



— APPETISERS —

BASKET OF FRESHLY BAKED BREAD & BUTTER	£1.95
SMOKED ALMONDS & CHILLI SPICED CASHEWS	£2.75
MARINATED OLIVES & SUNBLUSHED TOMATOES	£2.95
SPICED CAULIFLOWER FRITTERS With curry mayonnaise	£2.95
CUMBERLAND CHIPOLATAS Honey & mustard dressing	£3.95

— STARTERS —

BABY BACK RIBS Sticky BBQ sauce	£8.50
SMOKED SALMON FISH CAKE With watercress and tartar sauce	£6.95
SOUP OF THE DAY Crunchy croutons & buttered French bread	£4.50
SALT & PEPPER CHICKEN WINGS Garlic, chilli & soy dip	£6.50
PRAWN & CRAYFISH COCKTAIL Gem lettuce, Marie rose sauce, tomato, cucumber & paprika	£6.75
GARLIC & CHILLI MUSHROOMS (V) Crusty French bread	£5.50
HOMEMADE CHICKEN LIVER PÂTÉ Red onion relish, capers, cornichons & miller loaf	£6.50
CRISPY BREADED GOATS CHEESE Salad of beetroot & pine nuts	£6.75
TRIO OF MELON Watermelon, Galia & Cantaloupe melon with Prosciutto ham & lemon balm	£5.95
CRISPY COATED KING PRAWNS Chilli & paprika dip	£7.75

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of the team about the ingredients in your meal when you order, Thank you.



£5 per person supplement on this dish for Sleep & Dine Guests

We enjoy and specialise in catering for large parties, however we cannot produce individual bills.



— WINE LIST —

House Wine

	Bottle	125ml	175ml	250ml
House White	£16.75	£3.50	£3.95	£5.50
House Red	£16.75	£3.50	£3.95	£5.50
House Rose	£16.75	£3.50	£3.95	£5.50

Premium House Wine

Polero Chardonnay (white)	£18.45	£3.95	£4.50	£6.00
Polero Sauvignon Blanc (white)	£18.45	£3.95	£4.50	£6.00
Polero Cabernet Sauvignon (red)	£18.45	£3.95	£4.50	£6.00
Polero Merlot (red)	£18.45	£3.95	£4.50	£6.00
Polero Rose	£18.45	£3.95	£4.50	£6.00
Premium Sweet	£18.45	£3.95	£4.50	£6.00
Parigi Vento Pinot Grigio	£18.45	£3.95	£4.50	£6.00

The Chairman's Choice – Especially For You

Our Chairman, Clifford Brierley has chosen some of our favourite wines and made them available by the glass to help enhance your dining experience.

	Bottle	125ml	175ml	250ml
SAUVIGNON BLANC, WANUI SPRINGS (Marlborough, New Zealand) Gooseberry and passion fruit on the nose with exotic fruits in the lingering finish	£22.95	£4.50	£5.50	£7.35
SAUVIGNON BLANC, SEA POINT (New Zealand) A fresh white wine with aromas and flavours of fresh cut grass, ripe peaches and gooseberries	£21.50	£4.40	£5.40	£6.95
SHIRAZ, BROKEN BACK (South East Australia) Black plums and sweet berry fruit balanced with spicy liquorice flavours and vanilla oak.	£19.95	£4.25	£5.25	£6.55
ZINFANDEL BLUSH, OCEAN BAY (California, USA) Subtle pink in colour with delicate aromas of berry fruit with a soft finish.	£18.50	£4.15	£5.15	£6.35



— WINE LIST —

Rose Wine

- 24. ZINFANDEL BLUSH, OCEAN BAY (California, USA)** £18.50
Subtle pink in colour with delicate aromas of berry fruit with a soft finish.
- 25. PINOT GRIGIO BLUSH, PARIGI (Veneto, Italy)** £18.95
The palest of roses with elegant, fine pear style fruit and crisp, refreshing acidity. A hint of minerality provides sufficient under carriage to make it food friendly.

