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<div>  <div>For the table</div> </div>			<div>  <div>Classic mains</div> </div>			<div>  <div> <div>The Old Boathouse fish and chips</div> <div> Cotswolds IPA battered haddock, pea purée, tartare sauce, charred lemon (F/SD/G/E) Kcal 981 </div> </div> <div>£19.50</div> </div>		
<div> <div>Nocellara olives (Ve)</div> <div>Kcal 108</div> </div>			<div> <div>“Chicken saltimbocca” (Chicken escalope, prosciutto, sage)</div> <div>£21.00</div> </div>			<div>  <div>12” stone-baked pizza</div> </div>		
<div> <div>Focaccia (Ve)</div> <div>Rosemary, olive oil</div> <div>(G) Kcal 285</div> </div>			<div> <div>Potato al forno, tenderstem, marsala cream</div> <div>(SD/MI/G/S) Kcal 897</div> </div>			<div> <div>Heritage tomato and bocconcini</div> <div>£16.00</div> </div>		
<div> <div>Garlic focaccia (V)</div> <div>(G/MI/SD) Kcal 285</div> </div>			<div> <div>Slow braised lamb shank</div> <div>£25.00</div> </div>			<div> <div>Tomato sauce, mozzarella, pesto oil</div> <div>(SD/MI/G/S) Kcal 782</div> </div>		
<div> <div>Focaccia Sorrentina (V)</div> <div>Garlic, mozzarella, tomato oil</div> <div>(G/MI/SD) Kcal 285</div> </div>			<div> <div>Rosemary mash, vegetables ragout, red wine sauce</div> <div>(SD/C) Kcal 886</div> </div>			<div> <div>Pepperoni and Italian salami</div> <div>£18.00</div> </div>		
			<div> <div>Pan seared sea bass</div> <div>£22.00</div> </div>			<div> <div>Tomato sauce, mozzarella, oregano</div> <div>(MI/G/S/SD) Kcal 842</div> </div>		
			<div> <div>Polenta, braised fennel, peperonata</div> <div>(F/SD/C) Kcal 564</div> </div>			<div> <div>Prosciutto ham and mushroom</div> <div>£18.00</div> </div>		
						<div> <div>Tomato sauce, mozzarella, oregano</div> <div>(MI/G/S/SD) Kcal 860</div> </div>		
						<div> <div>Diavola “hot &amp; spicy”</div> <div>£18.00</div> </div>		
						<div> <div>Arrabbiata sauce, nduja sausage, mozzarella, oregano</div> <div>(MI/G/S/SD) Kcal 1085</div> </div>		
						<div> <div>Goat’s cheese, spinach and red onion</div> <div>£18.00</div> </div>		
						<div> <div>Tomato sauce, mozzarela, oregano</div> <div>(MI/G/SD/S) Kcal 1025</div> </div>		
						<div> <div>Vegan cheese and gluten free bases available on request.</div> </div>		
<div>  <div>Small plates &amp; sharers</div> </div>			<div>  <div>Steaks</div> </div>					
<div> <div>Perfect as a starter or to share, we recommend five dishes for two people</div> </div>			<div> <div>All served with chunky chips, portobello mushroom, tomato and watercress</div> </div>					
<div> <div>Tuscan white bean &amp; winter vegetable soup (Ve)</div> <div>£8.00</div> </div>			<div> <div>Rib eye steak (284g)</div> <div>£35.00</div> </div>					
<div> <div>Focaccia</div> <div>(G/C) Kcal 366</div> </div>			<div> <div>Kcal 750</div> </div>					
<div> <div>Meatballs</div> <div>£9.00</div> </div>			<div> <div>Sirloin steak (284g)</div> <div>£34.00</div> </div>					
<div> <div>Arrabbiata, burrata, oregano</div> <div>(G/MI/SD/S) Kcal 497</div> </div>			<div> <div>Kcal 940</div> </div>					
<div> <div>Calamari</div> <div>£12.00</div> </div>			<div> <div>Seared hanger steak (227g) (served medium only)</div> <div>£22.00</div> </div>					
<div> <div>Garlic aioli, lemon</div> <div>(G/MO/M/E) Kcal 285</div> </div>								
<div> <div>Burrata (V)</div> <div>£11.00</div> </div>								
<div> <div>Caramelised onion, chilli dressing</div> <div>(SD/MI/G) Kcal 552</div> </div>								
<div> <div>Wild mushroom &amp; truffle arancini (V)</div> <div>£9.00</div> </div>								
<div> <div>Caponata sauce</div> <div>(G/E/MI/C/SD/M/S) Kcal 385</div> </div>								
<div> <div>Prosciutto ham, ricotta and fig bruschetta</div> <div>£11.00</div> </div>								
<div> <div>Roquette, sundried tomato, garlic oil</div> <div>(MI/SD/G) Kcal 446</div> </div>								
<div> <div>Caprese salad (V)</div> <div>£9.00</div> </div>								
<div> <div>Buffalo mozzarella, basil oil, aged balsamic</div> <div>(SD/MI) Kcal 325</div> </div>								
<div>  <div>Antipasti boards</div> </div>			<div>  <div>Pasta</div> </div>					
<div> <div>Tagliere board</div> <div>£16.00</div> </div>			<div> <div>Double burger</div> <div>£20.00</div> </div>					
<div> <div>Salami, prosciutto, coppa, mortadella, focaccia,</div> <div>pecorino, roquette</div> <div>(MI/G/M/SD) Kcal 711</div> </div>			<div> <div>Seeded bun, pancetta, mozzarella, tomato relish, chunky chips</div> <div>(G/S/E/MI/M/SE/SD) Kcal 1350</div> </div>					
<div> <div>Deli board (V)</div> <div>£16.00</div> </div>			<div> <div>Picante chicken burger</div> <div>£20.00</div> </div>					
			<div> <div>Seeded bun, nduja mayonnaise, mozzarella, chunky chips</div> <div>(G/SE/M/E/MI/SD) Kcal 1257</div> </div>					
			<div> <div>Plant-based burger (Ve)</div> <div>£17.00</div> </div>					
			<div> <div>Linseed bun, onion marmalade, vegan mayonnaise</div> <div>(G/SD/S) Kcal 800</div> </div>					

