • garlic bread • crisp mixed salad • onion rings

A discretionary 12.5% service charge will be added to groups of five or more.

All dishes may contain traces of nuts.
Please ask your waiter.

CHAMPAGNE & PROSECCO

PROSECCO BORGO MAGREDO NV	5.00	22.00
MICHEL GUILLEMINOT BRUT NV	6.50	37.00
CHAMPAGNEGOBILLARD ROSÉ NV		42.00
VEUVE CLICQUOT YELLOW LABEL		60.00
BOLLINGER SPECIAL CUVÉE		75.00
DOM PERIGNON 1999		150.00

WHITE WINES

175ml GLASS BOTTLE

BERGERIE DE LA BASTIDE FRANCE 2008 <i>A nose of dried herbs and juniper with a touch of citrus at the finish.</i>	3.95	14.50
SAUVIGNON BLANC TERRES RARES FRANCE 2008 <i>Crisp and refreshing with lots of flowers and fruit flavours.</i>	4.75	16.95
PINOT GRIGIO CONTE VECCHIO VENEZIE ITALY 2008 <i>A nose of soft apple and lemon. Dry with refreshing citrus notes and crisp acidity.</i>	4.95	17.95
CHENIN BLANC SAAM MOUNTAIN PAARL SA 2008 <i>Offers rich tropical aromas of pears, guava and ripe yellow stone fruits.</i>	5.25	18.95
CHARDONNAY THOMAS MITCHELL AUSTRALIA 2008 <i>Soft and smooth, showing ripe peach flavours and blockbuster fruit character.</i>	5.25	18.95
CHABLIS DOMAINE DE VAUROUX FRANCE 2007 <i>Medium bodied with crisp, appley acidity, pure fruit flavours of white peach and pears. Classic, steely and dry finish.</i>		25.95

ROSE WINES

175ml GLASS BOTTLE

BERGERIE DE LA BASTIDE ROSE FRANCE 2008 <i>A lively and fruity dry rose with aromas of summer berries.</i>	4.75	16.95
PINOT GRIGIO BLUSH VIA NOVA ITALY 2008 <i>Light dry & crisp, with a delicious citrus, red berry, fruity flavour.</i>		19.95

RED WINES

175ml GLASS BOTTLE

ALBIZU TINTO 'RT28' RIOJA SPAIN 2008 <i>Bursting with sweet damson and soft plum fruit. Deliciously easy drinking.</i>	3.95	14.50
CABERNET SAUVIGNON CASA DE PIEDRA CHILE 2007 <i>Full bodied and bursting with red berry fruits, spices and a hint of dark chocolate.</i>	4.75	16.95
MONTEPULCIANO MADREGALE ABRUZZO ITALY 2006 <i>A nose of fresh herbs and a palate of morello cherry and white pepper.</i>	4.75	16.95
MERLOT LES CLAIRIERES MINERVOIS FRANCE 2007 <i>Smooth, plummy, berry fruit with hints of damson and an easy savoury peppery finish.</i>	4.95	17.95
SHIRAZ WEIGHBRIDGE LEHMANN AUSTRALIA 2006 <i>Lovely aroma of plum fruit with a soft, textured finish.</i>	5.25	18.95
RIOJA CRIANZA VINA ALBERGADA SPAIN 2006 <i>Dusky raspberry and plum fruit balanced by supple, lively tannins.</i>	5.50	19.95
CHIANTI 'PFR' PODERE TERRENO ITALY 2007 <i>Delightful freshness with flavours of red apple, sour cherries and raspberry.</i>	5.75	21.95

vintages are subject to change and availability

SUNDAY COCKTAILS ALL AT £3.95

COSMOPOLITAN <i>Absolut citron and triple sec with cranberry juice and a dash of lime.</i>	5.95	3.95
MAI TAI <i>A mixture of gold, white and dark rums together with orange curacao, apricot brandy, orgeat syrup and pineapple juice.</i>	6.35	3.95
LONG BEACH ICED TEA <i>The big five: vodka, gin, tequila, white rum and triple sec mixed with sours and topped with cranberry juice.</i>	6.35	3.95
RAFFLES SINGAPORE SLING <i>The classic recipe from 1915. Beefeater gin, cherry brandy, cointreau, pineapple and lime juice, a dash of grenadine and angostura bitters with a benedictine float.</i>	6.35	3.95
MOJITO <i>The cuban classic. Brugal rum, fresh mint, limes and sugar. Try a fresh strawberry, raspberry or blueberry variation.</i>	6.55	3.95
VANILLA MARGARITA <i>Vanilla infused sauza hacienda tequila, triple sec and lime juice. Served straight up, on the rocks or frozen.</i>	6.45	3.95
PURPLE RAIN <i>Stolichnaya vodka, bacardi and peach schnapps with sours and blue curacao. Topped with lemonade and a grenadine float.</i>	6.45	3.95
LYNCHBURG LEMONADE <i>Jack daniels, triple sec and sours topped with lemonade.</i>	6.35	3.95
WOO WOO <i>Stolichnaya vodka, peach schnapps and cranberry juice.</i>	5.95	3.95
LEMON TREE <i>A refreshing combination of don q limon rum, passion fruit juice and chambord, with lemon juice and fresh mint.</i>	6.50	3.95

COCKTAIL JUGS

WOO-WOO <i>Stolichnaya vodka, peach schapps and cranberry juice.</i>	16.50
SEABREEZE <i>Stolichnaya vodka with cranberry & grapefruit juices.</i>	16.50
MAI-TAI <i>A mixture of gold white and dark rums mixed together with orange curacao, apricot brandy and pineapple juice.</i>	16.50
LONG ISLAND ICED TEA <i>The big five. Vodka, gin, tequila, white rum and triple sec shaken with sours, topped with coke.</i>	16.50
PIMMS COCKTAIL <i>The summer's here! Pimms no. 1, gin, lemon, fresh mint, apple, cucumber, orange, lemonade and ginger ale.</i>	12.95

FULL COCKTAIL LIST AVAILABLE

BEERS

KRONENBOURG 1664 (300ml, 5% abv)	3.30
HEINEKEN (300ml, 5% abv)	3.40
SAGRES (330ml, 5% abv)	3.40
AMSTEL (330ml, 4.1% abv)	3.40
CORONA (330ml, 4.6% abv)	3.60
BIRRA MORETTI (330ml, 4.6% abv)	3.60
AMSTEL (ON TAP) (1/2 pint, 4.1% abv)	2.45
AMSTEL (ON TAP) (2-pint pitcher, 4.1% abv)	8.95