Sparkling Wines

- 26. HOUSE PROSECCO (Italy) - 200ml** £7.95
Foaming Brilliance – soft and easy drinking Prosecco.
- 27. HOUSE PROSECCO (Italy)** £24.95
Elegant, clean cut and fruity with wonderful fruit aromas and flavours, refreshing acidity and a soft, gentle finish. Great as an aperitif with or without a celebration.
- 28. HOUSE ROSE PROSECCO (Italy)** £25.95
This sparkling rosé has strawberry and raspberry aromas from the addition of Brachetto, giving soft berry characters and cherry notes on the lightly off-dry palate.

Champagne

- 29. HOUSE CHAMPAGNE** £33.95
Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing palate.
- 30. HOUSE ROSE CHAMPAGNE** £38.95
A soft, ripe Rose Champagne from the quiet Aube valley. Made predominantly from Pinot Noir this is cherry scented with notes of strawberry and brioche.
- 31. PIPER HIEDSEICK** Bottle £45.50
Pear and apple amplified by subtle citrus aromas, structured and ample with a juicy texture of pear and citrus. Lively with a presence in the mouth. 1/2 Bottle £25.95
- 32. VEUVE CLICQUOT** £49.95
Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.
- 33. LAURENT PERRIER ROSE CHAMPAGNE** £75.00
A classic pink Champagne, with plenty of stylish strawberry fruit and full of vivacity.
- 34. BOLLINGER NON VINTAGE** £69.95
On the nose, it has a beautiful aromatic complexity, ripe fruit and spicy aromas, with hints of roasted apples, apple compote and peaches. On the palate, flavours of pear, brioche and notes of fresh walnut.



— STEAKS —

All steaks are lovingly prepared by our butchery team

Premium Cuts

- STEAK & PRAWNS** £26.95
8oz fillet steak & crispy coated tiger prawns, served with Chimichurri
- PRIME FILLET** £23.95
8oz fillet steak, lean and tender with a delicate flavour
- SPECIALITY STEAK OF THE DAY** Changes daily
Hand selected by head butcher Paul Bamford, please ask for today's recommendation.



Bourbon Smoked Steaks

Our favourite cuts, house smoked, lightly over burning embers from Jim Beam Barrels, enhancing both the flavour and aroma with a suspicion of smoky bourbon.

- BOURBON SMOKED 14oz PORTERHOUSE** £24.95
served with a Peppercorn & a Béarnaise sauce
- AVAILABLE TO SHARE** additional £10.00
- BOURBON SMOKED 8oz RUMP** £17.95
- BOURBON SMOKED BURGER with Jim Beam Glaze** £13.95
Served with fries & house slaw

Classic Cuts

- RIB-EYE 12oz** 14% fat, tender, rich & full flavoured, the meat-lover's steak £21.95
- SIRLOIN 8oz** 8% fat, succulent & one of our most popular steaks £18.95
- RUMP** 2% fat, the leanest & meatiest tasting steak, closer in texture
- 12oz £18.95
- PEPPERED 8oz £17.95
- 8oz and an egg £17.95
- 8oz £16.95
- 6oz £15.50
- TOBY GRILL** 6oz chicken breast, gammon steak, sausage, black pudding £15.95
- Add a 6oz rump steak for £3.50

All steaks are garnished with sauté mushrooms, vine tomatoes, watercress & a choice of either jacket, new potatoes, chips or fries.

Sides

- Add...
- PLUM TOMATO & RED ONION SALAD** £2.95
- HOUSE CAESAR SALAD** £2.95
- PEAS WITH PEARL ONIONS & PANCETTA** £2.95
- SEASONAL VEGETABLES** £2.95
- ONION RINGS** £2.95
- FRIES** £2.95
- CHIPS** £2.95
- MASH POTATO** £2.95
- HOUSE SALAD** £2.50
- HOUSE SLAW** £1.95

Steak Additions & Sauces

- Add...
- THREE CRISPY COATED TIGER PRAWNS** £3.95
- EXTRA SAUTE MUSHROOMS** £2.95
- PEPPER SAUCE** £2.50
- BEARNAISE** £2.50
- RED WINE GRAVY** £2.50
- CHIMICHURRI** A spicy South American sauce of red pepper and chilli £2.50



— BURGERS —

Our burgers are hand pressed using Decker's finest steak cuts. All burgers are cooked through and served with fries, with or without cheese, red onion, plum tomato, little gem lettuce & house slaw.