## White wine

AROMATIC & FRUITY DRIVEN

Satellite Spy Valley  
Sauvignon Blanc  
MARLBOROUGH, NEW ZEALAND  
This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.  
175ml £9.25 | 250ml £13.00 | Bottle £38.50

Bodegas Castro  
Martin A20 Albarino <sup>(Ve)</sup>  
GALICIA, SPAIN  
This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.  
Bottle £47.00

Nyala Sauvignon Blanc <sup>(Ve)</sup>  
WESTERN CAPE, SOUTH AFRICA  
A crisp mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.  
Bottle £31.00

Monte Clavijo Rioja Blanco <sup>(Ve)</sup>  
RIOJA, SPAIN  
Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate.  
Bottle £31.00

FRUITY & RIPE

Alto Bajo Chardonnay  
CENTRAL VALLEY, CHILE  
This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.  
175ml £8.50 | 250ml £12.00 | Bottle £35.00

Francis Blanchet  
Pouilly-Fumé Calcite <sup>(Ve)</sup>  
LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.  
Bottle £48.00

LIGHT & FRESH

Cap Cette  
Picpoul de Pinet <sup>(Ve)</sup>  
LANGUEDOC-ROUSSILLON, FRANCE  
Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.  
175ml £8.75 | 250ml £12.50 | Bottle £36.50

Circa Pinot Grigio <sup>(Ve)</sup>  
NEW SOUTH WALES, AUSTRALIA  
This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.  
175ml £8.25 | 250ml £11.50 | Bottle £34.00

La Chablisienne  
Chablis Le Finage <sup>(Ve)</sup>  
BURGUNDY, FRANCE  
Aromas of white fruit and citrus, with hint of minerality. It is well-balanced with fresh acidity on the finish.  
Bottle £62.00

Kudu Plains Chenin Blanc <sup>(Ve)</sup>  
WESTERN CAPE, SOUTH AFRICA  
Fresh citrus and peach flavours with zippy acidity and a refreshing finish.  
175ml £7.25 | 250ml £10.00 | Bottle £29.50

Balfour Liber Bacchus  
KENT, ENGLAND  
Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.  
Bottle £42.00

Tuffolo Gavi <sup>(Ve)</sup>  
PIEMONTE, ITALY  
This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.  
175ml £9.00 | 250ml £13.25 | Bottle £38.00

## Red wine

RICH & BOLD

Villa dei Fiori  
Primitivo Puglia  
PUGLIA, ITALY  
Well-balanced with notes of ripe red berries and delicious warm spices.  
175ml £8.40 | 250ml £11.75 | Bottle £34.50

