



ALL DAY MENU

£16 Wine & Dine Offer

All mains on this menu £16
when you buy a bottle of
wine

Max 4 meals per bottle.
Any wine, including prosecco
Lowest priced dishes on table discounted first.
CAN be used in conjunction with starter &
dessert offer
Daytime dishes & breakfasts not eligible
Dishes marked */** incur a supplement of £1/£2
*** excluded from offer

Dietary

Gluten Free (gf) Vegetarian (v) Vegan (ve) Halal (h) Contains Nuts ▲ Low Salt S

Where marked as h*, v*, gf* then dish is available as v/gf/h etc

Most Gluten Free alternatives will cost £1.50-£2 extra to the price shown

STARTERS

Save £4 on your starters if *everyone* on your table has had a meal

Prawn Cocktail (gf) £11.⁹⁵

Shredded iceberg, tomato, cold water prawns in Marie Rose sauce

Allergens: egg, shellfish, milk, onion

Chicken Soup £10.⁵⁰

Pulled chicken breast. Handmade croutons. Includes bread

Allergens: gluten, milk

Creamy Teriyaki Mushrooms (v) £10.⁹⁵

Sautéed in Cream and Teriyaki and served with seasonal leaves and ciabatta

Allergens: wheat, soya, milk, onion

Vegetable Gyozas (v, ve) £8.⁹⁵

with a soy dip. Salad garnish

Allergens: wheat, sesame, soya, onion



MAINS

PLEASE BE AWARE WE COOK TO ORDER SO DISHES MAY TAKE A LITTLE LONGER IF WE ARE BUSY

VEGETARIAN

Handmade Artisan Quiche (v) £16^{.95}

Made by hand and baked on the premises, our all butter warm cheese & spring onion individual quiche has been a favourite since we opened. Served with homemade potato salad, coleslaw and salad.

Allergens: milk, onion, egg, wheat, mustard, celery, soya, sulphites

Veggie Giant Filled Yorkshire Pudding (h, v*) £17^{.95}

A giant Yorkshire pudding has captured two tasty onion, leek & cheese sausages, roast potatoes, mash and seasonal vegetables. Covered, of course, with gravy

Allergens: milk, onion, gluten, egg, celery, soya

Brie, Cranberry & Spinach Wellington (v) £17^{.95}

All butter puff pastry traps a wholesome medley of Brie, cranberry and spinach just bursting to get out and mingle with Dauphinoise potato gratin and seasonal vegetables. Served with cranberry jam.

Allergens: onion, milk, eggs, wheat, sulphites

FISH

Handmade Filled Fishcake £18^{.95}

Salmon, prawns & cod make up this menage a trois around a cheesy middle. Dauphinoise potatoes, roasted mediterranean veg & couscous keep it company along with minted peas and a Parmesan crisp (not halal)

Allergens: onion, milk, fish, shellfish, wheat, celery, soya, sulphites

Mediterranean Fillet of Cod (gf*) £18^{.50}

Finest cod fillet sits atop roasted garlic herb potatoes on a sea of olive & tomato Mediterranean sauce. Served with Italian roasted vegetables. Includes sliced ciabatta.

GF option uses GF ciabatta.

Allergens: fish, onion, wheat



Josephine's ALL DAY MENU

MEAT & POULTRY

Chicken Caesar Salad (h*,gf*) £17.⁹⁵

Warm roast chicken breast covered in classic Caesar dressing and tossed in a fresh leafy salad with cucumber, tomatoes, and sweetcorn. With parmesan (not halal) & homemade croutons,
Allergens: wheat, eggs, milk, onion

Beef Lasagne Al Forno £17.⁹⁵

Oven baked beef (no pork) in a rich ragu sauce lays resting between sheets of fine Italian pasta, topped with bechamel sauce and delicately flavoured with Italian herbs and spices. Presented to the world with hand cut seasoned wedges & seasonal salad.

Add Garlic bread for £3.50

Allergens: wheat, onion, milk, eggs, celery, garlic, mustard, sulphites

Giant Filled Yorkshire Pudding (h, v*) £17.⁹⁵

Roast chicken, roast potatoes, mash, seasonal vegetables all trapped within a crispy giant Yorkshire pudding and covered in gravy. (lo-salt gravy & sausage available)

Options: Swap chicken for sausage (h, v, pork)

Allergens: milk, onion, wheat, egg, celery, soya

Homemade Cottage Pie (h) £18.⁹⁵

Slow cooked tender beef mince in a rich gravy with carrots, peas and onions for company under a cheesy buttered mash duvet. Seasonal veg.

