

one eighty eight kitchen & bar

starters

freshly made soup of the day
with crusty bread
£6.50

bury black pudding bonbon
with celeriac remoulade, watercress
£7.95

torched mackerel
with fennel puree, beetroot, shallot & radish
£7.95

chicken liver pate
with date puree and toasted brioche
£7.95

smoked salmon
with dill cucumber, beetroot & lemon emulsion
£8.50

whipped goats cheese (v)
with dressed peas, cherry tomatoes & radish
£7.50

charred asparagus (v)
with pea puree, peas & radish
£6.95

available until 5pm daily

sandwiches

all served with a cup of soup or fries

open steak sandwich
with caramelized onions,
wholegrain mustard mayo & fried egg
£11.95

crayfish and prawn
with marie rose sauce, baby gem lettuce
served on locally baked bloomer
£10.95

fish finger sandwich
with tartar sauce and baby gem on a
locally baked bloomer
£9.95

chicken, bacon, mayonnaise & baby gem
served on locally baked bloomer
£10.50

mediterranean vegetable wrap (v)
with sunblushed tomatoes and hummus
£9.50

salads

chicken cesar
with baby gem lettuce, croutons &
anchovies
£11.95

prawn & crayfish
with marie rose sauce
& baby gem
£10.50

halloumi nicoise (v)
with tomatoes, green beans, new potatoes
& boiled egg
£9.50

classics

grandads hot dog
with caramelized onion jam,
sweetcorn relish, crispy onions & fries
£12.50

beer battered fish and chips
served with pea puree, tartar sauce & a
lemon wedge
£13.50

one88 burger
lettuce, mayo, beef tomato,
smoked backon, fries & slaw
£13.95

mains board

lamb hotpot
braised lamb shoulder, stockpot carrot, pomme
anna & red cabbage puree
£16.95

pan fried chicken supreme
creamed potatoes, koffman cabbage & jus
£15.95

beef fillet steak
truffle mash, wild mushroom, spinach ficcasse
& veal jus
£32.95

pan fried sea bass
new potatoes, peas, cherry tomatoes & pesto
£16.95

tagine style vegetables (v)
moroccan cous cous & tzatziki
£13.95

finest quality grills

all served with hand cut chips, garlic butter & tomato

8oz flat iron steak
£17.95

8oz sirloin steak
£22.95

8oz fillet steak
£31.50

tomahawk rib of beef for two
£59.95

saucés £2.50

peppercorn | mushroom | blue cheese | bearnaise

sides

hand cut chips | parmesan & truffle fries | tenderstem broccoli & hollandaise toasted almonds | mashed potato | seasonal vegetables
£3.95

desserts

sticky toffee pudding
with toffee sauce & vanilla ice cream
£6.95

mixed berry eton mess
with chantilly cream & meringue
£6.50

chilled coconut rice pudding (vg)
with mango & chilli salsa
£6.95

white chocolate mousse
with candied hazelnuts & raspberries
£6.50

lemon posset
with blueberry compote & shortbread
£6.50

selection of artisan cheeses
with cheese crackers, chutney & grapes
£8.95

On Sundays... We Roast

locally reared roasts
with roast potatoes, mash, seasonal vegetables, yorkshire pudding and gravy
£13.95

sunday roast sharing platter for two
roast dinner with all the trimmings and choice of two meats
£26.00

served every sunday from 12 until it's gone!

we are proud to work in partnership with local and regional suppliers | please ask a member of staff for specific allergen advice (v) = vegetarian

white wine

	175ml	250ml	Bottle
Maison de Vigneron Blanc 2015	£4.95	£6.25	£19.50

France. Made from quality grapes selected from Vin de Pays des Côtes de Gascogne, this is a deliciously fresh wine with a very aromatic nose; zesty citrus and hints of stone fruits. 11.5%.

Tierra de Estrellas Sauvignon Blanc 2016	£5.50	£6.95	£21.50
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Chile. Combines aromas of fresh grapefruit and lime followed by flavours of juicy ripe melon on the palate, balanced by a subtle minerality and a crisp, refreshing finish. 12.5%.

Mirabello Pinot Grigio 2015	£5.50	£6.95	£21.50
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Italy. A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish. 12%.

Woolloomooloo Chardonnay 2015	£5.25	£6.95	£21.95
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Australia. The tropical fruit flavours and luscious mouth feel mid-palate complement each other to deliver a deliciously rounded wine with a crisp and clean finish balanced nicely by gentle acidity. 14%.

Parrotfish Sauvignon Blanc 2016	£22.95
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South Africa. A super fresh zingy wine with green apples and fresh grass on the nose. This wine complements fish dishes beautifully. 12%.

Nuovo Quadro Gavi di Gavi 2015	£29.95
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Italy. An enticing nose of white peach & pear with hints of lime and gooseberry. Fresh and zesty citrus notes and ripe peachy characters lead to a textured, complex finish. 13%.

