



appetisers

all breads 3.00

garlic and cheese bread
tomato and chilli bread
onion and rosemary bread
chargrilled bread with olive oil

tapas

vegetarian	1.50	cheese	2.00	meat/fish	2.50
sun dried tomatoes		parmesan		parma ham	
grilled aubergine		cheddar		salami	
roasted peppers		blue cheese		chicken	
marinated olives		mozzarella		baked ham	
grilled courgette		feta		white anchovies	

starters

king prawn and crayfish cocktail with lettuce and marie-rose sauce	7.00
seared scallops with pea purée and crispy pancetta	7.00
chargrilled asparagus with pecorino, pine nuts and white truffle oil	7.00
marinated chicken skewers on an asian salad	6.00
szechuan spiced calamari with sweet chilli sauce	6.00
chicken liver parfait with onion chutney and toasted bread	5.00
oven baked camembert with red onion marmalade, crusty bread and apple	6.00
wood roasted figs wrapped in parma ham, drizzled with balsamic glaze	6.00

light bites

* panini and club served with chips or salad, available until 6.00pm

asian noodle salad, sesame chicken, thai basil, coriander, rocket and red chilli	7.00
chicken or prawn caesar salad with white anchovies, croutons, pancetta and parmesan shavings	7.00
greek salad – feta cheese, vine tomatoes, black olives, cucumber, red onion and fresh oregano. dressed with lemon juice and olive oil	7.00
chicken and bacon club sandwich with mustard mayonnaise	7.00
grilled steak panini with wholegrain mustard and honey mayonnaise, rocket and onion marmalade	8.00
feta cheese, mediterranean vegetables and pesto panini	7.00
tomato, mozzarella and basil panini	7.00

children's menu

under 10's - includes ice cream - served until 7.00pm 4.00

mini pizza margherita	
fish goujons with hand-cut chips and mushy peas	
pasta with tomato sauce	
chicken fillets with hand-cut chips and sugar snap peas	

please inform a member of staff if you suffer from a food allergy or if you have any additional dietary requirements. some of our dishes may contain traces of nuts. all prices are in £'s and inclusive of vat 10% suggested service charge will be added to tables of over 6

mains

fire&ice burger with hand-cut chips, rocket, chunky breaded onion ring and spicy tomato relish (cheese or bacon £1 extra)	10.00
homemade ravioli with butternut squash, feta and pine nuts, served with sage butter	10.00
home made thai green chicken or king prawn curry with seeded jasmine rice	11.00
pan-fried gressingham duck breast in szechuan pepper with asian vegetables in a chilli and sesame broth	15.00
classic wood fired italian lasagne	10.00
salmon fillet served with asparagus on a new potato salad in tzatziki dressing	13.00
pan-fried chicken supreme filled with sundried tomatoes and mozzarella on cauliflower puree and asparagus, served with a mushroom and balsamic jus	13.00
bok choy, mint and pea risotto finished with pecorino shavings	10.00
wood roasted spring lamb served with mediterranean vegetables and a herbed greek yoghurt	14.00
beer battered fish of the day, hand-cut chips, mushy peas and tartare sauce	10.00
8oz sirloin steak with hand-cut chips, mushroom, tomato, chunky breaded onion ring and jus	15.00
16oz rib of beef for two people roasted in our wood fired oven and served with 2 side dishes and sauce of your choice	24.00
square rib of beef (price per oz) wood roasted and served with a choice of two side orders and sauce of your choice	1.50/oz

sides

hand-cut chips	3.00	sautéed spring greens
sugar snap peas		buttered new potatoes
mixed salad		rocket and parmesan

wood-fired pizzas

our dough is made daily on the premises *if you require an extra thin pizza please let us know

margherita – mozzarella, tomato, basil and oregano	7.00
fire&ice – tomato, mozzarella, red chillies, red onions, salami and rocket	8.00
camembert – tomato, mozzarella, camembert, crispy pancetta, onions and rocket	9.00
rustic – tomato, mozzarella, chillies, olives, rocket and parmesan	8.00
tropical – tomato, mozzarella, baked ham and pineapple	8.00
chicken – tomato, mozzarella, chicken, sundried tomato, onion and rocket	9.00
greek – tomato, mozzarella, feta, mediterranean vegetables and olives, topped with basil leaves	8.00
calzone – tomato, mozzarella, bolognese, salami, mushrooms, red onion and parmesan	9.00

desserts

hot chocolate fondant with clotted ice cream (please allow 15 minutes)	5.00
lemon and vanilla cheesecake with raspberry coulis	
vodka panna cotta with fresh strawberries	
chocolate brownie sundae	
cheese and biscuits	7.00
brown brothers late harvest orange muscat and flora, australia	6.00/18.00
a unique dessert wine made from a rare blend of two grape varieties grown in victoria. it has a wonderfully light, floral aroma and sweet, grapey palate	