

## Breads

	Standard	Large
Plain Ciabatta 	£2.00	
<small>served with virgin olive oil &amp; balsamic</small>		
Garlic & Rosemary Pizza Bread 	£2.65	£4.45
Garlic & Mozzarella Cheese Pizza Bread 	£3.40	£5.65
Homemade Pesto & Garlic Pizza Bread 	£2.85	£4.75



## Starters

<b>Baked Camembert</b> 	£6.75	<b>Caprese</b> 	£5.25
<small>served with toasted ciabatta &amp; cranberry sauce</small>			
<b>Calamari Fritto</b>	£6.75	<b>Benny's Home Smoked Salmon Salad</b>	£6.95
<small>lightly seasoned and deep fried served with garlic mayonnaise</small>			
<b>Homemade Soup of the Day</b> 	£5.50	<b>Seared Haloumi Cheese</b> 	£5.95
<small>served with freshly baked ciabatta</small>			
<b>Bruschetta</b> 	£5.25	<b>Tiger Prawns</b>	£6.95
<small>toasted ciabatta topped with chopped vine tomato, garlic, basil, parmesan shavings &amp; extra virgin olive oil</small>			
<b>Peach, Prosciutto and Mozzarella Salad</b>	£6.95	<b>'Joules' Homemade Smoked Salmon Cake</b>	£6.95
<small>honey roasted peach, italian smoked ham and fresh mozzarella dressed with mixed leaves</small>			
<b>'Joules' half rack of barbecued ribs</b>	£6.50	<b>Melone e Prosciutto</b>	£5.95
<small>a 1/2 rack of our slow cooked ribs smothered in our secret bbq sauce</small>			

*Joules*

**Barbecued Ribs**  
our slow cooked ribs smothered in our secret bbq sauce

**Smoked Salmon Cake**  
served on rocket with lime mayo



## Fresh Pasta & Risotto Dishes

<b>Neapolitana</b> 	£8.50	<b>Pescatore</b>	£12.95
<small>tomato, onions, mushrooms, basil &amp; garlic</small>			
<b>Asparagi</b> 	£10.50	<b>Chicken &amp; Prawn Alfredo</b>	£12.95
<small>with onion, tomato, mushroom, garlic, asparagus, cream and fresh parmesan</small>			
<b>Carbonara</b>	£10.50	<b>Chicken Arrabiata</b>	£10.95
<small>bacon, white wine, egg, cream &amp; fresh parmesan</small>			
<b>Formaggio di Capra</b> 	£10.95	<b>Benny's Hot Smoked Salmon &amp; Asparagus Risotto</b>	£12.95
<small>goats cheese, mixed olives, sun dried tomatoes, &amp; basil pesto</small>			
<b>Salmon e Asparagi</b>	£12.95	<b>Goats Cheese, Pea and Mint Risotto</b> 	£11.50
<small>with tomato, garlic, onion, mushroom, smoked salmon, asparagus, bacon, cream and fresh parmesan</small>			

## 8oz Steak Burgers - Ground to Order.

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We mince your steak to order, add our special BBQ herb mix and onions. Cooked to your liking and served on a Brioche bun with seasoned fries.

<b>Original</b>	£15.50	<b>Peppered</b>	£15.50
<small>plain with beef tomato and lettuce</small>			
<b>Big Benny Burger</b>	£16.50	<b>Mexicano</b>	£16.50
<small>mature cheddar, smoked bacon, our smoky barbecue relish, mayo, lettuce, tomato &amp; onion</small>			
<b>Italiano</b>	£16.50	<small>coated in freshly crushed peppercorn, beef tomato and garlic mayo</small>	
<small>mozzarella, green pesto, garlic mayo, rocket &amp; tomato</small>			
<small>cajun spices, onions, peppers, lime, guacamole, salsa and cheese</small>			

## Fresh from the Char Grill

All our grills are served with your choice of potato and either onion rings, mushrooms & roasted vine tomatoes, or fresh vegetables, or your choice of salad.


<b>8 oz Rump Steak</b>	£15.95	<b>Pork Belly</b>	£15.95
<small>with garlic &amp; herb butter</small>			
<b>10 oz Sirloin Steak</b>	£19.50	<b>Rack of Barbecued Ribs</b>	£16.95
<small>with garlic &amp; herb butter</small>			
<b>Butterfly Chicken Steak</b>	£12.95	<small>a full rack of our slow cooked loin ribs smothered in our secret bbq sauce</small>	
<small>with garlic &amp; herb butter</small>			
<b>Surf &amp; Turf</b>	£18.95		
<small>8 oz rump steak with a skewer of 4 tiger prawns with garlic &amp; herb butter</small>			
<b>BBQ Chicken Satay</b>	£14.25	<b>Add a sauce to your steak for £2.95</b>	
<small>2 chicken kebabs marinated in satay sauce with cherry tomato, peppers, onion &amp; mushroom</small>			
<b>Slow Cooked Lamb Shank</b>	£17.95	<small>Pizzaiola, Diane, Black Pepper, Blue Cheese, Garlic Mushroom</small>	
<small>falling off the bone in a rich rosemary and mint sauce</small>			

All our meat is supplied by our local master butcher and is locally reared. All of our steaks are aged for at least 28 days to give a fantastic depth of flavour.