Greywacke Sauvignon Blanc 2016	£35.95
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New Zealand. Greywacke was created in 2009 by Kevin Judd, chief winemaker at Cloudy Bay from its inception for 25 years and instrumental in the international recognition which Marlborough Sauvignon Blanc enjoys today. 13%.

Domaine de la Motte Chablis Premier Cru 2013	£37.95
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France. Toasty oak and ripe, juicy mangoes on the nose, the palate is ripe, yet with plenty of fresh chablis acidity. This will be long-lived; expect at least five years' drinking. 12.5%.

rosé wine

	175ml	250ml	Bottle
Wildwood Zinfandel Rosé 2015	£4.95	£6.25	£18.50

USA. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish. 11%.

Mirabello Pinot Grigio Rosé 2015	£5.25	£6.95	£19.95
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Italy. Pale coral pink - strawberry and bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish. 12%.

Whispering Angel Côtes de Provence	£41.95
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Grapes grown from some of the most choice land in the surrounding region of La Motte en Provence, consisting primarily of Grenache, Cinsault, Rolle (Vermintino), Syrah and Tibouren. Harvesting at sunrise to noon.

red wine

	175ml	250ml	Bottle
Maison de Vigneron Rouge 2015	£4.95	£6.25	£19.50

France. Instant first impressions are of a classic Rhone red, friendly and warming, ample, sweet rich juicy fruit adorned with that classic Rhone hallmark - spice of Grenache sprinkled with Syrah; lusciously textured plum and strawberry fruit rounds off the palate. 12.5%.

Tierra de Estrellas Merlot 2015	£5.50	£6.95	£21.50
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Chile. This superb Chilean Merlot combines aromas of rich black cherry and plum with hints of dark chocolate, well balanced tannins and a lingering finish. 13%.

Woolloomooloo Shiraz 2015	£5.25	£6.95	£21.95
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Australia. Inky red in colour, this wine displays a nose of smoky rich fruits with a touch of mint. Smooth and rich on the palate with spicy flavours of luscious dark berry fruits, the balanced tannins help to deliver a tremendously concentrated finish. 14%.

Bodegas Artesa Rioja Tempranillo 2014	£5.95	£7.95	£24.95
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Spain. A youthful, fruity red with ripe, juicy black fruit aromas and hints of sweet spice. The palate is bright and fresh with black fruit & a touch of white pepper. Elegant and balanced with gentle tannins. A hint of liquorice and sour cherry on the finish. 13.5%.

Les Volets Pinot Noir 2015	£27.50
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France. Darkly-stained diaphanous red with upfront aromas of freshly picked raspberries. Fleshy red fruits and jam continue to the palate and are met with structured tannins and acid. 12.5%.

Pascual Toso Malbec 2013	£29.95
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Argentina. Aromas of plums and a palate of blackberry and plummy fruit with a rich and long smokey oak and vanilla finish. 14%.

Montresor Valpolicella Ripasso Capitel della Crosara 2014	£32.50
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Italy. Intense aromas of fresh morello cherry and ripe plum give an attractive first impression. Full and lush and so very silky smooth to drink. Irresistible! 12.5%.

Les Combes D'Arnevel Chateaufeuf du Pape 2012	£48.00
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France. Strong, bright red in colour with dark berries and spice on the nose. The palate displays ripe dark berries, dried herbs & a strong hint of spice. The finish is smooth & persistent with silk like tannins. 14.5%.

prosecco

	125ml	Bottle
Lunetta Prosecco Spumante NV	£5.95	£25.95

Italy. A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits. 11%.

champagne

Louis Roederer Brut NV	£60.00
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France. From the maker of Cristal, a deliciously rich Champagne, with an overt fruitiness and nutty, yeasty notes. 12%.

Laurent Perrier Brut NV	£69.00
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France. The nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit. Laurent Perrier was founded in 1812 and is still a family run organisation, making it the largest family-run Champagne house. 12%.

Perrier Jouët Belle Epoque 2008	£230.00
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France. "Belle Epoque 2008 is a crystalline vintage whose subtlety and generosity highlight the precision of the Perrier-Jouët style. It is an epicurean wine." Hervé Deschamps, Cellar Master. 12.5%

Armand de Brignac Ace of Spade	£450.00
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France. A shiny gold bottle of Armand de Brignac's non-vintage champagne, a cult bottle admired both for its looks and its full bodied and fruity flavour. 12.5%.

Laurent Perrier Brut Rosé NV	£79.00
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France. No.1 in the pink Champagne field thanks to its consistently appealing light, elegant fruit and delicate mousse. 12%.

dessert wine

	50ml	Bottle
A Sticky End Noble Sauvignon Blanc 2015	£3.50	£19.00

France. This dessert wine is enticing and expressive on the nose, which offers ripe peach, lychee and fig, alongside subtle nutty notes. 10.5%.

NOQ
STAY SAFE

Gin & Cocktails

please ask a member of staff to see
our full cocktail & gin menu.