Little Eden  
Shiraz Cabernet  
MURRAY DARLING, AUSTRALIA  
Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.  
175ml £8.85 | 250ml £13.00 | Bottle £37.00

Esquinas de Argento  
Malbec <sup>(Ve)</sup>  
MENDOZA, ARGENTINA  
This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.  
175ml £11.50 | 250ml £16.50 | Bottle £48.00

Vivanco Rioja  
Reserva <sup>(Ve)</sup>  
RIOJA, SPAIN  
Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.  
Bottle £45.00

Journey's End  
Single Vineyard Shiraz <sup>(Ve)</sup>  
STELLENBOSCH, SOUTH AFRICA  
Ripe raspberry aromas with a peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.  
Bottle £45.00

ROUNDED & BALANCED

Chateau La Croix  
Ferrandat St-Emilion  
BORDEAUX, FRANCE  
Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.  
Bottle £44.00

Lorosco Reserva  
Carmenere  
COLCHAGUA VALLEY, CHILE  
Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.  
175ml £8.60 | 250ml £12.25 | Bottle £36.00

Nyala Cabernet  
Sauvignon <sup>(Ve)</sup>  
WESTERN CAPE, SOUTH AFRICA  
Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.  
Bottle £31.00

Alto Bajo Merlot  
CENTRAL VALLEY, CHILE  
Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.  
175ml £7.75 | 250ml £11.25 | Bottle £32.50

Domaine Pavelot Savigny  
les Beaune Rouge 1er Cru  
BURGUNDY, FRANCE  
The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.  
Bottle £66.00

ROUNDED & BALANCED

Les Nuages Pinot Noir <sup>(Ve)</sup>  
LOIRE VALLEY, FRANCE  
A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.  
Bottle £41.00

El Muro Tinto Tempranillo  
Garnacha <sup>(Ve)</sup>  
ARAGON, SPAIN  
This is a soft, fruity easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.  
175ml £7.25 | 250ml £10.00 | Bottle £29.50

## Rosé

Château de Berne Esprit  
IGP Mediterranee Rosé  
PROVENCE, FRANCE  
Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.  
175ml £9.40 | 250ml £12.25 | Bottle £35.50

Wandering Bear Rosé <sup>(Ve)</sup>  
WESTERN CAPE, SOUTH AFRICA  
A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.  
175ml £7.25 | 250ml £10.00 | Bottle £29.50

Ultimate Provence  
AOP Cotes de Provence  
PROVENCE, FRANCE  
The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.  
Bottle £52.00

Chapel Down Rosé  
KENT, ENGLAND  
Ripe and fruity rosé with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.  
Bottle £44.00



## Dessert wine

Warre's Heritage  
Ruby Port  
DOURO, PORTUGAL  
This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich, fruity flavours of blackberry, plum and cherry.  
50ml £4.00 | 100ml £6.25 | 750ml £42.00

Royal Tokaji  
Late Harvest  
TOKAJ, HUNGARY  
Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.  
50ml £4.75| 100ml £8.75 | 500ml £43.00

## Champagne

Champagne Bonnet Grand  
Brut Reserve <sup>(Ve)</sup>  
CHAMPAGNE, FRANCE  
Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.  
125ml £14.00 | Bottle £61.00

Champagne Bonnet  
Perle Rosé <sup>(Ve)</sup>  
CHAMPAGNE, FRANCE  
Delightful pink Champagne, with raspberry, redcurrant and almond notes from vineyards famous for sparkling rosé.  
125ml £14.50 | Bottle £64.00

Pommery Brut Royal NV <sup>(Ve)</sup>  
CHAMPAGNE, FRANCE  
Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.  
Bottle £77.00

Pommery Brut  
Rosé Royal NV  
CHAMPAGNE, FRANCE  
The nose shows aromas of small red fruits, such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.  
Bottle £81.00



## Sparkling

Silver Reign Brut <sup>(Ve)</sup>  
KENT, ENGLAND  
Moreish English sparkling, made using the Charmat method with notes of pear, lime and elderflower.  
125ml £9.00 | Bottle £51.00

Vaporetto Prosecco NV <sup>(Ve)</sup>  
VENETO, ITALY  
Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.  
125ml £8.25 | Bottle £38.50

Vitelli Prosecco Rosé NV <sup>(Ve)</sup>  
VENETO, ITALY  
A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.  
125ml £8.25 | Bottle £38.50