

BAR SNACKS

Bread	12
<i>chicken fat butter</i>	
Salt + Pepper Chips V	13
<i>curry sauce</i>	
Cheese Doughnuts V	15
Leek + Cheese Croquettes V	4pcs 15
<i>lemon mayo</i>	
Lamb Korma Ribs GF	24
<i>mint yogurt</i>	
Melted Beetroot Crumpet V	2pcs 18
Prawn Toast	4pcs 21
<i>sweet & sour mayo</i>	
Curried Mussels GF	26
<i>toasted bread</i>	

RAW BAR

½ Dozen Oysters GF	30
<i>elderflower, pickled cucumber</i>	
Kingfish Tandoori GF	28
<i>smoked yogurt, cucumber</i>	
Indian Spiced Beef GF	28
<i>lentil, poppadom</i>	

SALADS

British Salad V GF	24
<i>asparagus, snow pea, tomato, herb dressing</i>	
English Garden Caesar Salad V GF	24
<i>lettuce, egg, lemon mayonnaise</i>	
Add on breaded chicken or salmon +5	

DESSERTS

Manchester Custard Tart	15
<i>strawberry jam</i>	
Giant Chocolate Chip Cookie	14
<i>jersey milk ice cream</i>	
Melting Ginger Parkin	14
<i>caramel milk</i>	
English Cheese Boards	2 people 24
<i>pickle and crisp breads</i>	3 people 30

MAINS

Nelly's Fish Pie	29
<i>topped with mash</i>	
Lancashire Cheese + Onion Pie	28
Beef Cheek & Peppercorn Pie	29
Nags Burger GF+	26
<i>beef, double cheese, pickle, special sauce, chips</i>	
Fried Tandoori Chicken Burger	27
<i>slaw, spicy mint mayo, chips</i>	
Grilled Mushroom Burger VE	28
<i>slaw, chilli aioli, chips</i>	
Fish + Chips	32
<i>mushy peas</i>	
Pan-Fried Swordfish GF	37
<i>dill lemon, new potatoes</i>	
Dry Aged Steak	48
<i>onion rings, chips, pepper sauce</i>	
Ploughman's Plate	35
<i>English cheese, pickle, pork pie, sliced ham</i>	
Breaded Chicken Kiev	32
<i>skin-on chips</i>	

SIDES

Steamed Greens V GF	12
Skin-on Chips V GF	12
Pumpkin Mash V GF	12
Green Goddess Salad V GF	12
<i>parmesan + green goddess dressing</i>	
Buttered New Potatoes V GF	12
<i>parsley</i>	

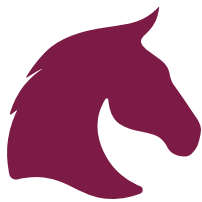
Sunday Roast

Plans on Sunday?
Join us for our Sunday Roast

V Vegetarian / VE Vegan
GF Gluten Free / GF+ Gluten Free Available
Vegan options available on request

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

MENU BY
**NELLY
ROBINSON**



Wine



2023 Vidal 'Reserve' Sauvignon Blanc <i>Marlborough, NZ</i>	13	21	60
2021 Three Elms Riesling <i>Frankland River, WA</i>	14	22	65
2024 Annais Pinot Grigio <i>Mudgee, NSW</i>	12	19	55
2023 Pedestal Chardonnay <i>Margaret River, WA</i>	14	24	70
2023 Mud House Sauvignon Blanc <i>Malborough, NZ</i>	10	16	45
2022 Dusky Sounds Pinot Gris <i>South Island, NZ</i>	-	-	55
2023 Mercer Nebiolo / Barbera <i>Hunter Valley, NSW</i>	14	22	65
2023 Airlie Bank Pinot Noir <i>Yarra Valley, VIC</i>	14	23	67
2020 Aphelion 'Welkin' Grenache <i>Adelaide Hills, SA</i>	15	24	70
2021 Soumah Select Vineyard Nebbiolo <i>Yarra Valley, VIC</i>	16	26	75
2023 Yelland & Papps Shiraz <i>Barossa Valley, SA</i>	14	22	65
2023 St Hallet Black Clay Shiraz <i>Barossa Valley, SA</i>	10	16	45
2023 Petaluma Pinot Noir <i>Central Ontago, NZ</i>	-	-	55

SPARKLING



2023 Usher Tinkler 'La Volpe' Prosecco <i>Glera Hunter Valley, NSW</i>	17	85
NV Tatachilla Brut <i>Mclaren Vale, SA</i>	10	45

Cocktails

Passionfruit Daiquiri <i>Passionfruit, rum, pineapple, lime, sugar</i>	15
Orange & Mandarin Spritz <i>Made with all-Australian Home Grown Spritz</i>	12
Tommy's Margarita <i>Tequila, lime, agave syrup</i>	15
Lemon Drop <i>Vodka, triple sec, lemon, sugar</i>	15
Bramble <i>Gin, creme de mure, lemon, sugar</i>	15
Negroni <i>Gin, bitter citrus amaro, sweet red vermouth</i>	15
Espresso Martini <i>Vodka, coffee liqueur, espresso</i>	15
Aperol Spritz <i>Aperol, prosecco, soda, orange</i>	15