

## Nibbles & Tapas

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|--|---|
| (GF) Chilli garlic prawns £9                         | (Ve) Focaccia <i>olive oil &amp; balsamic</i> £4  |
| (GF) Salt & pepper squid <i>sriracha mayo</i> £7     | Honey & mustard chipolatas £7                     |
| (GF) Asian pork belly <i>chilli, spring onion</i> £7 | (GF, Ve) Fire roasted padron peppers £6           |
| Whitebait <i>citrus mayo</i> £6                      | (Ve) Hummus <i>with pitta chips</i> £4            |
| (GF, V) Grilled halloumi <i>caper salsa</i> £5       | (GF, Ve) Mixed marinated olives £4                |
| (GF, V) Manchego <i>with honey &amp; almonds</i> £5  | (GF, V) Truffle fries <i>with gran moravia</i> £5 |
| Pan fried chorizo <i>balsamic onions</i> £7          | (GF, Ve) Triple cooked chips £3.50                |
| (GF, V) Halloumi fries <i>sweet chilli jam</i> £5    | (GF, Ve) Sweet potato fries £3.50                 |
| (GF, V) Caprese salad <i>with olive oil</i> £4       | (GF, Ve) Skinny fries £3.50                       |

## Sandwiches

*On your choice of white, granary, gluten free or warm ciabatta*

*All served with dressed salad garnish & crisps*

- (GF) Prawn & crayfish *rocket, citrus mayo* £8
- Beer battered fish finger *baby gem, tartare sauce* £8
- (GF, Ve) Hummus *with tomato, cucumber, carrot, rocket & onion marmalade* £7
- (GF) Pastrami *gherkin, mustard mayo* £8
- (GF) Brie *bacon, cranberry, rocket* £7
- (GF) Mature cheddar *with apple & ale chutney* £7

## Sharing platters

- (GF, V) Whole baked camembert £13  
*studded with rosemary, drizzled with garlic oil and served with red onion marmalade, warm ciabatta & pitta chips*
- Antipasti selection £21  
*cured meats, olives, sun dried tomatoes, focaccia, ciabatta, hummus, manchego, mozzarella, olive oil & balsamic vinegar*
- (V) Quesadillas £10/13 *chargrilled tortilla filled with cheese, roasted peppers, onions and spicy chicken (optional). Served with soured cream & guacamole*
- Fish platter £22  
*salt & pepper squid, chilli garlic prawns, cod goujons, whitebait, crayfish tails, served with tartare sauce, citrus mayo & sriracha mayo*

Please note menus are subject to change

## Mains

**Beef burger £15**

*6oz burger in a brioche bun with baby gem, beef tomato, red onion, pickles, cheddar & bacon served with fries & coleslaw*

**(GF, V) Aubergine & Halloumi burger £15**

*chargrilled aubergine in a brioche bun with baby gem, beef tomato, red onion, pickles, grilled Halloumi & harissa onions served with fries & coleslaw*

**(GF) 10oz sirloin steak £28**

*10oz steak cooked to your liking (recommended medium rare) with triple cooked chips, slow cooked plum tomato, Portobello mushroom and a diane, peppercorn or blue cheese sauce*

**(GF) Spatchcock poussin £15**

*chargrilled poussin marinated in Cajun spices served with slow cooked plum tomato, Portobello mushroom & triple cooked chips*

**Beer battered haddock £15**

*served with triple cooked chips, peas, tartare sauce & lemon*

**(GF, Ve) Thai green vegetable curry £14**

*pak choi, sticky coconut rice, lime, coriander*

**Chicken katsu curry £16**

*Jasmine rice, Asian broccoli, curry sauce*

**(GF) Prawn linguine £16**

*King & Atlantic prawns cooked with chilli, garlic & tomatoes finished with cream & gran Moravia cheese*

**(GF) Skate wing £19**

*oven baked, served with prawn, tomato & parsley butter, steamed new potatoes*

**Sea bass £16**

*with chorizo & red onion roasted new potatoes, green beans & plum tomato sauce*

**Lamb shank tagine £20**

*slow cooked lamb, tagine sauce, Israeli cous cous with apricot, sultanas & herbs*

**Teriyaki salmon £16**

*baby corn, Asian slaw, pak Choi, egg noodles & teriyaki sauce*

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| Whitebait <i>citrus mayo</i> £6                      | (Ve) Hummus <i>with warm pitta</i> £4             |
| (GF, V) Grilled halloumi <i>caper salsa</i> £5       | (GF, Ve) Mixed marinated olives £4                |
| (GF, V) Manchego <i>with honey &amp; almonds</i> £5  | (GF, V) Truffle fries <i>with gran moravia</i> £5 |
| Pan fried chorizo <i>balsamic onions</i> £7          | (GF, Ve) Triple cooked chips £3.50                |
| (V) Beer battered Halloumi <i>sweet chilli</i> £5    | (GF, Ve) Sweet potato fries £3.50                 |
| (GF, V) Caprese salad <i>with olive oil</i> £4       | (GF, Ve) Skinny fries £3.50                       |

## Starters

- (V) Mushrooms on toast *cream & garlic mushrooms, toasted brioche* £8
- (GF, Ve) Roasted red pepper & tomato soup *with chilli oil, bread & butter* £6
- (V) Greek salad bruschetta *dressed with extra virgin olive oil* £7
- Chipotle beef tacos *red onion, coriander, lime* £9
- Thai crab cakes *chilli jam, lime & coriander* £8
- (V) Caramelised onion & brie tart *with dressed rocket salad* £7

## Sharing platters

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*studded with rosemary, drizzled with garlic oil and served with red onion marmalade, warm ciabatta & pitta chips*
- Antipasti selection £21  
*cured meats, olives, sun dried tomatoes, focaccia, ciabatta, hummus, manchego, mozzarella, olive oil & balsamic vinegar*
- Fish platter £22  
*salt & pepper squid, chilli garlic prawns, cod goujons, whitebait, crayfish tails, served with tartare sauce, citrus mayo & sriracha mayo*

## Mains

### Beef burger £15

*Aberdeen Angus burger in a brioche bun with baby gem, beef tomato, red onion, pickles, cheddar, bacon, Mayo & chipotle ketchup served with fries & coleslaw*

### (GF, V) Aubergine & Halloumi burger £15

*chargrilled aubergine in a brioche bun with baby gem, beef tomato, red onion, pickles, mayo, grilled Halloumi & harissa onions served with fries & coleslaw*

### (GF) 10oz sirloin steak £28

*10oz steak cooked to your liking (recommended medium rare) with triple cooked chips, slow cooked plum tomato, Portobello mushroom and a diane, peppercorn or blue cheese sauce*

### (GF) Spatchcock poussin £15

*chargrilled poussin marinated in Cajun spices served with slow cooked plum tomato, Portobello mushroom & triple cooked chips*

### Beer battered haddock fillet £15

*served with triple cooked chips, peas, tartare sauce & lemon*

### (GF, Ve) Thai green vegetable curry £14

*pak choy, sticky coconut rice, lime, coriander*

### Chicken katsu curry £16

*Jasmine rice, Asian broccoli, curry sauce*

### (GF) Prawn linguine £16

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### (GF) Skate wing £19

*oven baked, served with prawn, tomato & parsley butter, steamed new potatoes*

### Sea bass £16

*with chorizo & red onion roasted new potatoes, green beans & plum tomato sauce*

### Lamb shank tagine £20

*slow cooked lamb, tagine sauce, Israeli cous cous with apricot, sultanas & herbs*

### Teriyaki salmon £16

*baby corn, Asian slaw, pak Choi, egg noodles & teriyaki sauce*

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