

## CHAMPAGNE & PROSECCO

125ml glass / 750ml bottle

MOET & CHANDON IMPERIAL BRUT 55.00

VEUVE CLICQUOT YELLOW LABEL 79.00

RUINART ROSÉ 89.00

PROSECCO SPUMANTE EXTRA DRY, AZZILLO, ITALY  
6.50 / 32.00

## WHITE WINE

125ml glass / 175ml glass / 750ml bottle

EL ZAFIRO BLANCO, 'EXTREMADURA', SPAIN

3.50 / 4.50 / 17.95

Delightfully clean & refreshing with moreish citrus fruit.

PINOT GRIGIO, CA LUCA, VENETO, ITALY

3.95 / 5.25 / 20.95

Light easy drinking style – lovely aromas of apple & pear.

SAUVIGNON BLANC, WHALE POINT, WESTERN CAPE,  
SOUTH AFRICA 4.50 / 5.75 / 22.95

Vibrant gooseberry fruit character with a zesty lemon fragrance.

PICPOUL DE PINET, 'LANGUEDOC', SEL ET DE SABLE,  
FRANCE 5.25 / 6.75 / 26.95

A speciality of the Languedoc coast, deliciously floral & dry.

UNOAKED CHARDONNAY, SUR LIE, 'BON VALLON',  
DE WETSHOF ESTATE, ROBERTSON, SOUTH AFRICA

5.75 / 7.25 / 28.95

A cut above your normal Chardonnay – expressive fruit,  
unoaked yet with great depth.

SAUVIGNON BLANC, WAIRAU RIVER, MARLBOROUGH,  
NEW ZEALAND (Sustainable Production) 33.00

Mouth-watering Kiwi Sauvignon – classic gooseberry  
& refreshing citrus fruit.

## ROSÉ WINE

125ml glass / 175ml glass / 750ml bottle

PINOT GRIGIO 'RAMATO', IL BARCO, VENETO, ITALY

3.95 / 5.25 / 20.95

Elegant pale pink with soft & seductive cherry fruit.

'WHISPERING ANGEL', COTES DE PROVENCE ROSÉ,  
CHATEAU D'ESCLANS, FRANCE 45.00

The perfect rosé! Rose petal pink, sublime summer  
fruit flavours & delightfully dry.

## RED WINE

125ml glass / 175ml glass / 750ml bottle

EL ZAFIRO TINTO, 'EXTRAMEDURA', SPAIN

3.50 / 4.50 / 17.95

Charming red berry fruit character, soft & well rounded.

CABERNET MERLOT, BOATMANS DRIFT, WESTERN  
CAPE, SOUTH AFRICA 3.95 / 5.25 / 20.95

Lovely, supple wine with inviting flavours  
of blackcurrant & plum.

MALBEC, LE POTAGER DU SUD, GRAND CUVÉE,  
IGP D'OC, FRANCE 4.95 / 6.50 / 25.95

Appealing, generous & fruity with deft use of oak.

MONTEPULCIANO D'ABRUZZO RISERVA, TOR DEL  
COLLE, ITALY 5.25 / 6.75 / 26.95

Crammed with ripe cherry fruit, spicy notes  
& svelte tannins.

RIOJA GARNACHA SEMI-CRIANZA, AZABACHE,  
BODEGAS ALDEANUEVA, SPAIN 5.95 / 7.50 / 29.95

Attractive cherry & plum scented spice flavours –  
lovely smooth & tempting palate.

PINOT NOIR, WAIRAU RIVER, MARLBOROUGH,  
NEW ZEALAND (Sustainable Production) 35.00

The perfect 'Trinity' of Pinot Noir flavours –  
raspberries, cherries & violets!

