



## WHILE YOU DECIDE

**WARM HOMEMADE ROSEMARY & THYME FOCACCIA (V/VG) 5.95**  
Balsamic Vinegar & Olive oil, red onion jam

**MARINATED OLIVES & SUN-BLUSH TOMATOES (V/VG/GF) 4.95**  
Black Kalamata & Green Boscaiola

**HOMEMADE BEETROOT HUMMUS (V/GFO) 5.25**  
Served with flatbread slices

## TAPAS STYLE SMALL PLATES

SMALL DISHES GREAT FOR SHARING, STARTERS, OR A SELECTION OF 3 FOR 16.95

**HOISIN PULLED PORK BAO BUNS 6.95**  
Cucumber & coriander

**CRISPY BATTERED CHICKEN BITES (GF) 6.50**  
Thai sweet chilli, fresh parsley

**GRIDDLED PADRON PEPPERS (V/VG/GF) 5.95**  
Garlic & chilli oil

**MINI SEAFOOD PAELLA (GF) 6.95**  
With crispy shallots

**TEMPURA CALAMARI (GF) 6.95**  
Caper & gherkin mayo, fresh lemon

### TAPAS WEDNESDAY/ THURSDAY 5-9PM

CHOOSE ANY 3 DISHES  
FOR 12.95

SHARE A CHOICE OF  
ANY 6 DISHES FOR 25.00

**PANKO HALLOUMI FRIES (V/GF) 5.95**  
Sriracha mayo

**PORK BELLY BITES (GF) 6.95**  
Cucumber & celeriac remoulade, honey & sesame

**SMOKED SALMON, LEMON & HERB MOUSSE (GFO) 6.50**  
Toasted crostini

**GARLIC ROASTED MUSHROOMS (GF/V/VG) 5.95**  
Truffle oil

**MEXICAN VEGETABLE FAJITA (GFO/V/VG) 5.50**  
Homemade guacamole, flat bread, coriander

## MAINS & GRILLS

**SLOW BRAISED BLADE OF BEEF (GF) 17.95**  
Dauphinoise potato, mushroom & spinach fricassee, rich beef jus

**FISH & CHIPS (GF) 14.95**  
Battered haddock fillet, chunky chips, garden peas, homemade tartare

**10oz RUMP STEAK (GF) 23.95**  
Roasted tomato, mushrooms, onion rings & seasoned chunky chips

**ADD A PEPPERCORN OR CREAMY STILTON & PORT SAUCE 2.50**

**CONFIT PORK BELLY (GF) 17.95**  
Pea and baby potato cake, garlic & black pudding puree, kale, apple cider pork jus

**HERB CRUSTED BAKED SALMON (GF) 17.95**  
Whole grain mustard potato rosti, parsnip puree, lemon & parsley cream sauce, parsley oil, winter roots crisps

**ROAST CHICKEN SUPREME (GF) 17.95**  
Pan roasted Chicken Supreme, French bean & sundried tomato Provençal, crispy parmesan polenta, smoked bacon Tuscan sauce

**SAFFRON, SWEET POTATO & PEA RISOTTO (V/VG/GF) 13.95**  
Herb oil, confit cherry tomatoes

**RED PANANG VEGETABLE COCONUT CURRY (V/VG/GF) 12.95**  
Crispy shallots, charred lime, aromatic coriander rice

**ADD CHICKEN FOR 3.50**

**SAUSAGE & COLCANNON MASH (VO) 13.95**  
Local sausages with classic bacon & savoy potato mash, rich red onion gravy

**LEBANESE LAMB MEATBALLS (VO) 14.95**  
Red pepper Israeli couscous, cumin spiced roasted chickpeas, cinnamon & cucumber yoghurt (vegetarian option served with crispy halloumi)

