

PROUD COUNTRY HOUSE

NIBBLES

GIANT GREEN & KALAMATA OLIVES	(vg) 3
ARTISAN BREAD SELECTION <i>Hummus & Beetroot Dip</i>	(vg) 3

STARTERS

CAPRESE SALAD <i>Tomato, Buffalo Mozzarella, Basil</i>	(v) 7
SEARED SCALLOPS <i>Lemon & Parsley Sauce</i>	7
SEA SALT & BLACK PEPPER CALAMARI <i>'Seaweed' & Aioli</i>	6
GRAVLAX <i>Tartar Sauce, Toasted Sourdough</i>	8
SEASONAL SOUP <i>Toasted Sourdough</i>	(v) 5
BEEF CARPACCIO <i>Truffle Sauce, Rocket, Shaved Parmesan</i>	7
ARANCINI <i>Mushroom, Spinach & Parmesan Arancini, Truffle & Parsley Mayonnaise</i>	6

FARM & COAST

CAPONATA BOWL <i>Mediterranean Stew with Tomatoes, Aubergine, Olives, Capers & Sicilian Herbs</i>	(vg) 9
HALLOUMI TOWER <i>Mushrooms, Peppers, Sweet Onion Relish</i>	(v) 11
HOMEMADE DAILY TART <i>House Salad or Fries. Please Ask Your Server for Today's Tart</i>	(v) 12
PAN FRIED FILLET OF SEA BASS <i>Crushed New Potatoes, Dill & Cream Sauce</i>	14
HARVEY'S BEER BATTERED COD FILLET <i>Hand Cut Chips, Mashed or Garden Peas</i>	12
HOMEMADE FISH CAKES <i>Fries or House Salad, Lemon Mayonnaise</i>	12
CHICKEN WRAP <i>Chicken Breast, Sweet Potato, Romaine Lettuce, Lemon Mayo, Served with Fries</i>	12
BANGERS & MASH <i>Local Sausages, Parsley Mash, Beer Battered Onion Rings, Sweet Onion Gravy</i>	11
PROUD BURGER <i>Beef Patty, Proud Relish, Cheese, Lettuce & Tomato, Served with Fries (Add Bacon +2)</i>	12
8OZ SIRLOIN STEAK <i>Hand Cut Chips, Cherry Tomatoes, Herb Butter (Add Peppercorn Sauce +2)</i>	17

SALADS

CAESAR SALAD	8
<i>Romaine Lettuce, Caesar Dressing, Parmesan & Croutons (Add Chicken +2)</i>	
HALLOUMI SALAD	(v) 9
<i>Golden Halloumi, Avocado, Beetroot, Red Onion, Cucumber, Crushed Hazelnuts, Olive Oil & Balsamic Dressing</i>	
SUPERFOOD SALAD	(vg) 9
<i>Tender Stem Broccoli, Broad Beans, Avocado, Sweet Potato, Pomegranate & Quinoa with Chilli, Mint & Citrus Dressing</i>	

ON THE SIDE 4

*Harvey's Beer Battered Onion Rings | Hand Cut Chips | Fries | Sweet Potato Fries
Buttered New Potatoes | Sautéed Mixed Vegetables | House Salad*



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SPARKLING / CHAMPAGNE

	<i>Vintage</i>	<i>Bottle</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>
Prosecco Frizzante, Veneto, Italy	NV	35	7	-	-
Chawla D'Oro Prosecco DOC	NV	40	7.95	-	-
Moët & Chandon Brut Imperial	NV	80	15	-	-
Moët & Chandon Nectar Imperial Rosé	NV	95	-	-	-
Veuve Clicquot Yellow Label	NV	120	-	-	-
Veuve Clicquot Rose	NV	130	-	-	-

WHITE WINE

	<i>Vintage</i>	<i>Bottle</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>
Goleta Sauvignon Blanc, Central Valley, Chile	2016	28	5.25	7.25	9.50
Galassia Pinot Grigio, Veneto, Italy	2015	28	5.25	7.25	9.50
Sotherton Chardonnay, South Eastern Australia	2015	30	6.25	8.10	10.25
Clarence River Sauvignon Blanc, Marlborough, New Zealand	2016	35	7.25	9.25	12
Gavi Guido Matteo, Bosio, Piedmont, Italy	2015	38	-	-	-
Sancerre 'Les Blancs Gateaux', Domaine Tinel-Blondelet, Loire, France	2015	42	-	-	-
Chassagne-Montrachet Les Chenes, Alain Chavy, Burgundy, France	2014	90	-	-	-

RED WINE

	<i>Vintage</i>	<i>Bottle</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>
Goleta Merlot, Central Valley, Chile	2015	28	5.25	7.25	9.50
Valcheta Malbec, Mendoza, Argentina	2015/16	32	6.25	7.95	11
Montepulciano d'Abruzzo, Moncaro, Italy	2015	33	6.75	8.50	12
Lacrimus Rioja, Bodegas, Sendero Royal, Rioja, Spain	2015	36	7.25	9.25	12.50
The Crusher, Pinot Noir, California, USA	2014	42	-	-	-
Gigondas 'Vieux Clocher', Arnoux & Fils, Rhône Valley, France	2013	46	-	-	-
Château Belgrave, 5ème Cru Classé, Haut Médoc, Bordeaux, France	2010	100	-	-	-

ROSE WINE

	<i>Vintage</i>	<i>Bottle</i>	<i>125ml</i>	<i>175ml</i>	<i>250ml</i>
Pinot Grigio 'Sentito' Rosato, Veneto, Italy	2015/16	29	6.25	8.25	9.75
Mas Fleury Rose, Cotes de Provence, France	2015/16	35	7.25	9.75	12

BEER/CIDER

	<i>330ml</i>	<i>500ml</i>	<i>Half</i>	<i>Pint</i>
Birra Moretti	-	-	2.80	5.60
Heineken	4.50	-	2.50	5
Amstel	-	-	2.44	2.80
Maltsmiths	-	-	2.80	5.60
Orchard Thieves Cider	-	-	2.30	4.60
Peroni	5.20	-	-	-
Einstök Icelandic White Ale	5.80	-	-	-
Corona	5.20	-	-	-
Brewdog Punk IPA	5.20	-	-	-
Estrella Damm Larger Beer	5.20	-	-	-
Harvey's Best Bitter / Olypia Golden Ale	-	5.20	-	-
Old Mout <i>Kiwi & Lime / Berries & Cherries / Passionfruit & Apple / Strawberry & Pomegranate</i>	-	5.20	-	-
Bulmer <i>Original / Pear</i>	-	5.20	-	-