## BEER & CIDER

STAROPRAMEN (330ml bottle) 4.50

OFFSHORE PILSNER (330ml can) 5.00

CHIEFTAIN IPA (330ml can) 5.00

ASPALL CIDER (330ml bottle) 5.00

REKORDERLIG STRAWBERRY & LIME

(500ml bottle) 6.50



## SMALLS

**HALLOUMI FRIES** **V**  
tzatziki **5.50**

**HOMEMADE HUMMUS** **V**  
warm flat bread **4.50**

**MERGUEZ SAUSAGES**  
harissa & aioli dips **5.95**

**SPICY CHICKEN WINGS** **GF**  
peri peri sauce **4.95**

**BREADED BUTTERFLY KING PRAWNS**  
sweet chilli sauce **5.50**

## SET MENU

MIDDAY – 10PM

**2 COURSES: 12.95**  
**3 COURSES: 15.95**

### STARTERS

**SOUP OF THE DAY** **V**

**CAESAR SALAD**

**SMOKED SALMON**  
toasted sourdough

### MAINS

**PENNE ARRABBIATA** **V**  
spicy tomato sauce,  
baby mozzarella

**FISH GOUJONS**  
garden peas, tartare  
sauce & french fries

**MINUTE STEAK**  
béarnaise, chimichurri or  
green peppercorn sauce  
& french fries

### DESSERTS

**STICKY TOFFEE PUDDING**  
vanilla ice cream,  
toffee sauce

**APPLE CRUMBLE**  
custard

**CHOICE OF ICE CREAM**

## STARTERS

**SOUP OF THE DAY** **V** **5.50**  
toasted sourdough

**MEZZE PLATE** **V** **6.95**  
falafel balls, tabbouleh, roasted  
vegetables, hummus, warm flat bread

## SALADS

**VQ SALAD** **V** **GF** **8.50**  
pomegranate, feta, baby beetroot,  
butternut squash, mixed leaves,  
honey roasted pine nuts, dijon vinaigrette

**CRAB & AVOCADO SALAD** **GF** **11.95**  
fresh cornish crab meat, avocado,  
lamb's lettuce, sun ripened tomatoes,  
diced mango, chilli & coriander dressing

**SCOTTISH SMOKED SALMON** **7.95**  
capers, toasted sourdough

**BBQ PULLED PORK & VEGETABLE  
SPRING ROLLS** **6.50**  
red onion, carrot slaw, plum dipping sauce

**CAESAR SALAD** **6.95**  
add chicken **+2.95**  
add crispy bacon **+2.00**  
add poached egg **+1.25**

**COBB SALAD** **GF** **10.50**  
mixed greens, grilled chicken, crispy  
bacon, avocado, tomato, soft boiled egg,  
blue cheese, house dressing

## BURGERS & CLUBS

**6OZ BEEFBURGER/DOUBLE UP** **6.95/10.95**  
add cheddar, fried egg or caramelised  
onions **+1.25**  
add crispy bacon or guacamole **+2.00**

**LAMB BURGER** **7.95**  
feta, rocket, pomegranate,  
aioli, red onion & cumin jam

**BREADED CHICKEN BURGER** **6.95**  
tomato, lettuce, sweet chilli mayonnaise

**FALAFEL BURGER** **V** **6.95**  
hummus, tzatziki, tomato,  
spiced carrot slaw, rocket

**CLASSIC CLUB** **10.95**  
grilled chicken, crispy bacon, lettuce, tomato,  
melted cheddar, mustard mayonnaise

**SALT BEEF CLUB** **10.95**  
hot salt beef, pickled red cabbage,  
gherkins, honey mustard sauce

**FISH GOUJON CLUB** **10.95**  
breaded haddock goujons, rocket,  
pea & mint relish, tartare sauce

## COLD PRESSED JUICES ICED DRINKS

**ORCHARD** **4.95**  
Strawberry, Apple, Lemon, Mint

**GROVE** **4.95**  
Orange, Lemon, Tangerine, Grapefruit,  
Turmeric, Cayenne, Black Pepper

**GREENHOUSE** **4.95**  
Kale, Spinach, Celery, Romaine,  
Cucumber, Apple, Lemon

## JUICES

**FRESHLY SQUEEZED ORANGE** **3.75**

**APPLE, CRANBERRY, GRAPEFRUIT,  
PINEAPPLE OR TOMATO** **3.25**

**MILKSHAKES** **4.95**  
Vanilla, Honeycomb, Strawberry, Chocolate,  
Banana, Nutella, Oreo, Salted Caramel

**ORGANIC ICED TEA** **3.95**  
Black Tea & Lemon

**ICED LATTE, ICED MOCHA** **2.95**  
Add Vanilla, Caramel, Hazelnut **+0.50**

## SOFT DRINKS

**COKE, DIET COKE, COKE ZERO** **3.25**

**SAN PELLEGRINO LIMONATA  
OR ARANCIATA** **3.25**

**APPLETISER, GINGER BEER** **3.25**

**GINGER ALE, TONIC WATER** **2.00**

**STILL & SPARKLING WATER**  
330ML / 750ML **1.95 / 3.95**

## PASTA

**PENNE ARRABBIATA** **V** **7.95**  
spicy tomato sauce, baby mozzarella  
add chorizo **2.00** / chicken **2.95**

**SPAGHETTI BOLOGNAISE** **9.95**  
grated parmesan

## CLASSICS

**BEER BATTERED FISH & CHIPS** **12.95**  
garden peas, tartare sauce

**SMOKED HADDOCK  
& SALMON FISHCAKES** **11.50**  
steamed spinach, cream sauce

**GRILLED MOROCCAN SPICED  
FILLET OF SEA BASS** **15.50**  
chickpea & citrus couscous,  
pomegranate, harissa crème fraîche