CLASSIC STEAK BURGER Thousand Island dressing or BBQ sauce	£12.95
FALAFEL BURGER (V) Chive & cucumber sour cream	£12.95
BACON AND BLUE Crispy bacon & Stilton	£13.95
SPICY SOUTHERN FRIED CHICKEN BURGER Chilli & paprika mayonnaise	£13.50

THE TOBY "ROYALE WITH CHEESE"

The Royal Toby Classic Burger, Bacon & Jim Beam glaze Topped with onion rings served with a crispy chicken & chimichurri slider Aspen fries and extra sauce

£15.95

Burger Toppings

Add...	
SAUTE MUSHROOMS	£1.25
STILTON	£1.50
EXTRA BURGER	£2.50
STREAKY BACON	£1.25
ONION RINGS	£2.95

— FROM THE OVEN —

FULL RACK OF RIBS Fries, scallions, sesame seeds & crisp house slaw	£15.50
HALF RACK OF RIBS & SOUTHERN FRIED CHICKEN Fries, scallions, sesame seeds & crisp house slaw	£15.95
SLOW COOKED LAMB SHANK Creamy mashed potato & a tomato & rosemary gravy	£17.95
CHICKEN KIEV Our twist on a classic. With a creamy garlic & chive filling, served with garlic butter, garden peas with pancetta and pearl onions, & creamy mash potatoes	£14.95



— WINE LIST —

Red Wine

12. CABERNET SAUVIGNON, BROKEN BACK (South East Australia) A light wine with typical Cabernet aromas, surprising depth and a lingering finish.	£18.95
13. SHIRAZ, BROKEN BACK (South East Australia) Black plums and sweet berry fruit balanced with spicy liquorice flavours and integrated vanilla oak.	£19.95
14. MALBEC, EL COLECTIVO (Argentina) Dark violet in colour, with intense aromas of black stone fruit with chocolate and spice. Balanced acidity and a long velvety finish.	£22.50
15. SANGIOVESE CA' TESORE (Puglia, Italy) Aromas of dark plum, blackberry and spicy typical of the Nero d'Avola variety. The palate is full flavoured with soft tannins and a smooth rich finish, showing more blackberry and spice notes. Excellent value for money.	£23.95
16. CARMENERE, TURI (Chile) Carmenere is similar to Merlot, only a little more full bodied and herbal on the nose and palate. Mocha, cherry and black fruits combine with a touch of sweet oak and supple tannins.	£24.50
17. SHIRAZ CABERNET, RED CLIFFS ESTATE (Victoria, Australia) Bright, vibrant red in colour with aromas of soft, cherry plum fruit and spicy nuances with the Shiraz dominating. Nice berry fruit flavours on the palate with a spicy-savoury note making this a wine that will go well with food. The ripe tannins of the Cabernet have been enhanced by the softer Shiraz to give a medium bodied wine.	£24.95
18. MALBEC, MA (France) A smoky, spicy Malbec from a single vineyard - rich red fruits, sweet oak and an elegant finish - perfect!	£25.50
19. RIOJA, CRIANZA (Rioja, Spain) Aromas and flavours of bright red berry fruit, balanced by vanilla and spice adding richness and body.	£27.95
20. ZINFANDEL, SMOKING LOON (California USA) Big, jammy, dense and full bodied - typical Zin! Sweet blackberry fruit, a veneer of vanilla oak and soft tannins.	£28.50
21. FLEURIE, DOMAINE PARDON (France) Award-winning Fleurie showing the bubblegum, cherry and herbal notes that the local Gamay grape is famous for. Light bodied, with notes of damson.	£29.50
22. PINOT NOIR, KURI (Marlborough, New Zealand) A top Pinot Noir - made by the formidable Kate Radburne. This is ripe, opulent and smooth.	£32.50
23. CHATEAUNEUF DU PAPE, LES GALETS DE LA BERTHAUDE (France) A lighter style of Châteauneuf, though still full bodied with ripe fruit and herby, spicy, brambly notes and a soft round palate, with plummy fruit flavours.	£35.95



