

STARTERS

CHEFS FISH CAKES

4.50

Chefs fish cakes, on a bed of salad and a sweet chilli sauce

Chef's Recommendation

4.95

HOMEMADE PATE Served with a salad garnish, red onion

chutney & toasted bread

GARLIC FLAT BREAD (v)

3.00

Add cheese (v)

1.00

MINI CHARCUTUERIE

4.95

A selection of cured meats, sundried tomatoes,

olives & crostini

BREADED HALLOUMI FRIES (v)

4.50

Served with a salad garnish & sour cream & chive dip

PRIME BURGERS
The burger experience

All our burgers are 8oz & served in a toasted brioche bun, gem lettuce, beef tomato & onion with fries

PLAIN BURGER

12.50

8oz plain burger with our special recipe burger sauce

CHEESE BURGER

13.50

Mature cheddar cheese and our burger sauce

Chef's Recommendation

SUNDAY BEST

14.50

Turkey escalope, stuffing, gravy mayonnaise, topped with a pig in blanket

CHEESE & BACON BURGER

14.50

Mature cheddar cheese, crispy streaky bacon and our burger sauce

THE MEXICAN

13.50

Mexican spicy cheese, jalapenos & tomato salsa

CRISPY CHICKEN BURGER

13.00

Cajun breaded chicken & mayonnaise

THE INDIAN BURGER

14.00

Grilled curried chicken in a korma sauce & topped with an onion bhaji

VEGETARIAN BURGER (v)

13.95

Beyond meat burger & burger sauce

FISH BURGER

12.95

Beer battered haddock, tartare sauce topped with a gherkin & pickled onion

(Vegetarian, vegan and gluten free options available)

THE GRILL

All steak dishes are served with gourmet chips, a baked seasoned tomato, and a choice of flavoured butters (garlic, lemon & rosemary, or fennel)

RUMP

8oz/12oz

18.00/20.00

RIBEYE 8oz/12oz **SIRLOIN** 8oz/12oz 20.00/22.00 22.00/24.00

Steak Extras

ADD SAUCE

3.00

Mixed Peppercorn, Stilton, or Beef Dripping

GRILLED BUTTERFLY CHICKEN BREAST 16.00

Served with one of our homemade butters, and gourmet chips

BANBURY DUCK BREAST

Served with buttery mash, green beans and a forest fruit reduction

– Sides – All £4 each

Homemade slaw / onion rings / creamed spinach / garlic chestnut mushrooms

FISH

THE CHIP SHOP EXPERIENCE

13.50

Beer battered haddock, gourmet chips, mushy peas, pickled onion, gherkin & tartare sauce. Add curry sauce for 2.00

(Vegetarian, vegan and gluten free options available)

Chef's Recommendation

SMOKED HADDOCK

12.95

Served with cracked black pepper mash, green beans and a mornay sauce

ADMIRAL FISH PIE

13.50

Salmon, cod, smoked haddock, king prawns all topped with creamy mash & mature cheddar, with crusty bread & butter

DRESSED CRAB SALAD

11.95

Dressed Cromer crab with a mustard mayo and a salad of gem lettuce, cucumber, tomato, spring onion & crostini

v = made with vegetarian ingredients, ve = made with vegan ingredients; however some fish dishes may contain bones. All dishes are subject to availability. Whilst we strive to ensure the integrity of our vegetarian, vegan and gluten free products, we must advise that these products are handled in a multi use kitchen environment. Please advise your server of any allergies. An optional service charge of 10% will be added to all food sales.