



Starters

Smooth Chicken Liver & Smoked Bacon Pate

Caramelised red onion chutney, balsamic crostini, dressed salad. 6.50

Prawn Cocktail

Prawns, baby gem lettuce, sun dried tomatoes, pickled cucumber, Marie-Rose sauce. 7.25

The Daily Exchange (V) (GF)

Chef's soup of the day, crusty bread. 6.00

Baked Goats Cheese (V)

Baked goats' cheese, candied walnuts, mixed leaf, beetroot, balsamic dressing. 6.75

Calamari Rings

Tartar sauce, spring onion, chilli, mixed leaf. 6.50

BBQ Belly Pork Bites

Belly pork, sesame seed, black pudding, apple puree. 6.50

Hand Rolled Garlic & Mozzarella Pizza Bread

Olive Tapenade. 6.00

Tomato Piadina (VE)

Tomato, garlic & olive salsa, balsamic, avocado. 5.50

From the Grill

All the meat items below are cooked in our kopa charcoal oven which sears meat instantly at temperatures as high as 400 degrees, giving a good char and ensuring its succulence is retained. The oven burns lump wood charcoal to give that authentic BBQ taste every time!

All steaks are served with rocket, watercress & horseradish salad, bacon & beer jam, and a choice of potatoes: Pan roasted or Fries!

8oz Flat Iron (GF) 15.00

8oz Rump 17.00

10oz Ribeye (GF) 21.95

8oz Gammon (GF) 10.00
Fried egg, Pineapple Relish, house salad, fries.

Why not add chilli & spring onion king prawns to your steak? See sides.

Sauces

Peppercorn, Blue Cheese, Red Wine Jus

3.00

Main Courses

Counting House Peri Peri Chicken 15.00

our own secret blend of herbs & spices, house salad, hot sauce, fries.

Posh Fish & Chips 12.00

Battered sea bass, mushy peas, tartar sauce, lemon caper salad, Fries. Add some Bread and Butter for an extra 1.75

Linguine di Mare 15.00

Prawns, calamari, mussels, chilli, garlic, cherry tomato, white wine butter sauce.

Trio of Sausages 10.00

Bacon & beer jam, creamed potatoes, honey chantenay carrots, caramelised onion gravy, Yorkshire pudding.

Belly Pork

Caramelised mini apples, crispy black pudding, creamed potatoes, roasted jus, honey roasted chantenay carrots. 16.00

Steak Teriyaki Soba

Marinated flat iron steak, noodles, sesame seeds, bean sprouts, spring onion, chilli. 16.00

Vegan Plate (VE)

Root vegetable & butternut hot pot, Mediterranean vegetable skewer, teriyaki vegetable noodles, winter vegetable salad, fries, olive tapenade, crusty bread. 13.00

Courgette Penne (V)

Garlic, chilli, parmesan, butter penne 10.00 Add chicken 3.50

Pizza – (GF Dough Available)

Ultimate Meats Half 8.50/ Large 14.50

Pepperoni, prosciutto, pork belly, lamb kofta, mozzarella, red onion.

Padana (V) Half 7.50/ Large 13.50

Goats cheese, caramelised red onion, mozzarella, rocket, garlic oil.

Pepperoni Half 7.50/ Large 14.00

Pepperoni, mozzarella, tomato, garlic oil.

Chicken garlic chilli Half 7.50/ Large 14.00

Spinach, chicken, chilli, mozzarella.

Classic Margarita Half 7.50/ Large 11.50

Buffalo mozzarella, tomato, basil.

Tropicana Half 7.50/ Large 13.50

Pineapple relish, ham, garlic butter, mushrooms.

Seafood Half 8.50/ Large 14.50

Prawns, tuna, anchovies, olives, herbs, lemon juice, capers.

Burgers

#1 House Beef

Brioche bun, bacon, bacon & beer jam, tomato, onion, baby gem lettuce, burger sauce, poacher cheese, fries, house slaw. 15.00

#2 Cajun Chicken

Brioche bun, tomato, onion, burger sauce, poacher cheese, avocado, spinach, tomato salsa, fries, house slaw. 15.00