## PLEASE SEE OUR BLACKBOARDS FOR TODAY'S SPECIALS & OUR PASTA OF THE DAY

### BURGERS

ALL OF OUR BURGERS ARE SERVED IN A TOASTED BRIOCHE BUN, WITH SKIN ON FRIES OR SALAD

**UPGRADE TO SWEET POTATO FRIES 1.50**

**ADD 2 ONION RINGS 1.00**

**THE GOODLIFFES BURGER (GFO) 13.95**  
2 Angus beef patties, Monterey Jack cheese, beef tomato, gem lettuce, Chefs' recipe burger sauce, house slaw

**UPGRADE YOUR BURGER WITH SLOW COOKED PULLED PORK OR SMOKED BACON 1.95**

**SOUTHERN FRIED CHICKEN BURGER (GFO) 13.95**  
Monterey Jack cheese, beef tomato, gem lettuce, smokey paprika mayo, house slaw

**BREADED HALLOUMI BURGER (V/GFO) 13.95**  
Crushed avocado, beef tomato, gem lettuce, sweet chilli mayo, house slaw

**VEGAN TEXAS BBQ BURGER (GFO/V/VG) 12.95**  
Crispy homemade sweet potato & red onion patty topped with caramelised onions, vegan American cheese, lettuce & tomato, Texas BBQ sauce

### LUNCHTIME SERVED 12-5PM

COMPLETE YOUR LUNCH WITH A DESSERT FOR JUST 5.00\*

**CRISPY POTATO HASH (VO) 9.50**  
Sautéed mushrooms, spinach & chorizo, poached egg, hollandaise

**AVOCADO ON SOURDOUGH (V/GFO) 9.50**  
Crushed avocado, cherry tomatoes, feta, rocket leaves & sweet chilli drizzle

**FISH FINGER SANDWICH (GFO) 9.95**  
Battered haddock goujons, gem lettuce, homemade tartare, fries or salad

**CLASSIC SCAMPI & FRIES 11.95**  
Homemade tartare sauce, fresh lemon

**CLASSIC CHICKEN BLT SANDWICH (GFO) 9.50**  
Grilled chicken breast, smoked bacon, gem lettuce & tomato, fries or salad

**GARLIC MUSHROOM & SMOKED BACON BRUSCHETTA (GFO) 9.50**  
Balsamic glaze, fresh parsley

### SIDES

**CHUNKY CHIPS (V/VG/GF) 3.75**

**SKIN ON FRIES (V/VG/GF) 3.50**

**SWEET POTATO FRIES (V/VG/GF) 4.75**

**HOUSE SIDE SALAD (V/VG/GF) 3.95**

**HOMEMADE ONION RINGS (V/VG/GF) 3.50**

**SEASONAL VEGETABLES (V/VG/GF) 4.95**

**GARLIC SOURDOUGH (V/VG/GFO) 3.95**

**ADD CHEDDAR 1.00**

### DESSERTS

**BELGIAN CHOC BROWNIE\* (V/VGO/GF) 7.25**  
Belgian chocolate sauce, vanilla ice cream, berries

**STICKY DATE & TOFFEE PUDDING\* (V) 6.50**  
Bruléed banana, toffee sauce, vanilla ice cream

**LEMON & BLACKBERRY CHEESECAKE\* 6.95**  
Lemon curd, winter berry coulis

**CHEESE PLATE (GFO) 9.95**  
Mature cheddar, Long Clawson Stilton, Brie, celery, grapes & savoury biscuit selection

**AFFOGATO (V/GF) 7.95**  
Fresh espresso coffee, vanilla ice cream, brownie bites, Baileys or Disaronno liqueur

### KIDS UNDER 12S

**CHEESEBURGER (GFO) 7.95**  
Beans & fries

**MINI FISH & CHIPS (GF) 7.95**  
Fries & garden peas

**FLATBREAD PIZZA (V) 6.95**  
Tomato & mozzarella, fries

**CHOCOLATE BROWNIE (V/VGO/GF) 4.95**  
Chocolate sauce, vanilla ice cream

**ICE CREAM SUNDAE (V/VGO/GF) 4.95/5.95**  
2 SCOOPS - vanilla, chocolate, strawberry, raspberry/mango sorbet  
3 SCOOPS - vanilla, chocolate, strawberry, raspberry/mango sorbet

### ALLERGEN KEY

GF | Gluten free GFO | Gluten free option V | Vegetarian VO | Vegetarian option available VG | Vegan VGO | Vegan option available

All of our food is freshly prepared and cooked to order, if you have any allergens please inform / ask a member of waiting staff for our comprehensive allergens file. Food prepared in our restaurant may contain the following ingredients: **milk, eggs, wheat, peanuts, and tree nuts.**

## FANCY A COCKTAIL?

PLEASE ASK YOUR SERVER FOR OUR SEPARATE COCKTAIL MENU!



