

Welcome to the adjournment.

Wherever possible we use British produce. Some of our menu items contain allergens. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur.

We cannot guarantee our dishes to be trace free and use ingredients from our suppliers that declare there may be allergens present. We understand the dangers to those with severe allergies so please speak to a member of the team who will help you make your choice and accommodate specific dietary requirements.

STARTERS

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| Bread, olives balsamic vinegar and olive oil | £2.20 |
| Soup of the day served with crusty bread* Ve | £3.95 |
| Homemade scotch egg served warm with sweet piccalilli | £5.25 |
| Chicken and mushroom terrine with pickled chestnut mushrooms, tarragon mayonnaise and toasted sourdough* | £5.30 |
| Pan-fried squid with cucumber, spring onion and carrot salad, toasted sesame seeds and Thai chilli, ginger and lime dressing GF | £6.30 |
| Roasted squash tortellini with sage butter sauce and truffled broccolini V | £4.85 |
| Chargrilled sardine salad with lime and coriander tomato ceviche and macerated fennel GF | £6.30 |

V vegetarian **Ve** vegan **GF** gluten free * can be made gluten free. Your server will be happy to advise.
All our dishes are available to takeaway, 5.30-9.30pm. Order at the till or call 6470. An optional gratuity charge of 10% is added to each bill. Payment by credit/debit card will ensure it is distributed fairly between the waiting and kitchen staff.

SEASONAL MAINS

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| Spiced breast of lamb with homemade harissa, herb tabouleh and sweet tomato and cinnamon compote | £13.90 |
| Honey and five spice infused duck with stem ginger savoy cabbage and charred baby onions GF | £11.40 |
| Pan-fried cod with patatas bravas, garlic aioli and smoked sea salt padron peppers GF | £12.60 |
| Oven roasted sea trout with basil gnocchi, confit tomatoes and deep fried capers | £12.60 |
| Caramelised onion and thyme cake with sautéed chlicory, poached pear and toasted hazelnuts Ve | £10.10 |

FAVOURITES

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| Steak and fries chargrilled rib-eye steak with roasted shallots, mushrooms, grilled tomato and French fries | £13.30 |
| Add hollandaise , béarnaise or green pepper sauce GF | £1.55 |
| The portcullis burger chargrilled British beef burger with gruyère cheese, streaky bacon and grilled mushroom served in a brioche bun with tomato relish and French fries | £10.65 |
| The adjournment pizza classic hand-shaped, oven baked margherita V | £9.00 |
| Customise your pizza with a choice of toppings: pepperoni , spicy chicken , olives , peppers , ham , mushrooms | 55p each |
| Grilled corn-fed chicken caesar salad with bacon lardons and anchovies* | £11.40 |
| Seared salmon fillet caesar salad with avocado and croutons* | £12.60 |
| Chargrilled celeriac Steaklet with gem lettuce salad, lentil and tomato salsa and French fries Ve | £10.10 |

SIDES

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| Minted peas <small>Ve, GF</small> | £2.80 |
| Tenderstem broccoli <small>Ve, GF</small> | each |
| Rocket, parmesan and balsamic | |
| New potatoes <small>Ve, GF</small> | |
| French fries <small>Ve, GF</small> | |

DESSERTS

| | |
|---|-------|
| Homemade dessert of the day | £4.50 |
| Lemon cheesecake | each |
| Fresh fruit salad <small>Ve, GF</small> | |
| British cheeses with homemade chutney and biscuits | £5.90 |

COFFEE Calorific value is based on an 12oz hot beverage prepared with semi skimmed milk

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|----------------------|-------|-------|-------------------------|-------|
| Cappucino | £1.50 | £1.95 | Espresso | £1.20 |
| Latte | £1.50 | £1.95 | Double Espresso | £1.35 |
| Americano | £1.25 | £1.65 | Macchiato | £1.20 |
| Mocha | £1.55 | £1.95 | Double Macchiato | £1.35 |
| Hot Chocolate | £1.55 | £1.95 | Flat White | £1.85 |

