

A La Carte Menu

Starter

Soup of the Day (Gfo, Ve) 7.0

Chef's Homemade Soup with Fresh Bread made in house

King Prawns (Gf) 9.5

Juicy King Prawns in a Homemade Sweet and Spicy Chilli Sauce with a Refreshing, Crisp Cucumber Salsa to pair

Smoked Duck (Gf) 9.5

Tender Duck over a bed of Mixed Leaf Salad with a Chill Mango & Fresh Chilli Puree, finished off with Toasted Poppy Seeds

Feta Salad (Vg) 8.0

With Orange for that Citrus Kick and Beetroot for that touch of Sweetness, with Homemade Croutons for the Crunch, all Mixed with a Peppery Rocket Salad and Dressed with Honey & Mustard, a Balanced Flavourful Starter

Mussels (Gfo) 9.5

Mussels cooked in a Homemade Bloody Mary Sauce to match the vibe! A true Summer Starter, Garnished with Micro Celery

Main

Tomahawk Pork Chop 22.0

Parmesan Crusted Juicy Pork Chop with a Rich, Smooth Tomato Sauce with Tenderstem Brocoli and Crispy Sauted New Potatoes

Chicken 21.0

Succulent Chicken Breast wrapped in Delicate Sweet & Salty Prosciutto served with Traditional Bubble N' Squeek Bon Bons and a Creamy Leek Sauce

Mediterranean Lasagne (Vg) 19.0

Courgette, Aubergine, Mushroom & Peppers layered between Al Dente Pasta Sheets with a Tangy Tomato Marinara infused with Italian Herbs, Garlic with a Silky layer of Béchamel Sauce, finished off with a Heavy sprinkle of Mozzarella

Forty5 Signature Burger (Gfo, Vgo) 19.0

Mouth- Watering Beef Patty in a Brioche Bun with Lettuce, Tomato, Onion, Melted Mature Cheddar Cheese and a Sweet Chorizo & Tomato Chutney served with Skin on Chips

8oz Sirloin Steak (Gf) 26.0

Beautiful Sirloin, perfectly cooked to your liking and finished with a Bold Peppercorn Sauce alongside with Golden Triple Cooked Chips, Mushrooms, Grilled Tomato and a Watercress Salad for Balance

Fish N' Chips (Gf) 19.5

Haddock Covered in our Crispy Cider Batter, served with Homemade Mushy Peas and THE BEST Handmade Triple Cooked Chips, Paired with a Zesty Tartar Sauce

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Sides

Triple Cooked Chips (Ve) 3.5

Skin on Fries (Vg) 3.5

Cheesy Chips (Vg) 5.5

Truffle & Parmesan Fries (Vg) 6.0

Side Salad with Honey & Mustard Dressing (Vg) 4.5

Pudding

Baked Cheesecake 9.5

Homemade Vanilla Baked Cheesecake with a refreshing Sweet and Tart Rhubarb Compote, Silky White Chocolate Shavings to top, perfect for Spring

The British Staple (Vg) 8.5

Sticky Toffee Pudding that Melts instantly with every bite assisted with velvety Rum and Raisin Ice Cream

Chocolate Orange Tart (Ve, Gf) 8.5

Rich Chocolate Tart with Hints of Orange with a Smooth Texture, fits perfectly after a main

Cheeseboard (Vg) 9.0

Various Silky Cheeses paired with Crunchy Grapes, Celery and Delicious Crackers

Please ask your server about cheese, subject to change.

Berite's Ice Cream 3.0 Per Scoop

Raspberry Swirl (Ve,Gf)

Strawberry (Ve, Gf)

Vanilla (Vg, Gf)

Rum and Raisin (Ve, Gf)

Salted Caramel (Ve, Gf)

Sorbet (Ve, Gf) 2.0 Per Scoop

Please ask your server on what flavours we have, subject to change.