

# DRINKS

## White Wine

### Bellefontaine

Chardonnay (France)	£4.30
Ripe, aromatic pear flavours	£5.70
with a touch of fresh peach. It's	£7.30
fresh & zingy concentrated fruit	£22
flavour is balanced & crisp	

### Paarl Heights

Chenin Blanc (South Africa)	£4.40
Creamy baked apples & zingy lime	£5.90
aromas. Tropical fruit, melon	£7.50
& floral notes with crisp acidity	£22.50

### Mirabello

Pinot Grigio (Italy)	£4.60
A fresh, dry white with gentle	£6.10
floral & citrus aromas. Crisp &	£7.90
delicate on the palate with light	£23.50
honey & hints of lemony acidity.	

### Sierra Grande

Sauvignon Blanc (Chile)	£4.70
Crisp citrus notes packed into a rich	£6.20
and racy palate that finishes long,	£8.00
textural and fresh	£24

### Sileni Estates

Marlborough Savuvignon (New	£6.10
Zeland)	£7.40
Ripe tropical & Gooseberry	£10.90
flavours, Vibrant with a clean	£32.00
zingy finish	



## Rose & Sparkling

### Pasquiers

Grenache (French)	£4.60
Pale salmon pink with hints of	£6.40
summer meadow flowers. Rich	£8.10
berry flavours. Round and fresh	£23.70
finish.	

### Another Story

White Zinfandel (California)	£4.80
Luscious strawberry ice cream	£6.40
on the nose supported by	£8.20
bright juicy berry fruit jam	£24.50
palate	

### Prosecco

Lunetta (Italy)	£9.00
Produced in the Veneto this is	£27.50
Italys finest sparkling wine. With	
delicate fruit flavours and soft	
intensity, this is a great wine by	
standards.	

## Red Wine

### Bellefontaine

Merlot (France)	£4.30
Ripe, vibrant & aromatic with	£5.70
soft plummy fruit flavours	£7.30
complemented by soft silky	£22.00
tannins	

### Paarl Heights

Shiraz (South African)	£4.40
Medium bodied with fullsoft	£5.90
fruit flavours	£7.50
	£22.50

### Sierra Grande

Cabernet Sauvignon (Chili)	£4.70
Bursting with blackcurrent fruits,	£6.20
this is a really soft & pure Chilean	£8.00
Cabernet with gentle tannins & a	£24.00
hint of green pepper on the finish.	

### Artesa

Rioja Tempranillo (Spain)	£4.80
Youthful & fruity with ripe red	£6.20
berry aromas & hints of sweet	£8.00
spice. Flavours of plum & black	£24.50
cherry with a hint of liquorice on	
the finish	

### Nieto

Malbec Mendoza (Argentina)	£6.10
Dark & powerful red with a	£7.40
great concentrate of berry	£10.90
fruit, plums & figs together	£32.00
with a smokey vanilla	
character & hints of liquorice	

### Le Fou

Pinot Noir (France)	£30.00
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A warm richly scented Pinot Noir with aromas of stewed cherries. the palate is nicely balanced with a savoury bitterness provided by ripe tasty tannins.

### Terres De Roy

Cotes Du Rhone (France)	£31.00
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Black and red berries, balanced with a crisp finish.

## Spirits

Smirnoff	£3.95
Archers	£3.95
Bacardi	£3.95
Malibu	£3.95
Tequila & Tequila Rose	£3.95
Jack Daniels	£4.45
Jamesons	£3.95
Glenmorangie	£5.20
Courvoisier	£4.40
Gordons	£3.95
Hendricks	£4.95
Monkey Shoulder	£4.85
Baileys	£4.80

And many many more

## Draught

Outland IPA	£3.15	£6.30
Hankridge Larger	£3.00	£5.90
Birra Moretti	£3.20	£6.40
Thatchers Gold	£2.80	£5.50
Thatchers Haze	£2.80	£5.50
Outland Stout	£3.15	£6.20
Fursty Ferret	£2.80	£5.40
Tanglefoot	£2.90	£5.50

## Bottle beers

Old Mout	£5.95
Thatchers (Rose, Orange)	£6.20
Thatchers Zero	£5.40
Guinness Zero	£5.65
Heineken Zero	£4.45
Peroni & Gluten free	£5.25
Budweiser	£4.90
Sol	£5.20

## Soft Drinks

### Draught

Coca-Cola	£2.95	£4.15
Diet Coke	£2.95	£4.05
Lemonade	£2.95	£4.05

### Bottled

J2O	£3.95
Schweppes (varied)	£2.50
Fentimans Ginger Beer	£4.25
Appletiser	£3.85
Mineral Water	£3.25
Coca- Cola	£3.80
Coke Zero	£3.80
Diet Coke	£3.80