**CHICKEN KIEV** **11.95**  
butter bean, roasted pepper,  
sundried tomato & rocket salad

## DESSERTS

**APPLE CRUMBLE & CUSTARD** **5.95**

**WARM CHOCOLATE BROWNIE** **6.50**  
vanilla ice cream, chocolate sauce

**ETON MESS** **5.95**  
fresh strawberries & blueberries,  
vanilla cream, meringue, fruit coulis

**SWEET CHILLI PRAWN LINGUINE** **10.95**  
tomato & coriander sauce, chilli flakes

**SMOKED SALMON TAGLIATELLE** **10.95**  
leeks, cream, cracked black pepper

**BUTTERMILK CHICKEN  
& BELGIAN WAFFLE** **10.95**  
maple syrup

**BBQ BABY BACK RIBS / DOUBLE UP**  
**12.50 / 16.95**  
smoky BBQ sauce, coleslaw, french fries

**GRILLED MINTED BARNESLEY  
LAMB CHOP** **15.95**  
new potato, red onion, tomato  
& feta cheese salad, herb butter

**10OZ RIBEYE STEAK  
& CHUNKY CHIPS** **24.95**  
grilled tomato: choice of béarnaise,  
chimichurri or green peppercorn sauce

**BANOFFEE PIE** **5.95**

**STICKY TOFFEE PUDDING** **6.50**  
vanilla ice cream, toffee sauce

**ICE CREAM (PER SCOOP)** **GF** **1.50**  
vanilla, chocolate, strawberry,  
salted caramel

## SIDES

**TRUFFLED POTATO CRISPS,  
BLUE CHEESE DIP** **3.00**

**FRENCH FRIES** **3.00**

**CHUNKY CHIPS** **3.50**

**SWEET POTATO FRIES** **4.00**

**MAC 'N' CHEESE** **4.50**

**ONION RINGS** **3.50**

**STEAMED SPINACH** **4.00**

**GARDEN PEAS,  
SHALLOTS & BACON  
LARDONS** **4.50**

**MIXED SALAD** **3.50**

**COLESLAW** **3.50**

**TOASTED  
SOURDOUGH** **2.50**

**GARLIC BREAD** **3.00**  
**WITH CHEESE** **3.50**

## BREAKFAST MENU AVAILABLE ALL DAY

## SMOOTHIES

**ACAI BOMB** **4.75**  
Mango, Strawberry, Acai,  
Blueberry, Flax Seeds

**BERRY BOOST** **4.75**  
Raspberry, Blackberry, Strawberry

**ENERGISER** **4.75**  
Grape, Blueberry, Strawberry, Banana

**TROPICAL KICK** **4.75**  
Passion Fruit, Pineapple, Mango

**DETOX** **4.75**  
Blueberry, Banana, Carrot,  
Courgette, Ginger

**SIX-A-DAY** **4.75**  
Mango, Pineapple, Banana,  
Broccoli, Spinach, Celery

## HOT DRINKS

**COFFEES** (Almond Milk **+0.50**)  
Espresso, Macchiato **2.00**  
Americano, Cappuccino, Latte,  
Double Espresso **2.50**  
Flat White, Mocha **2.75**

**ORGANIC TRADITIONAL TEAS** **2.00**  
English Breakfast, Earl Grey

**MATCHA GREEN TEA LATTE** **3.95**  
Soya Milk & Honey

**CHAI LATTE** **3.50**

**ORGANIC TEAS** **2.50**  
Supreme Matcha Green  
Three Chamomile  
Chamomile, Vanilla & Manuka Honey  
Elderberry & Echinacea  
Three Mint  
Vanilla Chai

**HOT CHOCOLATE (Chantilly)** **2.95**  
Add Marshmallows **+0.50**

We only use Free Range Eggs & Organic Milk

**V** Vegetarian. **GF** Gluten Free. Gluten Free bread available (extra charge).

Allergen information available. Please advise your server of any special dietary requirements

DISCRETIONARY SERVICE: 12.5% will be added to all bills.

OPEN: MONDAY–WEDNESDAY: 8AM–1AM. THURSDAY–SATURDAY: 8AM–3AM. SUNDAY: 8AM–MIDNIGHT

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