## Fajitas

Your choice below, Sautéed with Peppers & Onion & Spices. Served Sizzling with Tortilla Wraps, Crème Fraiche, Salsa & Guacamole

<b>Haloumi Cheese</b> 	£14.50
<b>Chicken</b>	£14.95
<b>Rump Steak or Tiger Prawns</b>	£16.50
<b>Swordfish</b>	£17.95
<b>Chicken &amp; Prawn</b>	£16.50

*Joules*  
Fish

<b>Swordfish Steak</b>	£17.95
<small>chargrilled with cajun spices or garlic &amp; herb butter. served with fresh vegetables or a salad &amp; your choice of potato</small>	
<b>Fillet of Cod</b>	£16.50
<small>pan fried with white wine, garlic &amp; tomato. served with fresh vegetables or a salad &amp; your choice of potato</small>	
<b>Seared Fillet of Sea Bass</b>	£17.95
<small>served with a rocket, cherry tomato and green pesto salad &amp; your choice of potato</small>	
<b>'Joules' Homemade Smoked Salmon Cake</b>	£16.50
<small>served with fresh vegetables or a salad &amp; your choice of potato</small>	

## Handmade Pizza

Hand stretched in the original thin Napoli style prepared using authentic Italian ingredients & stonebaked in our pizza oven. All made to order so feel free to create your own!

### Extra Toppings:

Vegetables £1.25 Meats £1.75 Cheeses £1.75 Seafoods £2.25



<b>Margherita</b> <span style="color: green;">V</span> mozzarella cheese & tomato	<b>£8.50</b>
<b>Vegetariana</b> <span style="color: green;">V</span> roasted peppers, olives, mushrooms, onions	<b>£9.95</b>
<b>Pollo Messicano</b> spicy chicken, peppers, mushrooms, onion, fresh chillies	<b>£10.75</b>
<b>Milanese</b> ham & pineapple	<b>£10.75</b>
<b>Campana</b> <span style="color: green;">V</span> buffalo mozzarella, beef tomato finished with our home-made green pesto	<b>£9.95</b>
<b>Prosciutto</b> smoked ham, rocket	<b>£10.25</b>
<b>Calabrese</b> spicy pepperoni, roasted peppers, onions	<b>£10.25</b>
<b>Quattro Carne</b> chicken, ham, pepperoni, salami	<b>£11.95</b>
<b>Pescatore</b> tiger prawns, smoked salmon, anchovies	<b>£12.95</b>
<b>Formaggi</b> <span style="color: green;">V</span> mozzarella, goats cheese, brie	<b>£10.95</b>
<b>Romana</b> pepperoni, ham, cherry tomato, onions and olives	<b>£10.75</b>
<b>Capri</b> <span style="color: green;">V</span> cherry tomato, asparagus, goats cheese, balsamic dressing and rocket	<b>£10.75</b>

## Joules Light Pizza & Salad

Choose any pizza and we make it using half the amount of dough and served with a small mixed salad for the same price as a full pizza.  
All the taste, half the size and one of your 5 a day!

## Joules Special Salads



<b>Homemade Smoked Salmon and Asparagus</b> served with a soft poached egg mixed leaves, onion, peppers, tomato	<b>£15.50</b>
<b>Asparagus &amp; Haloumi</b> <span style="color: green;">V</span> crispy haloumi, mixed leaves, onion, peppers, tomato with chargrilled asparagus spears	<b>£14.50</b>
<b>Peach, Prosciutto and Mozzarella Salad</b> honey roasted peach, Italian smoked ham, fresh mozzarella mixed leaves, onion, peppers & tomato	<b>£14.50</b>

### Side Orders

<b>Fresh Thick Cut Chips</b>	<b>£3.50</b>
<b>Sweet Potato Fries</b>	<b>£3.50</b>
<b>Whole Grain Mustard Mash</b>	<b>£3.50</b>
<b>Dauphinoise Potatoes</b> (Baked with Garlic, Cheese & Cream)	<b>£3.50</b>



<b>Sautéed Mushrooms With Garlic</b>	<b>£2.75</b>
<b>Fresh Seasonal Vegetables</b>	<b>£3.75</b>
<b>Onion Rings</b>	<b>£2.95</b>
<b>Mixed Salad</b>	<b>£3.95</b>
<b>Mixed Olives</b>	<b>£2.75</b>

