

Starters.

Soup of the Day <i>ve</i> suitable for vegetarians and vegans.	5.25	Chickpea Bruschetta <i>ve</i> chickpea and sundried tomato bruschetta.	6.95
Nachos with Cheese & Chillies <i>v</i>	6.95	Mushroom Gratin <i>v</i> button mushrooms in a creamy garlic sauce. Topped with a parmesan crumb.	6.95
Deep Fried Breaded Brie <i>v</i> with cranberry sauce.	6.40	Garlic Bread <i>v</i>	2.95
Spanish Style Prawns simmered in chilli and garlic butter.	8.25	Garlic Bread with Cheese <i>v</i>	3.50
Spicy Chicken Wings with bbq sauce.	6.75	Olives <i>v</i>	1.80
Golden Breaded Whitebait with homemade tartare sauce.	6.75	Bread & Olives <i>v</i>	3.80
Moules simmered in a creamy white wine, onion and garlic sauce.	8.25	Ideal to Share	
		Whole Baked Camembert <i>v</i> studded with garlic and rosemary, served with a crusty baguette.	12.95

Burgers.

All our burgers are homemade and topped with lettuce, onion and tomato and served with chips and relish.
Upgrade to sweet potato fries + 1.50, Add side of onion rings + 2.75

Classic Beef Burger our homemade 8oz beef burger.	10.45	Classic Chicken Burger tender chicken breast with lettuce, onion, tomato.	10.95
Cheese Burger our homemade 8oz beef burger with a choice of Cheddar, Stilton, Brie, Mozzarella or Pepper Jack.	11.75	Chicken & Cheese Burger tender chicken breast with a choice of Cheddar, Stilton, Brie, Mozzarella or Pepper Jack.	11.95
BBQ Beef Burger smoked bacon, cheddar, BBQ sauce, onion ring.	12.75	Cajun Chicken Burger cajun seasoned chicken breast with cajun sauce.	11.95
Chilli Hot Beef Burger jalapenos, gherkin and pepper jack cheese.	13.45	BBQ Chicken Burger smoked bacon, cheddar, BBQ sauce, onion ring.	12.95
The Cullins Beef Burger smoked bacon, cheddar, flat mushroom, onion ring.	14.95	The Cullins Chicken Burger smoked bacon, cheddar, flat mushroom, onion ring.	14.95
Vegan Burger <i>ve</i> breaded spicy bean & pepper burger with tomato salsa.	9.95		

Served between 11am - 6pm.

Panini.

Brie & Cranberry <i>v</i>	5.25
Bacon, Cheese & Tomato	5.25
Chicken, Bacon & Cheese	5.25
Chargrilled Vegetable, Mozzarella & Pesto <i>v</i>	5.25
Tuna Melt	5.25

Dockers.

Large doorstep style sandwich.	
Sausage Docker	4.20
Bacon Docker	4.20
Prawn Docker	5.95
Ham Docker	4.20
Cheese & Tomato Docker <i>v</i>	3.95

Open Sandwiches.

Bacon, Brie & Tomato	5.25
Tuna & Melted Cheese	5.25
Chargrilled Vegetable, Mozzarella & Pesto <i>v</i>	5.95

Mains.

