

# GRILL & BURGERS

## FROM THE GRILL

**Grilled denver steak**, bbq roast aubergine, smoked tomatoes, paprika spiced crème fraiche and toasted flat bread. 17.00

**Taste of the sea**, grilled tiger prawns, sautéed mussels, thermidor topped haddock, grilled sea bass, lemon sole, wilted samphire and new potatoes. 19.00

**Chargrilled rump of lamb**, slow roast cherry tomatoes, courgette, red & yellow peppers, braised tomato and basil sauce. 18.00

**Spatchcock of poussin**, grilled with lemon and thyme, sweetcorn and red pepper salsa, roast onions and hassleback potato. 18.00

**Simply grilled 8oz rib eye steak**, parsley and garlic butter, roast tomatoes and portobello mushroom. 22.00

All items from the grill come with thick cut chips.

## BURGERS

**All of our hearty burgers are served in a pretzel bun with tomato, mixed leaf and mayonnaise. Served with a fresh wedge of iceberg, crispy onions and ranch sauce & skinny fries.**

**Royal Victoria burger**, grilled beef patty with bacon and topped with Monterey jack cheese. 13.00

**Hot and spicy burger**, grilled beef patty with red and green chilli salsa, jalapeno spiked mayo and topped with chilli cheese. 13.00

**Italian chicken burger**, marinated chicken breast, pesto mayo, mozzarella cheese, crispy pancetta and sun dried tomato salsa. 13.00

**Chipotle pork burger**, grilled pork patty, pulled chipotle bbq pork, chipotle sauce and grilled with Monterey jack cheese. 14.00

**Minted lamb burger**, grilled lamb and mint burger, red pepper relish, siracha mayo and crispy fried onions. 14.00

**Biryani bhaji burger**, butternut squash, white rice, chickpea, red pepper and aubergine in a crispy crumb. 11.00

# BEVERAGE

<b>White Wines</b>	175ml	250ml	Bottle
<b>Santiano Chardonnay</b> , Chile	4.60	6.10	18.00
<b>Yaranda Pinot Grigio</b> , Australia	5.25	6.60	19.50
<b>La Cour Des Dames Sauvignon Blanc</b> , France	5.50	7.20	21.50
<b>Red Wines</b>			
<b>Finca Ramos Cabernet Sauvignon Merlot</b> , Chile	4.60	6.10	18.00
<b>Yaranda Merlot</b> , Australia	4.95	6.40	19.00
<b>La Cour Des Dames Syrah</b> , France	5.50	7.20	21.50
<b>Rose Wines</b>			
<b>Finca Ramos Rose</b> , Chile	4.60	6.10	18.00
<b>Yellow Rock Zinfandel Rose</b> , USA	5.50	7.20	21.50

<b>Draught Beers &amp; Cider</b>		<b>Bottled Beers &amp; Cider</b>	
<b>Peroni</b>	5.50	<b>Amstel</b>	4.00
<b>Coors Light</b>	4.30	<b>Birra Moretti</b>	4.00
<b>Guinness</b>	4.50	<b>Corona</b>	4.00
<b>Worthingtons</b>	3.90	<b>Modelo Especial</b>	4.50
<b>Carling</b>	3.90	<b>Estrella Damm</b>	4.00
<b>Rekorderlig</b>	5.00	<b>Blue Moon</b>	4.00
<b>Strawberry &amp; Lime</b>		<b>Rekorderlig</b>	5.00
<b>Aspall Cider</b>	4.50	<b>Desperados</b>	4.50
<b>Sharps Wolf Rock IPA</b>	4.50	<b>Samuel Adams Boston Lager</b>	4.00
<b>Pravha</b>	4.50	<b>Peroni (gluten free)</b>	4.00
		<b>Becks Blue</b>	2.75
		<b>Bradfield Brewery Local Ale</b>	5.00

<b>Bottled Soft Beverages</b>		<b>Hot Beverages</b>	
<b>J20</b>	2.75	<b>Americano</b>	2.50
<b>Coca Cola</b>	2.75	<b>Café Latte</b>	3.00
<b>Sprite</b>	2.75	<b>Cappuccino</b>	3.00
<b>Appletiser</b>	2.75	<b>Espresso</b>	2.00
<b>Red Bull</b>	2.75	<b>Tea</b>	2.75
<b>Still or Sparkling</b>	2.50		
<b>Mineral Water</b>			