



This document is a preview of the full document. You can access the full document by becoming a **One Call Hospitality Member.**

Take out a subscription today and One Call Hospitality will help you with your day to day business needs, operational and financial problems, assist with new business start ups and offer advice regarding sales and acquisition. Once you have subscribed, you will be able to access resources to help you run a successful business. If you are unsure which resources you require we can discuss requirements and provide you with the correct documents. You will also have the opportunity to talk to an associate on a one to one confidential basis by email or telephone. If preferred, we will arrange onsite meetings and mystery diner visits, with fees charged according to individual business requirements.

# LOGO

## Menu



### DISHES TO BEGIN

Homemade Soup of the Day with home baked crusty bread and butter	£3.95
Warm Beetroot, Onion & Goat's Cheese Tartlet(v) rocket leaves, raspberry balsamic dressing	£5.95
Homemade Chicken Liver, Red Wine and Garlic Pate toasted wholemeal bread, red onion & Bramley apple marmalade	£5.50
Filo Basket, Button & Forest Mushrooms sautéed in Dubonnet, garlic & chopped chives	£5.95
Smoked Chicken, Creamed Leeks & Melted Brie Pancake fresh parsley béchamel, toasted almonds	£6.95
Salmon and Prawn Fishcakes, sweet Chilli Sauce	£5.75
Seasonal Melon with Boozy Fruits (v) tangy lemon sorbet	£5.25
Andrew Ireland Grilled Black Pudding Rarebit on Bruscheta with dressed mixed leaves	£6.25

### SHARING PLATTERS

Nachos - Tortilla Chips, Melted Cheese, Hot Chillies, Salsa guacamole & sour cream (v)	£6.95
Antipasta - Melon, Parma Ham, Smoked Trout, Smoked Salmon beetroot tzatziki, olives & fresh crusty bread	£6.95
Roast Peppers, Marinated artichoke, Stuffed Vine Leaves melon, sunblushed tomatoes, humous, fresh crusty bread (v)	£6.95

### MAIN COURSES - SOMETHING SIMPLE

Slater's Homemade 'Classic' of the Day ask for today's special	£9.95
Char Roasted Red Onion, Melted Brie & Artichoke Tartlet chips or buttered new potatoes (v)	£9.95
Caesar Salad of Crisp Lettuce, Fresh Herb Croutons, Beetroot tzatziki, olives & fresh crusty bread (v)- add chicken & bacon	£6.95 £9.95
Grilled Staffordshire Gammon Steak, Pineapple or Egg garden peas & hand cut chips	£9.95
Locally Sourced Pork & Leek Sausages potato spring onion mash & really tasty gravy	£9.95
Slater's Homemade Steak & Ale Pie Hand cut chips & gravy	£8.95
Beer Battered Fish & Chips, Mushy Peas, Tartar sauce	£9.95
Roasted Mediterranean Vegetables with Fresh Basil Tomato concasse, linguine & Pecorino cheese	£10.95
Lightly Grilled Wild Atlantic Salmon Supreme Tarragon, tomato beurre blanc sauce, crushed new potatoes	£10.95

### MAIN COURSES - SOMETHING SPECIAL

Tiger Prawn Risotto, Lemon Grass infused Arborio Rice With ginger, chilli, lime and fresh coriander	£12.95
Escalope of Prime Beef Fillet Flambéed in Brandy with mushrooms, shallots, garlic, French mustard & red wine finished with fresh cream, hand cut chips	£18.95
Oven Roasted Tenderloin of Pork Fillet Wrapped in Pancetta stuffed with Armagnac infused prunes and apricots, deglazed with cider and cream, bubble & squeak rosti	£15.95
Trio of Local Lamb Cutlets with a Lambs Kidney Suet Pudding fresh Rosemary infused mash & a redcurrant jus	£17.95
Baked Goat's Cheese with Roasted Butternut Squash spinach, toasted pine nuts and potato gnocchi	£10.95
Hot Chilli Breast of Chicken with Citrus Rice Fresh ginger, lemon grass and fresh Coriander	£10.95

### GRILL SELECTION

10oz Sirloin Steak	£18.00
12oz Pan Handle Rib Eye Steak Served with hand cut chips, onion rings, tomato, mushrooms beer battered onion rings	£20.00
Choice of Sauces: Black Peppercorn, Stilton & Port	£2.00
Staffordshire Prime Beef Burger, Salad, Hand Cut Chips	£8.95
Choice of Extras: Local Cheddar Cheese, Coriander Chilli Butter, Smoked Bacon	£2.00