## White Wines

	175ml	250ml	Bottle
<b>House White</b> <i>Changes regularly but will always offer tremendous value for money. Please ask for details</i>	<b>£3.95</b>	<b>£5.25</b>	<b>£15.00</b>
<b>Sauvignon Blanc Valle Central Chile</b> <i>Tantalizing tropical fruit aromas overlay a solid base of citrus and herbaceous Characters. Young, fruity and refreshing with well-balanced acidity</i>	<b>£4.40</b>	<b>£5.65</b>	<b>£16.50</b>
<b>Pinot Grigio Italy</b> <i>Bursting with fruit, with a clean finish</i>	<b>£4.40</b>	<b>£5.65</b>	<b>£16.50</b>
<b>Chenin Blanc South Africa</b> <i>Packed with fresh tropical notes, delicious in the mouth with a lively tingle</i>	<b>£4.40</b>	<b>£5.65</b>	<b>£16.50</b>
<b>Semillion/Sauvignon Australia</b> <i>A really good example of today's Aussie wine, fresh and clean with a long finish</i>	<b>£4.85</b>	<b>£6.40</b>	<b>£18.50</b>
<b>Fiano Puglia Italy</b> <i>Fiano is a member of Italy's 'bright young things' that are currently making a splash. soft tropical fruit flavours are beautifully balanced by lemon and almond</i>	<b>£4.75</b>	<b>£6.25</b>	<b>£17.95</b>
<b>Marlborough Sauvignon Blanc New Zealand</b> <i>With the classic New Zealand sauvignon characters of gooseberry &amp; asparagus with ripe melon. really delicately balanced &amp; at the same time deliciously quaffable</i>			<b>£23.00</b>
<b>Gavi Italy</b> <i>One of the best Italian whites, gavi is made with the lesser known cortese grape and produces a subtle elegant wine full of peach and apricot and with a long lingering finish</i>			<b>£22.00</b>
<b>Chablis France</b> <i>A good quality chablis. Golden, delicious, honeydew melon and a limey streak running through it</i>			<b>£28.00</b>

## Rosé Wines

	175ml	250ml	Bottle
<b>House Rosé</b> <i>Changes regularly but will always offer tremendous value for money. Please ask for details</i>	<b>£3.95</b>	<b>£5.25</b>	<b>£15.00</b>
<b>Pinot Grigio Blush Italy</b> <i>Light and fresh with fresh raspberry notes and a gentle delicate flavour</i>	<b>£4.40</b>	<b>£5.60</b>	<b>£16.50</b>

Should a wine be unavailable, we reserve the right to offer a similar alternative.

*Wine available in a 125ml glass on request.*

## Red Wines

	175ml	250ml	Bottle
<b>House Red</b> <i>Changes regularly but will always offer tremendous value for money. Please ask for details</i>	<b>£3.95</b>	<b>£5.25</b>	<b>£15.00</b>
<b>Cabernet Sauvignon Valle Central Chile</b> <i>Distinctive black and redcurrant flavours beautifully bundled together</i>	<b>£4.40</b>	<b>£5.65</b>	<b>£16.50</b>
<b>Pinotage South Africa</b> <i>Syrah from the South of France has more restrained black fruits than its showy shiraz cousin from down under, but this reserve seasoned with a touch of provence herbs, makes it a great food wine</i>	<b>£4.85</b>	<b>£6.40</b>	<b>£18.50</b>
<b>Montepulciano D'Abruzzo DOC Italy</b> <i>Montepulciano is a cracking red grape from Italy's Abruzzo region that packs a punch of spicy red and black fruit and just loves Mediterranean food</i>	<b>£4.40</b>	<b>£5.65</b>	<b>£16.50</b>
<b>Malbec Argentina</b> <i>A rip roaring Malbec from the best in the business. Chock full of blackberries, chocolate and sweet Christmassy spices</i>	<b>£4.95</b>	<b>£6.50</b>	<b>£18.95</b>
<b>Chianti DOCG Italy</b> <i>Full flavoured with exceptional intensity. Distinct hints of violets and black cherries. a long, clean and savory finish</i>			<b>£19.50</b>
<b>Rioja Spain</b> <i>Usually a reserva but maybe a great crianza. Lovely oak flavours with exceptional balance and finish. the bosses' favourite tittle so it will be good!</i>			<b>£23.00</b>
<b>Cabernet Shiraz Australia</b> <i>Really delicate aromas sit atop the brooding dark fruit of this McLaren Vale powerhouse</i>			<b>£19.95</b>
<b>Fleurie France</b> <i>Red summer fruits and floral aromas lead seductively into a velvety light texture and a satisfying length with soft tannins and strawberry flavours</i>			<b>£27.00</b>

## Sparkling & Champagne

	Bottle
<b>House Champagne France</b> <i>Changes regularly but will always offer tremendous value for money. Please ask for details</i>	<b>£39.00</b>
<b>Prosecco Spumante Italy</b> <i>A well-defined bouquet of candied fruits and sweet smelling flowers. Clean and gentle with an aromatic aftertaste</i>	<b>£23.00</b>
<b>Beringer Zinfandel Rosé California</b> <i>Lovely pink sparkler. Refreshing aromas of cherry and apple with toasty notes and delicate foam</i>	<b>£29.95</b>
<b>Mumm Cordon Rouge NV France</b> <i>A classic well structured Champagne with a clean and fragrant finish from this very well respected house</i>	<b>£49.00</b>
<b>Charles Vercy Cuvée De Reserve France</b> <i>A fine full bodied Champagne – crisp fresh &amp; traditional</i>	<b>375ml £22.00</b>