— WINE LIST —

White Wine

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| 1. PINOT GRIGIO, PARIGI (Italy)
Crisp and fresh with just a touch of minerality on the finish. | £17.95 |
| 2. UNOAKED CHARDONNAY, OCEAN BAY (California, USA)
Delivering a real mouthful of pure white fruit. This is a perfectly balanced wine with a refreshing clip of acidity that leaves the palate clean and refreshed. | £18.95 |
| 3. VIOGNIER, LOS COCHES (Central Valley, Chile)
Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish. | £20.50 |
| 4. CHARDONNAY, BROKEN BACK (South East Australia)
Delicate nose showing fresh lemony fruit with a fine creamy edge. Nicely phrased lemon, pear and vanilla flavours that work well together. | £21.95 |
| 5. SAUVIGNON BLANC, WANUI SPRINGS (Marlborough, New Zealand)
Gooseberry and passion fruit on the nose with exotic fruits in the lingering finish. | £22.95 |
| 6. VERDEJO “BASA” TELMO RODRIGUES, (Rueda, Spain)
Similar to Sauvignon Blanc, offering crisp gooseberry and floral notes of elderflower, minerals and citrus. | £23.95 |
| 7. GRILLO, RUPE SECCA (Sicity, Italy)
Intense bouquet and lovely palate of citrus and tropical fruit flavours and refreshing acidity. Elegant, crisp and delicate, a superb example of what can be achieved from this grape. | £25.95 |
| 8. AVONDALE CHENIN BLANC (Paarl, South Africa)
Produced from 100% organically grown Chenin Blanc grapes, this wine has an aromatic nose of peach and citrus fruits with a refreshing, mineral palate and a touch of lime on the finish. Very drinkable! | £26.95 |
| 9. RIESLING, DOPFF & IRION (Alsace)
Pale straw in colour. Fresh, with white flowers and a slight mineral, gun flint character giving real charm. Well balanced, with good weight, citrus and green apple flavours and a hint of minerality. A Riesling with a delicious fruitiness and good body. Very enjoyable! | £27.95 |
| 10. CHABLIS, DOMAINE PHILIPPE TESTUT – (Burgundy, France)
An outstanding Chablis with tight mineral characteristics, typical of the region and an intense steely structure. A truly impressive wine. | £29.95 |
| 11. SANCERRE THOMAS “Le Perrier” (Loire, France)
This aromatic Sauvignon is crisp, fresh and showing the typical grassy, citrus and floral notes which the region is famous for, with signature ‘gunflint ‘ finish. | £30.95 |



— FISH —

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| SALMON ESCALOPE TOPPED WITH A PARMESAN & PARSLEY CRUMB
Béarnaise sauce & seasonal vegetables | £15.95 |
| FRESH BEER BATTERED COD
Mushy peas, tartare sauce & lemon | £13.50 |
| GOURMET BATTERED SCAMPI
Mushy peas, tartare sauce & lemon | £14.25 |
| FILLET OF PLAICE
Oven baked, topped with a herb crumb, crispy capers & seasonal vegetables | £13.95 |
| or
Battered with mushy peas, tartare sauce & lemon | £13.95 |
| OVEN ROASTED SEA BASS FILLETS
Red pepper, chilli & parsley dressing & seasonal vegetables | £16.95 |

All fish dishes are served with a choice of either jacket, new potatoes, chips or fries.

— POTS & PIES —

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| PIEMINSTER’S STEAK & KIDNEY PIE
Pieminster’s award winning British beef, craft ale and kidney pie, served with mashed potatoes, mushy peas and red wine gravy | £13.95 |
| PIEMINSTER’S WILD MUSHROOM PIE (V)
Mashed potatoes & mushy peas | £13.95 |
| LANCASHIRE HOT POT
Slow cooked shoulder of lamb with vegetables & potatoes, Baked in a clay pot, & served with pickled red cabbage | £14.50 |
| FISH PIE
Smoked haddock, salmon & prawns topped with creamy mash, served with seasonal veg | £13.95 |

Sides

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| Add... | |
| THREE CRISPY COATED TIGER PRAWNS | £3.75 |
| EXTRA SAUTE MUSHROOMS | £2.95 |
| PLUM TOMATO & RED ONION SALAD | £2.95 |
| HOUSE CAESAR SALAD | £2.95 |
| PEAS WITH PEARL ONIONS & PANCETTA | £2.95 |
| SEASONAL VEGETABLES | £2.95 |
| ONION RINGS | £2.95 |
| FRIES | £2.95 |
| CHIPS | £2.95 |
| MASH POTATO | £2.95 |
| HOUSE SALAD | £2.50 |
| HOUSE SLAW | £1.95 |

