THE CANALSIDE RESTAURANT

DIVINE DINING

monday - friday 5pm - 6.30pm
saturday 12noon - 5.45pm

STARTER & MAIN £14.95
STARTER, MAIN & A DRINK £18.95

STARTERS

CHEF'S HOMEMADE SOUP (v, gf*, df)
warm roll
VEGETABLE SPRING ROLLS (v)
sweet chilli dip
WHITBY COD GOUJONS
tartare sauce, lemon wedge
HAM HOCK & PEA TERRINE (gf*, df)
red onion jam, mixed salad, toasted croute

MAINS

CHAR GRILLED GARLIC CHICKEN (gf)
crushed new potatoes, buttered greens, white wine sauce
YORKSHIRE SCAMPI
skinny fries, peas, tartare sauce
PAN FRIED GNOCCHI, SWEET POTATO & SPINACH (vg)
tomato & tarragon sauce
PRAWN MARIE ROSE SALAD (gf, df)
baby gem, tomato and red onion concasse
PORK STEAK (gf)
potato gratin, buttered greens, chef's house gravy

FANCY A LITTLE EXTRA?

HAND BATTERED ONION RINGS £4.95
HAND CUT CHIPS £4.95 SKINNY FRIES £4.25

Please advise your server of any dietary requirements. GF* / VG* = on request
all dishes may contain nuts. All prices include VAT at the current rate.
A discretionary 10% service charge will be added to your bill for your consideration

WINE MENU

CHAMPAGNE, SPARKLING & PROSECCO

	125ml	Half Bottle	Bottle
TAITTINGER BRUT RESERVE, FRANCE *A high proportion of Chardonnay and a minimum of three years in the cellar, where it reaches the peak of aromatic maturity. The nose, very open and expressive, delivers aromas of fruit and brioche, peach, white flower and vanilla pod*		£39.50	£75
TAITTINGER PRESTIGE ROSE, FRANCE *The intense and brilliant body is bright pink in colour, the bubbles are fine and mousse persistent. The full nose is expressive, fresh and young. Aromas of red fruits, freshly crushed wild raspberry, cherry and blackcurrant*		£44.50	£85
PONTEBELLO PROSECCO, ITALY *Showcases aromas of fresh green apples, pear, and citrus, complemented by floral hints. On the palate, it's crisp and lively, with balanced acidity and a touch of sweetness that makes it incredibly approachable.*	£7.00		£35

WHITE WINE

	175ml	250ml	Bottle
BELVINO, PINOT GRIGIO, ITALY *Light in style with distinct flavours. Nutty almond blends with apple and pear, hints of citrus and nectarine.*	£8.50	£10.50	£29
BERRI ESTATES CHARDONNAY, SOUTH EASTERN AUSTRALIA *Buttery green apples with a hint of pineapple and vanilla*	£8.50	£10.50	£29
CULLINAN VIEW, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA *A dry, ripe tropical-fruits style of Sauvignon Blanc which will appeal to those who prefer a softer, more rounded version of this popular grape variety.*	£8.50	£10.50	£29
BABYDOLL, SAUVIGNON BLANC, MARLBOROUGH, NZ *Named after the minituare Babydoll sheep that graze around the vineyard, this is a fresh and expressive Marlborough classic with crisp passionfruit and grapefruit flavours.*	£9.75	£12.50	£36
DON JACOBO, RIOJA VIURA ORGANICO, SPAIN *Made entirely from Viura grapes, cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness. Mildly acidic with hints of grapefruit and citrus.*			£39

ROSE WINE

	175ml	250ml	Bottle
BELVINO, PINOT GRIGIO ROSATO, ITALY *A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes from the Venezie wine region. The wine is cool-fermented in stainless steel after a brief maceration on the skins to extract sufficient colour.*	£8.50	£10.50	£29
WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA *Medium-sweet rose made using Zinfandel grapes from warm Californian vineyards*	£8.50	£10.50	£29

RED WINE

	175ml	250ml	Bottle
BERRI ESTATES, MERLOT, AUSTRALIA *Rich raspberry, blueberry and plum fruit flavours are given further complexity by subtle chocolate and spiky oak characters in this generous Australian Merlot.*	£8.50	£10.50	£29
TEKENA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE *Light-bodied yet juicy Cabernet Sauvignon with a plum and bramble character*	£8.50	£10.50	£29
VINA REAL, RIOJA, SPAIN *Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.*	£9.75	£12.50	£36
THE GUV'NOR, TEMPRANILLO *Made from Tempranillo grapes picked from their favourite vineyards across Spain, it's a crowd-pleasing wine designed to be shared with good food – and even better company. It's bold. It's fruity. It's a modern Spanish red that goes with everything, especially spicy barbecue meats or anything chargrilled.*			£32
FAMILIA ZUCCARDI BRAZOS, MALBEC, MENDOZA, ARGENTINA *Enticing aromas of cherry and plum with a background of warming spice. Well structured with freshness to the finish*			£39

HOUSE WINE

	175ml	250ml	Bottle
PONTEBELLO, PINOT GRIGIO, ITALY *A light, bright and fresh Pinot Grigio that has citrus, grapefruit and hints stone fruit on the nose. With lemon, peach and nectarine flavours this is an ideal aperitif or matches perfectly with fish.*	£7.95	£8.95	£25.00
SHORT MILE BAY, SHIRAZ, AUSTRALIA *A rich, vibrant, red berry fruit-driven style.*	£7.95	£8.95	£25.00
FOOTSTEPS, ZINFANDEL ROSE, CALIFORNIA USA *Cool-fermented to preserve the fruit and freshness this wine has a delicious grapey off-dry palate. Great summer drinking!*	£7.95	£8.95	£25.00

PLEASE MAKE THE TEAM AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING TO ALLOW US TO GIVE YOU THE CORRECT INFORMATION