## HOT DRINKS

PROUDLY SERVING ILLY COFFEE - SERVED IN REG. / LARGE AS STATED

SOYA AND OAT MILK AVAILABLE +40p SYRUPS: VANILLA, CARAMEL, HAZELNUT +45p

ESPRESSO	2.20 / 2.80	CAPPUCCINO	2.75 / 3.60	CHAI LATTE	3.45
MACCHIATO	2.40 / 2.90	LATTE	2.85 / 3.90	Spiced or vanilla	
CORTADO	2.75	MOCHA	2.95 / 3.95	ENGLISH BREAKFAST TEA	2.80
AMERICANO	2.60 / 3.45	HOT CHOCOLATE	2.85 / 3.60	Pot for one	
FLAT WHITE	3.40	MARSHMALLOW OR WHIPPED CREAM	65p	SPECIALITY TEAS	2.90

## CAKES

SOMETHING WITH YOUR HOT DRINK

FRUIT SCONE	3.95
Strawberry jam & clotted cream	
TOASTED TEACAKE	2.95
CAKE OPTIONS	2.95
Please ask	

## WINES

### WHITE

	125ML	175ML	250ML	BOTTLE
GRILLO SICILIA DOC <i>ORIGINI, SICILY 13</i>	3.40	4.70	5.90	17.50
PINOT GRIGIO DELLE VENEZIE DOC <i>BERICO, VENETO 12%</i>	3.75	4.95	6.75	20
SAUVIGNON BLANC <i>CIELO DEL SUR, CHILE 12.5%</i>	4.25	5.45	7.45	22
SAUVIGNON BLANC <i>ALLEN SCOTT, MARLBOROUGH, NEW ZEALAND 12.5%</i>	5.25	7.45	10.25	32
CHARDONNAY <i>I PRANDI, VENETO 12.5%</i>	/	/	/	27
EXCELLENS VIURA RIOJA BLANCO DOCA <i>MARQUES DE CACERENS, SPAIN 12%</i>	/	/	/	24

### ROSE

	125ML	175ML	250ML	BOTTLE
PINOT GRIGIO ROSE DELLE VENEZIE DOC <i>BERICO, VENETO 12%</i>	3.95	5.35	6.95	19.85
WHITE ZINFANDEL ROSE, FOUNDERS STONE <i>CALIFORNIA 11%</i>	4.25	5.75	7.75	22.95

### RED

	125ML	175ML	250ML	BOTTLE
NERO D'AVOLA DOC <i>ORIGINI, SICILY 12.5%</i>	3.40	4.70	6.25	18.50
MERLOT, CASA SANTIAGO <i>CHILE 13%</i>	4.25	5.45	7.45	22
PRIMITIVO, ORIGINI <i>PUGLIA 13%</i>	4.45	6.35	8.45	25
MALBEC, CIMA BLANCA <i>MENDOZA 13%</i>	4.35	6.45	8.75	26.50
PINOT NOIR, I PRANDI <i>VENETO 14%</i>	/	/	/	28
RIOJA CRIANZA DOCA <i>RIVAREY, SPAIN 13.5%</i>	/	/	/	32