Steak Additions & Sauces

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| Add... | |
| PEPPER SAUCE | £2.50 |
| BERNAISE | £2.50 |
| RED WINE GRAVY | £2.50 |
| CHIMICHURRI A spicy South American sauce of red pepper and chilli | £2.50 |



— HOME MADE PUDDINGS —

WARM FLAPJACK With raspberries, golden syrup and crème fraiche	£5.50
STICKY TOFFEE PUDDING Custard	£5.75
BAKED CHOCOLATE FONDANT With salted caramel and vanilla ice cream	£5.50
LEMON CHEESECAKE With meringues and blackberries	£5.25
ARCTIC ROLL With strawberries & white chocolate	£5.50
BELGIAN WAFFLES Vanilla ice cream, crunchie crumble & milk chocolate sauce	£5.50
ICE CREAM SUNDAE Choose one of the following toppings	£3.25
Chocolate buttons, Fudge Brownie, Smarties or Nuts	70p per additional topping
CHEESE & BISCUITS Celery & grapes	£7.50

— COFFEE —

COFFEE - BLACK OR WHITE	£2.95
TEA	£2.95
FLOATER COFFEE	£3.50
CAPPUCCINO	£3.50
LATTE	£3.75
VANILLA, CARAMEL OR CINNAMON LATTE	£3.75
ESPRESSO	£2.75
DOUBLE ESPRESSO	£3.50
SPECIALITY TEA	£3.25

Treat yourself to one of our fabulous liqueur coffees

All priced at £4.95

BAILEYS LATTE	FRENCH - Brandy
CALYPSO - Tia Maria	IRISH - Whiskey
CARIBBEAN - Dark Rum	ITALIAN - Sambuca
DUBLINER - Baileys	SEVILLE - Cointreau



— EARLY DINER - LATER DINNER MENU —

Starters

SOUP OF THE DAY Crunchy croutons & buttered French bread
SALT & PEPPER CHICKEN WINGS Garlic, chilli & soy dip
HOMEMADE CHICKEN LIVER PÂTÉ Red onion relish, capers, cornichons & miller loaf
PRAWN & CRAYFISH COCKTAIL Gem lettuce, Marie rose sauce, tomato, cucumber & paprika
TRIO OF MELON Watermelon, galia and cantaloupe melon with Prosciutto ham & lemon balm

Mains

6oz RUMP STEAK With sauté mushroom, vine tomatoes & watercress
UPGRADE YOUR STEAK 8oz RUMP £2.50 BOURBON SMOKED 8oz RUMP £3.50 or 12oz RUMP £4.50
SOUTHERN FRIED CHICKEN BURGER Chilli & paprika mayonnaise
TOBY GRILL 6oz chicken breast, gammon, sausage & black pudding With vine tomatoes and watercress - ADD SAUTÉ MUSHROOMS & FRIED EGG FOR £1.25
TRADITIONAL FISH & CHIPS Mushy peas, tartare sauce & lemon
FISH PIE Smoked haddock, salmon and prawns Topped with mashed potato, served with seasonal vegetables
WILD MUSHROOM PIE Mashed potatoes & mushy peas

All of the above are served with a choice of jacket, new potatoes, chips or fries unless otherwise stated

Desserts

LEMON CHEESECAKE With meringues and blackberries
STICKY TOFFEE PUDDING Custard
ICE CREAM SUNDAE

Monday to Friday Lunch	12pm - 2.30pm
Saturday Lunch	12pm - 6.30pm
Monday to Wednesday Dinner	5pm - 9.30pm
Thursday and Friday	5pm - 7pm
Sunday	5pm - 9pm

2 COURSES £15.95 OR 3 COURSES £16.95

Thursday and Friday	7pm - 10pm
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2 COURSES £16.95 OR 3 COURSES £17.95

Sunday Only

ROAST BEEF & YORKSHIRE PUDDING

Served 5 - 9pm subject to availability
when it's gone - it's gone!