

While you browse
Spanish Roast Chorizo
Wasabi Peas
Devilled Whitebait
Marinated Olives

The Snooty Tavern



To Start

Soft Shell Crab, Lemon Puree, Chilli Spring Onion Ginger Salad & Pepper Drops £8.80

Ballantine Chicken with Sauteed Broccoli & Truffle Mushroom Cream Sauce £7.90

Asian Duck Arancini with Spring Onion & Soy Mirin Sauce £7.80

Baby Squid Calamari with Pac Choy & Siracha Mayonnaise £8.10

Garlic Pizza Bread with Parmesan & Rocket £6.90

Mains

Sirloin of Beef Stroganoff with Sauteed Kale,
Spiced Rice & Sliced Gherkins £16.90

Lebanese Venison with Batata Harra, Baba
Ghanoush, Fennel, Courgette Feta Fritters &
Cumin Sauce £18.90

Lobster & King Prawn Linguine with Red Chilli,
Peppers, Spring Onions & Lobster Bisque Sauce
£20.50

Barbados Fish Cakes with Coriander Cous
Cous, Apricot Puree, Pak Choy & Piquanté
Peppers £18.80

Tournedos Rossini – 8oz Fillet Steak with
Beurre Noisette Mash, Seasonal Veg, Duck
Liver & Black Truffle Sauce £38

Wagyu Burger £16.90

Blue Cheese & Mushroom

Chorizo & Avocado

Spicy Jalapeno Salsa

Sweet Red Onion Lyonnaise

Indian Onion Bhaji

Thai Ginger Jam

Cheese & Bacon

All served in a brioche bun with skinny
fries & rocket salad
(20% off on Wednesdays)

Steaks

Sirloin 10oz (Lean) £25

Fillet 8oz (Tender) £32

Chateaubriand 18oz £63

(Chateaubriand is a thick cut tenderloin of Fillet for 2
people to share, 30m min cooking time)

All served with Chips or Skinny Fries, Garlic &
Rosemary Mushrooms, Tobacco Onions, Grilled
Tomato & Rocket

We recommend the perfect marriage with Steak our
beautifully aged Château Fitère 2010 Madiran (France)

Choice of sauces £2.50

Peppercorn Sauce

Blue Stilton & Lemon Butter

Chimichurri (Argentine Herb & Lemon Salsa)

Chermoula (Spiced African Herb Relish)

Pizzas £14.90

Prawn, Red Chilli, Spinach, Cherry Tomatoes,
Feta & Mozzarella

Italian Prosciutto, Pepperoni, Basil Pesto,
Olives & Mozzarella

Stilton, Mozzarella, Halloumi & Rocket

Spicy Piri Piri Tomato Base, Chorizo, Peppers,
Jalapenos, Red Chilli & Mozzarella

Mushroom, Prosciutto, Red Onions &
Mozzarella

(20% off on Thursdays)

Sides £4.00

Garden Salad	Devilled Whitebait	Tobacco Onions	Chips / Skinny Fries
Beurre Noisette Mash	Garlic Mushrooms	Marinated Olives	Spanish Roast Chorizo

All our grilled meats, fish & vegetables are cooked on our Japanese Yakitori indoor BBQ.
Our food is freshly prepared & cooked to order, please be patient at busy times.
Please let staff know of any dietary requirements or allergies.



The Snooty Tavern



To Finish

'Frosty the Snowman' Iced Sticky Toffee Mousse with Vanilla Milk Sorbet, Crisp Meringue, Candied Walnut & Butter Snow £8.90

'Mississippi Mud Pie of Iced Frangelico Parfait, Coca Nib Crumb, Pulled Hazelnut, Chocolate Fudge Sauce & Vanilla Tonka Ice Cream £9.80

Chocolate Hazelnut Fondant with Spiced Struzel, Butterscotch Sauce & Tonka Bean Ice Cream £8.40

Blackberry Posset with Shortbread & Chocolate Blackbean Ice Cream £7.10

Cheese Board of 2 year Aged Godminster Cheddar, Baron Bigod, Taleggio, Cashel Blue & served with Digestives, Caramelised Walnuts, Carrot & Caraway, Black Pepper Cracker Bread & Crab Apple Quince Jelly £11.50

Homemade Ice Cream: Vanilla Tonka Bean Chocolate & Blackbean
Honeycomb

Homemade Sorbet: Orange & Lemon Thyme
Lemon & Sage £2.50 per scoop

Coffee

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the far east for balance. A hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Three Petit Fours

Cinnamon Fudge, Chocolate Moelleux, Mandarin Pâte de Fruit & a Coffee of Your Choice £6.95 (Excluding Alcoholic Coffees)

Regular Coffee / Decaf Regular	£3.95
Cappuccino	£3.95
Latte	£3.95
Espresso	£2.50
Double Espresso	£4.00
Liquor Coffee with Cream	£8.50
Caribbean Rum Coffee, Cream & Nutmeg	£8.50
Cadburys Hot Chocolate & Cream	£4.50
Baileys Flat White Martini	£8.50
Espresso Martini	£10.50
Black Forrest Hot Chocolate, Cherry Brandy, Whipped Cream & Dustings of Cocoa	£8.50

Tea Pigs

Mint	Spiced Winter Red	Digestive Nirvana	Earl Grey
Lemon & Ginger	Honeybush & Rooibos	English Breakfast	
Peppermint	Camomile	Holy Basil	