Black Aberdeen Angus Sirloin Steak with a grilled field mushroom, grilled tomato and chips. <i>Fancy a lighter option? Have a bed of salad instead of chips.</i> Add SURF & TURF (four grilled Tiger Prawns) +3.95 Add STEAK SAUCE +2.20 Peppercorn, Stilton or Red wine & Thyme.	23.95	Adnams Beer Battered Cod freshly battered and served with chips. Add MUSHY PEAS or GARDEN PEAS + 1.00	Sml 8.95 Lrg 14.95
Salmon Fillet pan roasted salmon fillet with a pesto crust, served with buttered new potatoes and mangetout.	16.95	Spaghetti Bolognese traditional beef ragu served with Parmesan cheese.	10.95
Chicken Breast pan seared chicken breast in a creamy mushroom sauce, served with roasted new potatoes and vegetables.	15.95	Lasagne freshly made in-house. Layers of pasta, fine minced beef ragu, Béchamel sauce and cheese, served with chips.	12.95
Lamb Shank On a bed of mash and served with fresh vegetables. Finished with a red wine and rosemary sauce.	17.95	Prawn, Chilli and Tomato Pasta plump tiger prawns bound in a spicy tomato sauce and tossed through spaghetti. With chillies and sundried tomato.	14.95
Pork Loin Steak served with roasted new potatoes, fresh vegetables and a Madeira sauce.	14.95	Wild Mushroom Spaghetti <i>v</i> sautéed wild mushrooms bound in a creamy sauce with Parmesan tossed through spaghetti and finished with a drizzle of truffle oil.	10.95
Cumberland Sausages three cumberland sausages on a bed of creamy mash and onion gravy.	9.25	Butternut Squash Wellington <i>v</i> spinach, roasted butternut squash and goats cheese filling wrapped in puff pastry. Served with tomato coulis and sautéed potatoes.	12.95
Ham, Egg & Chips roasted ham, served with chips and two fried eggs.	9.75	Mixed Bean Chilli (Hot) <i>ve</i> a mix of beans and pulses all bound in our chilli mix topped with jalapenos, lime and coriander, served with rice.	11.95
Omelette served with chips and with a choice of 2 fillings from: Cheese, Tomato, Ham, Peppers, Mushrooms. Extra fillings + 1.00 each	9.25	Sweet Potato Curry <i>ve</i> sweet potato and coconut curry bursting with sweet and spicy flavours served with white rice.	11.95
Scampi crispy wholetail scampi with chips and homemade tartare sauce.	9.95	Mediterranean Style Casserole <i>ve</i> a Mediterranean style stew with peppers, courgette and butterbeans, simmered in a tomato and paprika sauce and served with rice.	11.95
Mussels simmered in a creamy white wine, onion and garlic sauce. Served with chips on the side.	15.95	Chickpea Salad <i>ve</i> lemony chickpea and couscous salad with cucumber, tomato, dill, peppers, parsley and zesty lemon dressing.	10.95
		Tiger Prawn Salad plump tiger prawns simmered in chilli and garlic butter, on a bed of crisp leaves.	14.95

Snacks.

Chips* <i>v</i>	3.50	Onion Rings <i>v</i>	2.75	Side Salad <i>v</i>	2.95
Cheesy Chips <i>v</i>	4.50	Garlic Bread <i>v</i>	2.95	Olives <i>v</i>	1.80
Sweet Potato Fries* <i>v</i>	3.95	Garlic Bread with Cheese <i>v</i>	3.50	Bread & Olives <i>v</i>	3.80

* Chips and Sweet Potato can be vegan by request.



Food Menu

Beers.

DRAUGHT BEERS

Cullins Pigs Ear (Produced at Cullins Yard)	4.50
Adnams Broadside (UK) 4.7%	4.50
Bitburger (Germany) 4.8%	4.95
Krombacher Pils (Germany) 4.8%	4.95
Alhambra (Spain) 4.8%	4.95
Budvar Budweiser (Czech) 5.0%	4.95
Erdinger Weißbier (Germany) 5.3%	5.25
Adnams Mosaic Pale Ale (UK) 4.1%	4.75
Adnams Wild Wave English Cider (UK) 5.0%	4.75
Guinness (Ireland) 4.2%	4.75

BOTTLED BEERS

Bitburger Drive (Germany) 0%	4.20
Peroni (Italy) 5.1%	4.20
San Miguel (Phillipines) 5.0%	4.20
Tiger (Singapore) 4.8%	4.20
Corona Extra (Mexico) 4.5%	4.20
Magners Original Cider (Ireland) 4.5%	4.75
Magners Classic Pear Cider (Ireland) 4.5%	4.75
Old Mout Cider Kiwi & Lime (New Zealand) 4%	4.95
Old Mout Cider - Berry (New Zealand) 4%	4.95

Hot Drinks.

Pot of Tea	1.90
English Breakfast, Green, Assam, Earl Grey, Peppermint, Camomile, Red Berries	
Americano	2.40
Decaffeinated Coffee	2.40
Espresso / Double Espresso	1.90 - 2.40
Cappuccino	2.50
Latte	2.50
Mocha	2.60
Hot Chocolate	2.60

Liqueur Coffee.

