

A la Carte Menu – Summer 2026

All our food is freshly prepared by our talented chefs using ingredients from people like us, independent and local suppliers. You can feel safe in the knowledge that you are supporting local people and businesses. To see where your food comes from, please see our supplier map above the coat hooks in the bar.

Whilst You Look

Marinated Olives (V)(VG)(GF)	6
Basement Bakery Breads & homemade compound butters (V)(VGO)(GFO)	6
Sourdough Flatbread with smoked baba ghanoush (V)(VG)(GFO)	5

Starters

Roasted Candied Beets, whipped goats' cheese and blood orange dressing and mint oil (V)(GF)	10
‘Caprese’ - Burrata, on confit heirloom tomatoes, basil and roasted chilli oil (V)(GF)	16
Honey & Anise Rum Chicken Thighs with pickled vegetables and a pomegranate, red onion & mint salsa (GF)	10
White Crab bound in a citrus yoghurt on a potato rosti with thai green oil, pickled fennel salad, crisped onions (P)(GFO)	12
Smoked Aubergine on a warm lentil salad with pomegranate & balsamic (V)(VG)(GF)	9

Sharing Boards

Box-Baked Camembert, with pomegranate, balsamic glaze and artisan bread (V)(GFO)	22
‘The Local Ploughman's’ – Local cold cuts, ham hock and cheeses with homemade ACI chutney & pickles and artisan breads (VO)(GFO)	25

Mains

‘Ham, Egg & Chips’ - Ballotine of ham hock with confit egg yolk & parsley sauce, potato rosti, pea puree and watercress (GF)	21
‘ACI Burger’ - Spiced beef patty with american cheese, aci chutney, homemade pickles, shredded gem, beef tomato, garlic aioli in a pretzel bun with triple cooked chips and a honey, mustard & mint slaw (GFO)	22
Pan-Fried Fillet of Seabass with maltese sauce on a fennel, blood orange & mint salad (P)(GF)	26
Cream Cheese stuffed Smoked Aubergine Rotolo in pomodoro sauce, with pickled walnut sauce and a confit tomato, roasted pepper & balsamic salad (V)(GF)	19
ACI Fish and Chips, served with homemade tartare sauce, charred lemon, curried ketchup and salt & vinegar scraps (P)(GF)	21
Fried Gnocchi with lemon, basil & pink peppercorn sauteed courgette, pea & broad bean (V)(VG)(GF)	19
Flat Iron Beef Steak, with rustic fries, confit tomato, roasted portobello mushroom, watercress (GF)	29

Food allergies and intolerances - Before ordering, please speak with a member of the team about your requirements. Thank you. **Key - (V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (P) Pescatarian**
Where an ‘O’ is added at the end of the prefix this dish can be adapted to suit.

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Sides & Nibbles

ACI House Fries - Garlic, herb & smoked sea salt chips (V)(VG)(GF)	7
'Chips of the Orient' – Connoisseur fries, chicken crack, crisped onions thai spiced mayonnaise, spring onion and chilli (V)(VG)(GFO)	8
Orange & Honey Sauteed Greens (V)(VGO)(GF)	7
Rosemary & Pomegranate Molasses Buttered Baby Potatoes (V)(VGO)(GF)	7
Roasted Beets & Fennel, walnut sauce (V)(VG)(GF)	6
House Salad – Honey, mustard & mint dressed leaves, confit tomato, beetroot, crisped onions, fennel, pickled cucumber (V)(VG)(GF)	6
Battered Onion Rings, whipped goats' cheese & honey (V)(VGO)(GF)	4
Steak Sauces and Compound Butters (ask about today's selection) (V)(GF)	

Light Lunch

Served between 12-4.30pm, Monday – Saturday.

All sandwiches & flatbreads served with your choice of triple cooked rosemary chips or salad

Ham Hock Flatbread with rocket, walnut sauce and confit tomato	16
Honey & Anise Chicken Sandwich with honey, mustard & mint slaw and gem lettuce	16
Burrata & Candied Beetroot Open Sandwich with rocket and roasted chilli oil	15
Yoghurt bound Orange & Mint dressed Crab Sandwich with pickled cucumber and gem lettuce	16
Smoked Aubergine Flatbread with a pea, broad bean, balsamic and rocket	14
'ACI Salad' - Thai dressed mixed leaves, orange, fennel, pomegranate, pickled red onion & mint	12
Add chicken	4
Add steak	5

Other Reasons to Visit

Pizza Nights

They are coming back, Wednesday,
Friday and Sunday nights
throughout spring.
All day Saturday starting from July.

Quiz Night

Every other Wednesday Night,
teams of 6, 7pm start.
Pair this up with our amazing quiz
boards; you'll be a winner.

Sunday Sessions

2nd Sunday of the Month
BBQ'd roast dinners served 12-
4.45pm, traditional BBQ from
5.30pm, live music 7pm start.

Street Foods of the World Last Friday of the Month

Incredible street food from around the
world coupled with amazing live
music acts from around the area

Tastes of the Shire and 10mile Roast Events in Every Season

Celebrate all that is good from our
beautiful county. Food from local
artisan suppliers to give you a real
flavour of home

BBQ Nights

3rd Thursday of the Month
If our steak nights and tapas
nights had a baby, this is what it
would look like.