### Scampi (gf)

Scampi, chips, peas & tataré
sauce

## Tapas/snacks

Marinated Olives (gf/vg/df)	£4
Pork Crackling & Apple Sauce (gf/df)	£6
Bread, Balsamic & Oil (gf*/vg)	£7
Homemade Scotch Egg (gf)	£5
Homemade Sausage Roll	£5
Hummus, Harissa & Bread (vg)	£6
Crispy Cauliflower Bravas	£7

## Starters

Soup (vg/gf*)	
Crusty Bread & Butter	£9
<b>Black Pudding</b>	
Black Pudding, Beetroot & Apple on Toast	£11
<b>Fishcakes (gf)</b>	
Crispy Ginger, Chilli & Spring Onion Fishcakes with Sesame & Plum Dressing	£11
<b>Mushrooms (v/gf*)</b>	
Mushroom, Smoked Garlic & Dill Cream on Toasted Sourdough	£10
<b>Whitebait (gf)</b>	£10
Crispy Whitebait with Lemon & Black Garlic Aioli	

## Hankridge Classics

<b>Lamb Hotpot (gf)</b>	£22	<b>Sirloin Steak 8oz (gf)</b>	£24
Sophie's Sumptuous Lamb Hotpot with Garlic Greens & Roasted Parsnip Puree		Sirloin Steak with Triple Cooked Chips, Tomato, Mushroom & House Battered Onion Rings	
<b>Steak Pie</b>	£18	<b>Gammon (gf)</b>	£20
Homemade Steak & Tanglefoot Ale with Red Cabbage, Roast Root Vegetables & Mash Potato		Char-Grilled Gammon with Triple Cooked Chips, Roast Vine Tomato, Mushroom, Egg & House Battered Onion Rings	
<b>Fish &amp; Chips (gf)</b>	£19	<b>Sausage &amp; Mash (gf)</b>	£17
Hand Battered Fish, Triple Cooked Chips, Peas & Tartare Sauce		Trio of Sausages with Creamy Mash, Peas & Gravy	
<b>Vegetable Pie (vg)</b>	£18	<b>Scampi (gf)</b>	£17
Roast Vegetable, Tomato & Herb Pie with Spiced Cabbage & Triple Cooked Chips		Scampi, Triple Cooked Chips, Peas & Tartare Sauce	



## Mains

<b>Pork Belly (gf)</b>	£21
Pork Belly with Potato & Thyme Terrine, Apple Puree, Red Cabbage, Kale & Peas	
<b>Fish Chowder (gf*)</b>	£19
Fish Chowder of Haddock, King Prawns & Salmon with Parsley & Garlic Oil served with Chunks of Crusty Bread	
<b>Cauliflower (vg/gf)</b>	£18
Cumin Roast Cauliflower with Humus, Charred Courgette, Beetroot, Harissa & Mint	
<b>Salmon (gf*)</b>	£19
Chargrilled Salmon with Rustic Roast Tomato Ragout, Mediterranean Grains, Roasted Peppers, Chimichurri & Lime	

# MENU

## Burgers

*All our burgers are handmade served on a beer sour dough bun topped with Applewood smoked cheese, burger sauce, lettuce, tomato, gherkins, red onion chutney, coleslaw & triple cooked chips*

<b>Beef Burger (gf*)</b>	£16
6oz Hand Pressed Beef Patty	
<b>Korean Chicken (gf*)</b>	£16
Breaded, Fried Chicken Breast with Korean BBQ Sauce	
<b>Vegan Burger (vg/gf*)</b>	£16
Vegetable & Lentil Burger	
<b>The Hank Burger (gf*)</b>	£19
6oz Beef, Korean Fried Chicken, Cheese, Bacon & Onion Rings	
<b>The Truffler (vg/gf*)</b>	£18
Vegetable Burger with Goats Cheese, Red Onion Chutney & Truffle Oil	

## Sides

Chips (gf/vg)	£4
Cheesy Chips (gf/ve*)	£5
Truffle & Cheese Chips (gf/ve*)	£6
Sweet Potato Fries (gf/ve)	£6
Mash Potato (gf)	£5
Garlic Greens (gf/vg*)	£5
House Battered Onion Rings (gf/vg)	£4

*Our menu changes seasonally and as well as a lovingly crafted menu we have daily changing specials.*

*For our full allergy list please speak to a member of the team.*

*Please be aware our kitchen does carry all the major 14 allergens and although we do our utmost to avoid cross contamination, we cannot guarantee this, so if you have severe allergies, please speak to us before ordering.*

*gf\* - dish can be amended for allergen*

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