Choose from:

Irish, Tia Maria, Cointreau, Baileys, Brandy	5.20
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Wine and Sparkling

HOUSE

	125ml measures available on request	175ml	250ml	Bottle
1. Heraldique Cuvée Prestige (White) South of France. Fresh, dry with zesty lemon fruit.		4.95	7.10	16.95
2. Heraldique Cuvée Prestige (Red) South of France. Soft, rounded and balanced.		4.95	7.10	16.95

WHITE

3. Pinot Grigio Brut, Sacchetto Veneto, Italy. Refreshing, fruity and dry with nice weight.		5.15	7.35	20.95
4. Chenin Blanc Hazy View South Africa. Crisp with ripe Apples.				17.95
5. Foundstone Unoaked Chardonnay Riverina, Australia. Ripe melons and citrus character.		5.15	7.35	20.95
6. Marlborough Sauvignon Blanc Marlborough, New Zealand. Fresh tropical fruits and citrus finish.		5.60	8.00	21.95
7. Chablis, Domaine Grand Roche Burgundy, France. Fresh through to a dry, crisp finish.				27.95
8. Sancerre, Domaine De La Villaudiere Loire, France. Fresh green fruits to a long and zesty finish.				29.95

ROSÉ

9. Foundstone Rosé South East Australia. Strawberry Fruit Basket.		5.05	7.20	19.45
10. Pinot Grigio Blush Sacchetto Veneto, Italy. Fresh and fruity, off dry.		5.20	7.45	20.95
11. Sunset Point Zinfandel Blush Puglia, Italy. Bags of red berries with a hint of spice.		5.60	8.00	21.95

RED

12. Rioja Hugonell, Joven Rioja, Spain. Summer fruits, balanced and approachable.				17.95
13. Merlot Tierra Antica Central Valleys, Chile. Fruity, soft and gluggable.		5.00	7.15	18.95
14. El Camino Malbec Mendoza, Argentina. Intense, sweet, spicy aromas combine with rich red fruits.				19.95
15. Wine Makers Reserve, The Black Shiraz Berton Vineyards, Australia. Rich and strong classic shiraz.		5.80	8.30	22.45
16. Vina Edmara Pinot Noir Central Valley, Chile. Light with stylish sweet cherry and strawberry fruit.				20.45
17. Cotes du Rhone Organic Rhone, France. Warm and savoury with hints of dried plums, classic.				24.95

CHAMPAGNE & SPARKLING

18. Pinot Grigio Brut, Sacchetto Veneto, Italy. Fresh red berries and fizz.				21.95
19. Favola, Prosecco Veneto, Italy. Refreshing apples and delicate mousse.		6.25		23.95
20. Champagne Collet Champagne, France. Fresh and elegant with fine bubbles and stone fruit.				52.00
21. Laurent Perrier, Brut Champagne, France. A world famous bold yeasty treat.				60.00

Soft Drinks.

Pepsi / Diet Pepsi	1.60	Still Mineral Water - 330ml / 750ml	1.40 / 3.05
Lemonade	1.60	Sparkling Mineral Water - 330ml / 750ml	1.40 / 3.05
Fentimans Ginger Beer	2.30		
Appletiser	2.30	MIXERS	
J20	2.30	Orange / Tomato / Bitter Lemon	2.20
Orange & Passionfruit / Apple & Mango / Apple & Raspberry		Tonic Water / Slimline Tonic Water / Elderflower Tonic	2.20
Orangina	2.35	Canada Dry Ginger	2.20
Pago Fruit Juice	2.30		
Cranberry / Orange / Pineapple / Apple			

Spirits.

VODKA

Smirnoff Vodka	2.80
Grey Goose	4.65

RUM

Bacardi	2.80
Malibu	2.80
Captain Morgan Rum	2.80
Captain Morgan Spiced Rum	2.80
Woods Rum	4.30

WHISKY

Famous Grouse	2.80
Bells	2.80
Johnnie Walker Black Label	2.80
Jamesons	2.80
Jack Daniels	2.80
Southern Comfort	2.80

GIN (See bar for Gin specials)

Gordons Gin	2.80
Tanqueray	3.00
Bombay Sapphire	3.00
Adnams First Rate Dry Gin	3.60
Adnams Copperhouse Dry Gin	3.20

VERMOUTH

Martini Rosso	2.80
Martini Extra Dry	2.80
Martini Bianco	2.80
Cinzano Bianc	2.80
Campari	2.80

BRANDY

Courvoisier	3.10
Martell	2.80

LIQUEUR

Pernod	2.80
Disaronno	3.10
Baileys	3.10
Tia Maria	3.10
Sambuca	3.10
Drambuie	3.10
Cointreau	3.10
Grand Marnier	3.10
Jagermeister	3.10

SCHNAPPS

Archers	2.80
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PORT AND SHERRY

Port	3.25
Taylors Late Vintage	5.15
Sherry Sweet / Medium / Dry	2.60



Beverages