

SAMPLE À LA CARTE

SMALL PLATES

7.95

The Reserve focaccia – marinated olives - aged balsamic – rapeseed oil (vg)

Padrón peppers – Anglesey sea salt (vg)

Hummus – crispy chickpeas – pomegranate seeds – focaccia toast (vg)

Salt and pepper crispy squid – garlic aioli

Caesar – smoked bacon – anchovies – focaccia croutons - Parmesan dressing

Seasonal soup – sourdough – whipped butter (v)

Chicken wings – Reserve spice – toasted sesame

WOODSTONE OVEN PIZZAS

18.00

MARGHERITA | mozzarella and ripped basil (v)

PEPPERONI | mozzarella – pepperoni sausage

DIABLO | mozzarella – spicy ‘nduja – pepperoni – jalapeños

PADANA | goat’s cheese – mozzarella – caramelised onion – air dried tomato (v)

Pizza sauces – hot honey – garlic aioli

LARGER PLATES

Mussel linguine – Parmesan – chilli oil 20.00

Caesar salad – smoked bacon – anchovies – focaccia croutons – Parmesan dressing 18.50

SALADS – Add: oven-roasted chicken / Sriracha-marinated tofu (vg) / crispy squid

10oz dry aged ribeye steak – Roscoff style onion – thick-cut Chips – peppercorn sauce (gf) 35.00

IPA battered haddock – thick-cut chips – mushy peas – caper and pickle mayonnaise (gf) 22.00

The Reserve beef burger – smoked cheddar – gem lettuce – ‘nduja chilli jam – skin on fries 18.50

Reserve spiced chicken burger – gem lettuce – burger sauce – pickles – skin on fries 14.50

Gnocchi – harissa roasted squash – sweet potato velouté – dukkah crumb (vg) 18.50

Fillet of bream – asparagus – béarnaise sauce (gf) 21.00

Mushroom risotto – winter truffle – Parmesan (v) (gf) 22.00

SIDES

6.00

Skin on fries (gf) (v)

Tender stem broccoli – crispy onions – pecorino (v)

Tossed salad – lemon dressing (gf) (v)

Thick-cut chips – truffle – Parmesan (gf) (v)

Butter-whipped potato (gf) (v)

SAMPLE LIGHT LUNCH MENU

SMALL PLATES

7.95

Hummus - crispy chickpeas – focaccia toast (vg)
Caesar – smoked bacon – anchovies – focaccia croutons - Parmesan dressing
Seasonal soup – sourdough – whipped butter (v)
Salt and pepper crispy squid – garlic aioli
Chicken wings – Reserves spice – toasted sesame (gf)
Garlic and cheese flatbread (v)

BLOOMER SANDWICHES

All served with nacho crisps and tossed salad

8.00

Baked ham -Ticklers Dijon mayonnaise
Cheddar cheese and red onion
Tuna mayonnaise and cucumber

WOODSTONE OVEN PIZZAS

18.00

MARGHERITA | mozzarella and ripped basil (v)
PEPPERONI | mozzarella – pepperoni sausage
PADANA | goat's cheese – mozzarella – caramelised onion – air dried tomato (v)

LARGE PLATES

Chicken Caesar salad – smoked bacon – anchovies – focaccia croutons – parmesan dressing 18.50
IPA battered haddock – thick cut chips – mushy peas – caper and pickle mayonnaise (gf) 22.00
The Reserve beef burger – smoked cheddar – gem lettuce – ‘nduja chilli jam – skin on fries (gf) 18.50
The Reserve spiced vegetarian burger – gem lettuce – burger sauce – pickles – skin on fries (gf) 18.50
Mushroom linguine - Parmesan (v) 20.00

SIDES

6.00

Skin on fries (v) (vg) (gf)
Tossed salad – lemon dressing (v) (gf)
Hand-cut chips – Maldon Sea salt (gf)

SAMPLE YOUNG RANGER’S MENU

12.50

Battered fish and fries – garden peas

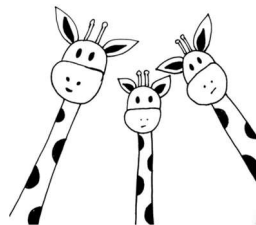
Tomato linguini (v)

Chicken tenders - baked beans – fries

MARGHERITA | tomato ragu - mozzarella - basil (v)

PEPPERONI | tomato ragu - mozzarella – pepperoni sausage

Garlic and cheese flatbread



Chocolate brownie sundae (gf) (v)

Snugbury’s ice cream and sorbets (gf) (v)