



Breads and Nibbles

Artisan Olives V, GF	3.50
A Mix of Green and Black Olives with Garlic and Herbs	
Bread Selection V	3.50
Antipasti Board	12.95
Selection of Cured Meats, Olives, Grissini Sticks and Cheeses	

Starters

Duck Liver Pate	7.00
Served with a Red Onion and a Mango Marmalade	
Brandy Prawns	7.50
Pan Fried King Prawns in a Light Tomato and Cognac Sauce Served with Homemade Bread	
Arancini V	7.00
Deep-Fried Rolled Mushroom Risotto Served with Poached Egg and Pea Puree	
Calamari	7.00
Deep-fried Calamari with Aioli	
Chicken Goujons	7.00
Served with Sweet Chilli Mayo Dip	
Beef Meatballs	7.50
Served in a Tomato and Herb Sauce	
Halloumi V, GF	5.00
Grilled Halloumi Served with Homemade Tomato Relish	

Salads

Add Chicken to any Salad +£3	
Burrito Bowl V, GF	9.00
Mexican Style Rice, Romana Lettuce, Avocado, Sweet corn, Red Kidney beans, Cheddar Cheese, Sour Cream, Tomato Salsa and Tortilla Chips	
Lamb and Mint Salad V, GF	14.50
Rump of Honey Marinated Lamb, Parsley Salad and Tahini Sauce	
Caesar Salad	7.50
Baby Gem, Anchovies, Croutons and Parmesan	
Feta Salad V, GF	7.50
Feta Cheese, Mixed Leaves, Figs, Rocket and Pomegranate	

V - Denotes Vegetarian. GF - Denotes Gluten-Free. Please advise your server of any special dietary requirements. An optional service charge of 10% will be added to your bill. Due to the nature of our fresh produce, some items can be limited.



Burgers

Classic Chicken Burger	13.00
with Bacon, Cheese, Tomato, Caramelised Onions, Baby Gem, Gherkin, Mayo and Original Fries	
Sugar Hut Burger	13.50
Aberdeen Angus Beef Burger with House-made Burger Sauce Bacon, Cheese, Baby Gem, Bacon Jam and Original Fries	

Mains

Beef Stir Fry GF	11.00
Sticky Shredded Beef Mixed with Egg Noodles and Stir Fried Vegetables	
Linguine Scoglio	13.00
Linguine Pasta with Seafood Tossed in a Tomato Sauce	
Risotto Primavera V, GF	11.00
Risotto Mixed with Green Vegetables	
Sea Bass	11.50
Served with Potatoes, Tenderstem Broccoli, Mangetout and Honey & Champagne Sauce	
Salmon GF	13.00
Served with Asparagus and New Potatoes	
Pork Roulade	14.50
Pancetta Wrapped Pork Tenderloin Served with Mini Roast Potatoes, Apple Puree, Pineapple Salsa and Pork Crackling	
Fish & Chips	9.95
Beer Battered Cod Served with Original Fries and Mushy Peas	
Ravioli Funghi V	11.00
Homemade Mushroom Ravioli in a Sage and Butter Sauce	
Chicken Stack GF	13.00
Chicken Breast Stacked With Crispy Bacon, Potato, Tenderstem Broccoli in a Creamy White Sauce	
Filo Cheese Selection V	10.50
Trio of Stuffed Vegetarian parcels. Stilton & Broccoli, Camembert & Caramelised Onion and Mozzarella & Chili	
Rump of Lamb GF	14.50
Served with Curly Kale, Grilled Artichoke, Wild Mushroom and Creamy Mash	

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Steaks

All our Steaks are Served with Triple-Cooked Chips.	
Upgrade to Sweet Potato Fries + 50p	
8oz Rump Steak	12.00
10oz Rib-eye Steak	18.00
8oz Fillet Steak	26.50

Sides

Original Fries V	3.00
Sweet Potato Fries V	3.50
Triple-Cooked Chips V, GF	4.00
New Potatoes V	5.00
Garlic Bread	2.50
Garlic Bread with Cheese	3.00
Creamy Mushrooms	3.50
Corn on the Cob V, GF	2.00
Seasonal Vegetables V, GF	3.00
House Salad V, GF	2.50
Coleslaw V	2.50

Sauces

Peppercorn Sauce	2.50
Blue Cheese Sauce	2.50

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Dessert Menu

Mango Mousse v 6.00	
with Amaretti Biscuit Base Served with Pineapple Salsa and Exotic Fruit	
Apple Pie v 5.00	
with Caramel Sauce and Vanilla Ice Cream	
Lemon Tart v 5.00	
with Raspberry Sorbet and Fruit Collis	
Eton Mess v, GF 5.00	
with Summer Berries Compote	
Chocolate Brownie v 5.00	
With Ice Cream	
White Chocolate and Raspberry Cheesecake v 5.50	
Served with Marshmallows, Fruit and Waffles	
Chocolate Fondue v 7.00	
Served with Chutney, Grapes, Celery, Apples and Crackers	
Cheeseboard v 5.50	
Served with Chutney, Grapes, Celery, Apples and Crackers	
Sugar Bomb v 7.50	
Chocolate Ball with a Vanilla Ice Cream and Amaretti Crumble Centre Served with Caramel Sauce	
Ice Creams v and Sorbet Selection v, GF 4.00	
Please ask your Server for our Current Options	
Trio of Mini Desserts and Coffee v 6.50	
Mini Brownie, Mini Cheesecake and Mini Lemon Tart Served with Your Choice of Coffee	

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