### SIDES

Mixed Bread with Balsamic Vinegar & Olive Oil	£3.50
Hand Cut Chips - Plain or Spicy	£2.00
Hand Cut Chips with Sour Cream & Chilli Jam - Plain or Spicy	£2.60
Steamed Vegetables Buttered New Potatoes Crusty Bread and Butter Slater's Side Salad	
Beer Battered Onion Rings	All £2.00

## What's On Calendar of Events

## Sample Wine List



### CHAMPAGNE

Champagne Guy Charbaut Brut  
Moet en Chandon NV  
Veuve Clicquot

Glass	Bottle	RED WINE	175ml	250ml	Bottle
6.00	29.00	Norte Chico Cabernet Sauvignon	3.20	4.20	12.50
	40.00	Norte Chico Merlot 2005	3.20	4.20	12.50
	45.00	Rioja Otoñal 2004	4.00	5.00	13.50
Magnum	90.00	Williams Well Reserve Shiraz 2005	4.00	5.00	16.00

### VINTAGE

Moet Vintage 1998  
Veuve Cliquot Vintage 1999  
Bollinger Grande anee 1997

		Reserve Syrah, Trivento 2004			14.00
		Eaglevei Shiraz 2005			16.50
	60.00	Eaglevei Cabernet Sauvignon 2005			17.00
	65.00	Antiguas Reservas Cabernet 2003			19.00
	90.00	Chateau Lafite Monteil. Bordeaux Superieur 2003			19.00

### PRSTIGE CUVEE

Dom Perignon 1999  
Krug  
Cristal 1999

		Eaglevei Special No 7 Blend 2006			21.00
		Chianti Classico, Castello della Paneretta 2002 Tuscany			23.00
	120.00	Brown Brothers Limited Release Shiraz 2003 Victoria			23.00
	150.00	Fleurie. "Les Garans" 2004 Louis Latour			24.00
	200.00	Crozes Hermitage "La Petite Ruche", Syrah 2003			27.00

### ROSE

Guy Charbaut Rose  
Moet Rose Brut  
Veuve Cliquot Rose

		Muga Reserva 2001 Rioja			27.00
		Saint Emilion Grand Cru. Chateau B Figeac 2002			29.00
	35.00	Barolo Paesi Tuoi 2000			29.00
	40.00	Don Melchor 2002 Cabernet Sauvignon, 4% Cabernet France			36.00
	55.00	Almaviva 2001 Cabernet Sauvignon, 19% Merlot, 6% Cabernet. France.			

### WHITE WINE

Norte Chico Chardonnay  
Norte Chico Sauvignon Blanc 2005  
Pinot Grigio, La Prendina, 2004  
Williams Well Chardonnay 2004  
Eaglevei Chardonnay 2006 S.A  
Eaglevei Sauvignon Blanc 2006  
Groote Post Sauvignon Blanc 2004  
Marlborough Sauvignon Blanc, Southbank 2005  
Macon Blanc Villages, Lugny, Louis Latour 2004  
Antiguas Reservas Chardonnay 2002  
Gavi di Gavi 2005  
Terrazas de los Andes 2004  
Chablis, Simonet Febvre 2004  
Pouilly Fume, "Les Chant des Vignes" 2003  
Sancerre "La Chatellenie" 2004  
Amelia 2003 100% Chardonnay  
Puligny Montrachet Premier Cru Les Truffieres 2001

175ml	250ml	Bottle
3.20	4.20	12.50
3.20	4.20	12.50
4.00	6.00	16.00
		14.00
		16.50
		17.00
		19.00
		19.00
		20.00
		20.00
		21.00
		21.00
		25.00
		26.00
		28.00
		33.00
		55.00

### ROSE

La Prendina Pinot Grigio Rose, Garda 2004

175ml	250ml	Bottle
4.00	6.00	17.00

### DESSERT WINE

Carmes de Rieussec, Sauternes 2004

25.00

### DIGESTIF LIST

#### SINGLE MALT WHISKEY

25ml

Glenkinchie 10 year old. Lowland Malt	£3.50
Cragganmore 12 year old. Speyside Malt	£3.50
Dalwhinnie 15 year old. Highland Malt	£3.50
Talisker 10 year old. Isle of Skye Malt	£4.00
Oban 14 year old. West Highland Malt	£4.00
Lagavulin 16 year old. Islay Malt	£4.00
Ardbeg 10 yr old. Peat notes. Islay Malt	£4.00
Glenmorangie 10yr old.	£3.50
Glenmorangie Port Wood Finish	£4.00
Glenmorangie 15yr old	£4.50

### COGNAC & ARMAGNAC

25ml

Janneau Grand Armagnac vsop	£3.50
Martel vs	£3.00
Remy Martin vsop	£3.50
Hennessy Fine vsop	£3.50
Hennessy xo	£7.00