### SPARKLING

	150ML	BOTTLE
PROSECCO DOC <i>VILLA BRAIDA, VENETO 11%</i>	6.80	26.95
PROSECCO ROSE DOC <i>VILLA BRAIDA, VENETO 11%</i>		26.95
ENGLISH SPARKLING ROSE EXTRA BRUT <i>BUSI JACOBSON, EAST SUSSEX 12%</i>		56
BRUT NV CHAMPAGNE <i>BARONE FUENTE/GOODLIFFES SELECT CUVÉE, FRANCE 12%</i>		55
TAITTINGER BRUT RESERVE CHAMPAGNE <i>REIMS 13.5%</i>		70

## JUICES & SOFT

SOLD PER HALF / PINT OR BOTTLE AS STATED

DRAUGHT <i>PEPSI, PEPSI MAX, LEMONADE, GINGER BEER</i>	half / pint	1.95/3.50
EAGER JUICES (not from concentrate) <i>SMOOTH ORANGE, CLOUDY APPLE</i>	half / pint	2.50/3.95
FRUIT JUICE <i>MANGO, CRANBERRY, PINEAPPLE</i>	half/pint	2.20/3.60
COCA COLA, COKE ZERO	330ML BTL	3.35
APPLETISER	275ML BTL	2.95
BELVOIR RANGE <i>RASPBERRY LEMONADE, ELDERFLOWER PRESSE</i>	275ML BTL	2.95
J2O RANGE <i>ORANGE &amp; PASSIONFRUIT, APPLE &amp; MANGO, APPLE &amp; RASPBERRY</i>	275ML BTL	2.95
PAGO JUICE <i>TOMATO</i>	200ML BTL	2.95
MINERAL WATER <i>STILL OR SPARKLING</i>	330ML or 750ML BTL	1.95/3.95
KIDS CAWSTON PRESS JUICE CARTON <i>APPLE &amp; PEAR, APPLE &amp; SUMMER BERRY</i>		2.25

## GIN (SELECTION)

Please ask about our full range. All stated as 25ml measures.

Perfect served with our 200ml Fever-Tree tonics & mixers range 2.20

BOMBAY SAPPHIRE	3.75
TANQUERAY, TANQUERAY No10	3.75/3.95
HENDRICKS	3.75
BROCKMANS	3.75
CLEAN CO CLEAN G PINK GIN 0.5% <i>CLASSÉD AS AN ALCOHOL-FREE GIN ALTERNATIVE</i>	3.60
WHITLEY NEIL GIN SELECTION <i>RHUBARB &amp; GINGER, RASPBERRY, BLOOD ORANGE &amp; MORE!</i>	3.85

## BEER & CIDER

DRAUGHT SOLD PER HALF/ PER PINT AS STATED

BIRRA MORETTI	2.80/5.45
AMSTEL	2.70/5.15
CHARWOOD BLUE FOX GOLDEN ALE	2.80/5.45
INCH'S CIDER	2.55/5.00

## BOTTLED BEERS / CIDER STOUT

PERONI	330ML	4.70
PERONI GLUTEN FREE	330ML	4.70
GUEST ALE BOTTLE	500ML	5.90
PLEASE ASK FOR OPTION		
BREWDOG PUNK IPA	330ML	4.70
HEINEKEN 0.0%	330ML	4.15
GUINNESS SURGER	520ML CAN	
OLD MOUT FRUIT CIDER	500ML	5.90
PLEASE ASK FOR OPTION		

## SPIRITS (SELECTION)

please ask about our full range. 25ml measures unless stated otherwise.

ABSOLUT BLUE VODKA	3.75
ABSOLUT VODKA FLAVOURS <i>ABSOLUT VANILIA, ABSOLUT CITRON, ABSOLUT RASPBERRI</i>	3.75
RUM: BACARDI BLANCO, HAVANNA 3YR OLD, BLACKWELLS	3.75
SPICED RUM: SAILOR JERRY, KRAKEN	3.75
MARTINI EXTRA DRY, ROSSO, FIERO	50ML 3.75
BOURBON: JACK DANIELS, BUFFALO TRACE	3.75
WHISKY: JAMESONS, GLENFIDDICH, GLENMORANGIE, LAPHROAIG	from 3.75
COGNAC: COURVOISIER, REMY MARTIN VSOP	from 3.75