LOW & NO ALCOHOL

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| Seedlip garden aperitif 50ml with Fever-Tree cucumber tonic and cucumber garnish 0.5 % abv Ve | £4.85 | Mineral water Belu still or sparkling | £2.25 |
| Seedlip citrus aperitif 50ml with Fever-Tree Mediterranean tonic and grapefruit garnish 0.5% abv Ve | £4.85 | Diet Coke 200ml | £1.60 |
| Lucky Saint superior unfiltered lager 300ml Refreshing citrusy finish with biscuity malts 0.5% abv Ve | £3.25 | Coke 200ml | £1.80 |
| San Miguel Zero 275ml Fresh with malty tastes of barley 0.05% abv Ve | £3.25 | Mixers 200ml from | £1.45 |
| | | Fruit juices Freshly squeezed 250 ml | £1.95 |

FIZZ

Aperol Spritzer with £5.70
Prosecco, soda water
and orange garnish
11% abv 1.5 units

Prosecco Cuvee 1821 £5.90
Brut, Zonin, Italy, NV £24.80
Refined and elegant
11% abv 1.7 units **V**

Champagne £38.70
House of Commons,
France, NV 1.5 units **Ve**

WHITE

Colombard £4.40

Sauvignon Blanc £17.00
House of Commons,
France. Dry, elegant
and refreshing
11.% abv 1.9 units **Ve**

Picpul de Pinet £4.65
Duc de Morny, France. £19.50
White flower aromas,
a palate of pear drops
and salty minerality.
13% abv 2.3 units **V**

Pinot Grigio Folinari, £19.50
Veneto, Italy. Slender
texture with a dry
finish. 11.5% abv 2 units
V

Gavi Ca'bianca £5.25
Italy. Fragrant bouquet £22.00
with notes of white
flowers and fruits.
12.5% abv 2.1 units

Sauvignon Blanc £19.50
Mountain Range,
Central Valley, Chile.
Bright-yellow coloured
wine rich in template
fruit and peach aromas
with some floral and
herbal notes. 12.5%
abv 2.2 units

Vigonier Domaine £20.15
Mas Bahourat
Voignier, Pays du Gard,
France. Soft apricots,
honeydew melon and
notes of chamomile
with a rich palate.
12.5% abv 2.1 units **Ve**

ROSÉ

Ancora Rosata £4.40
Chiaretto, Monferrato, £17.30
Piemonte, Italy.
Ripe strawberry and
redcurrant characters.
12.5% abv 2.1 units

RED

Merlot House of £4.40
Commons, France. £17.00
Stylish, fresh, and well
balanced 13% abv 2.2
units **Ve**

Nero D'avola Alicia, £18.95
Sicily, Italy. Ripe
currant fruit flavours.
14% abv 2.5 units

Malbec Alto de Mayo, £4.65
Argentina. Medium £19.50
body with plum and
cherry notes. 13% abv
2.3 units **Ve**

Pinot Noir St Martin £19.50
Reserve, Pays d'Oc,
France. Rich and
supple, notes of
fresh cherries and
raspberries. 12.5% abv
2.2 units **Ve**

Bordeaux House of £6.10
Commons, France. £22.25
Classic style Bordeaux.
14% abv 2.5 units **Ve**

Shiraz The Black £27.15
Craft, Barossa Valley,
Australia. Intense
savory flavours in this
classic Barossa shiraz
14% abv 2.45 units

BEER

Greene King IPA £3.90
500ml. Hoppy, crisp,
clean fruit. 3.6% abv
1.8 units

East Coast IPA £3.90
500ml. Malty
sweetness with an easy
drinking flavour. 3.6%
abv 2 units

Peroni Nastro £3.90
Azzurro 330ml.
Uniquely crisp, citrus
aroma 5% abv 1.7 units

SPIRITS

Tanqueray London £3.35
Dry Gin 25ml 0.5
43.1% abv 1.1 unit

Absolut Vodka 25ml £3.35
40% abv 1 unit

Barcadi White Rum £3.35
25ml 37.5% abv 0.9
units

Scotch Whisky £3.80
Speaker Hoyle's Select
25ml 46% abv 1.2 units

Rémy Martin 25ml £3.80
40% abv 1 units

Port 75ml 20% abv 1 £5.40
unit

Baileys Irish Cream £3.35
50ml 17% abv 0.9 units

Tia Maria 50ml 20% £3.35
abv 0.9 units