Allergens: wheat, onion, celery, milk

Spicy Chicken Rice Bowl (h) £18.⁹⁵

Hot & spicy chicken strips & bites lay sleepily on a bed of spicy red rice accompanied by fresh chopped salad and covered with warm and spicy peri peri sauce & garlic mayo.

Allergens: onion, wheat, egg, mustard

Moroccan Chicken Tagine * (h, gf*) £20.⁰⁰

Chicken breast joins the party of onions, red peppers, aubergine & courgettes in a fruity, spicy sauce.

Served with couscous. (plain rice will be used for gf)

Allergens: onion, sulphites, celery, milk, soya

Peppered Steak and Ale Pie * £20.⁹⁵

Prime cuts of hand seared peppered steak bursting to be released from their butter puff pastry case. With mash & seasonal vegetables.

Allergens: onion, celery, wheat, eggs, milk, sulphites, soya

Beef Bourguignon ** £21.⁹⁵

An 8oz tender beef daub slowly roasted for hours in a rich jus with carrots & shallots. Presented on a bed of roast potatoes and buttered mash with a chorus of seasonal vegetables.

Allergens: onion, wheat, milk





Josephine's
**ALL DAY
MENU**

PATISSERIE from £10

Mini Sweet Selection £10⁰⁰

Chefs' selection of mini cakes from the patisserie fridge on a decorated plate of fruit, sauce & chocolate. Minimum 3 items pp

For two people (min 6 items) £18⁰⁰ | For three people (min 9 items) £26⁰⁰

Some items may contain nuts – Please check dietary & allergies before ordering.

COLD DESSERTS

£9 each or just £5 if everyone
on your table has had a meal

Decorated Cake Slice double cream, belgian chocolate, fruit

Lemon Sorbet served in a whole lemon

Eton Mess Sundae (gf) meringue, fruit, ice cream, sauce, topped with whipped cream

HOT DESSERTS

£9 each or just £5 if everyone
on your table has had a meal

Step 1 : Choose your pudding

Apple & Fruit Crumble

Golden Syrup Sponge (gf)

Sticky Toffee Pudding

Sticky Ginger Pudding

Warm Chocolate Fondant

Step 2 : Choose your accompaniment

Vanilla Ice Cream

Whipped Cream

Custard

Double Cream



DIETARY

Useful guide to common dietary requirements. Always tell your server all allergies & dietary.

Gluten Free Dishes

All these dishes can be made as Gluten Free providing you tell your server.

Breakfast

Eggs Benedict/Royale/Florentine
Omelettes
Smoked Salmon, Spinach & Eggs

Lighter Bites

Jacket Potato
Bangers & Mash
Small Chicken Caesar Salad*
Ciabattas

Desserts

Ice Cream
Lemon Sorbet
Eton Mess Sundae
Golden Syrup Pudding

Starters & Mains

Prawn Cocktail
Moroccan Chicken Tagine
Mediterranean Cod
Chicken Caesar Salad

Halal Dishes

All these meat/poultry/fish dishes can be made as Halal providing you tell your server.

All vegetarian dishes are halal.

Breakfast

Full English Breakfast
Eggs Benedict/Royale/Florentine

Lighter Bites

Fish Finger Sandwich
Bangers & Mash
Small Chicken Caesar Salad*

Mains

Moroccan Chicken Tagine
Homemade Cottage Pie
Spicy Chicken Rice Bowl
Chicken Caesar Salad*
Filled Fishcake*
Mediterranean Cod
Giant Filled Yorkshire Pudding

*parmesan is not halal

Lasagne coming soon as Halal

Vegan Meal Options

Penang Curry & Rice £15.95

Aromatic, mild, gluten free coconut curry with peppers, cauliflower, green beans and mangetout. This dish is classed as a main and available as part of the Wine & Dine offer.

Jacket Potato & Beans £12.50

Served with seasonal salad garnish

Spicy Tomato Quorn Salad £17.50

Warm quorn pieces in spicy tomato sauce tossed in seasonal salad. This dish is classed as a main and available as part of the Wine & Dine offer.

Starters & Desserts

Vegetable Gyozas (see starters)
Lemon Sorbet (see desserts page)

