

— TO SHARE —

BREAD BOARD 7

fresh bread, balsamic vinegar, olives & butter

ANTIPASTI PLATTER 9/14
parma ham, milano salami, chorizo, brie,
sunblush tomatoes, olives, grilled flatbread

VEGAN ANTIPASTI 8/13 (VG)
Hummus, grilled peppers, aubergine, olives,
sunblush tomatoes and grilled flatbread

— STARTERS —

CRISPY PORK BELLY 7 (GFM)
soy and ginger marinated confit pork belly with
asian salw & served with a spicy sour dipping sauce

PRAWN & CRUSHED AVOCADO COCKTAIL 7 (GF)
prawns bound in a homemade bloody mary sauce,
layered with crushed avocado, romaine lettuce & sliced
brown bread

CAULIFLOWER FRITTERS 6 (VG)(GF)
cauliflower in a tempura batter with either
a cool mint or hot dipping sauce

STICKY CHILLI BEEF 7.5
sticky beef, soy and rice wine slaw with
spring onion and chilli

ITALIAN MOZZARELLA ARANCINI 6 (V)
homemade risotto & mozzarella balls with parsley
and garlic, served on arrabbiata sauce with shaved
parmesan and drizzled with parsley oil

— MAINS —

8oz FILLET STEAK
our 28-day aged fillet steak is locally sourced & comes with
roasted vine tomatoes, portobello mushroom, homemade
onion rings, hand cut chips and dressed leaf garnish
25 (GFM)

PAN FRIED SEABASS
pan fried fillet of seabass, sautéed new potatoes,
chorizo, spinach in a white wine cream sauce
£15 (GF)

PANCETTA & CHICKEN CAESAR SALAD
romaine lettuce, shaved parmesan, garlic sourdough
croutons & caesar dressing
14 (GFM)

PAN SEARED CHICKEN SUPREME
rosemary and thyme fondant potato, greens & a rich
mushroom red wine sauce
15 (GF)

— CLASSICS —

LINGUINI ARRABBIATA
fresh linguini tossed in arrabbiata sauce chargrilled
courgetti, toasted pumpkin seeds & drizzled in basil oil
13 (VG)
add chicken + 3

THE CURRY
our homemade sweet potato, chickpea and cauliflower
curry served with an indian style bread and spring
onion & coriander rice
13 (VG)

VEGAN BEER BATTERED *ISH & CHIPS
hand battered banana blossom, hand cut chips,
chargrilled lemon tartare sauce & a side of peas
14 (GF) (VGM)

BEER BATTERED FISH & CHIPS
hand battered cod, hand cut chips, chargrilled
lemon, tartare sauce & a side of peas
15 (GFM)

HONEY & MUSTARD GLAZED HAM AND EGGS
hand carved ham, free range eggs, hand cut chips & ` `
a dressed leaf garnish
14 (GF)

— BURGERS —

THE BEEF BURGER 15
6oz beef and red onion burger served in a brioche
bun with mature cheddar, streaky bacon, mustard
mayo, shredded lettuce, red onion and tomato with
skinny fries & house slaw

THE CHICKEN BURGER 15
buttermilk chicken burger served in a brioche
bun with sweet chilli sauce, shredded lettuce,
mature cheddar cheese, red onion and tomato
with skinny fries & house slaw

THE VEGAN BURGER 14 (VG)
moving mountain vegan burger served in a vegan
brioche bun with shredded lettuce, tomato, red onion,
violife cheese, skinny fries & dressed leaf garnish

THE SEA BURGER 14
fillet of beer battered fish served in a brioche
bun with shredded lettuce, pickles, tartare sauce,
chargrilled lemon, skinny fries & house slaw

WRAPS

served on a soft torilla wrap with salad garnish & crisps
MONDAY - SATURDAY

£8.5

COD FISH FINGER

CHICKEN BLT

HALLOUMI CHEESE

upgrade to fries + 1.50

SUNDAY ROASTS

sunday roasts are served with homemade yorkshire pudding,
crispy roast potatoes, seasonal vegetables & gravy

TOPSIDE BEEF 16

ROAST CHICKEN 16

HONEY & MUSTARD GAMMON 15

MEDITERRANEAN VEGETABLE TART 15

add pigs in blankets or cauliflower cheese + 4

SIDES

all 4

SKINNY FRIES (VG)(GF)

CHEESY SKINNY FRIES (V)(GF)

HAND CUT CHIPS (VG)(GF)

HAND CUT CHEESY CHIPS (V)(GF)

GARLIC BREAD (VG)

CHEESY GARLIC BREAD (V)

HOMEMADE COLESLAW (V)

HOMEMADE BATTERED ONION RINGS (VG)

SIDE SALAD (VG)(GF)

DESSERTS

7

TRADITIONAL STICKY TOFFEE PUDDING
with vanilla icecream & sticky toffee sauce

CHEESECAKE

please ask your server for todays flavour

HOMEMADE CREME BRULEE

please ask server for todays infusion

ICE CREAM SUNDAE

please ask your server for todays special

WARM CHOCOLATE BROWNIE

with vanilla icecream & chocolate sauce

if you have any allergies, please inform your server

(V) vegetarian (VG) vegan (GF) gluten free (GFM) gluten free modified (VGM) vegan modified