

FOR THE TABLE

Bowl of mixed olives (vg)
£2.65

Spiced beetroot falafel
bon bons (vg)
£4.75

Toasted pitta with roasted
sesame hummus (vg)
£3.75

Parmesan and herb fried
polenta chips (v)
£3.25

Bread, oils and olives plate (vg)
£3.95

STARTERS & LIGHTS

Soup of the day with sour
dough bread and butter (v)
£4.75 • £5.25

Thai style fishcakes, carrot and
cucumber slaw salad with
sweet chilli sauce
£7.25 • £9.25

Teriyaki pulled chicken and
beansprout spring rolls with
soy and miso dip
£7.25 • £9.25

5 bean and chilli jackfruit
tacos with guacamole and
pickled jalapeños (vg)
£7.95 • £9.95

Hot smoked salmon, fried
halloumi, quails egg and spring
onion salad with sesame dressing
£11.50

Panko tiger prawn and BBQ
pork belly with a watermelon
and papaya salad
£11.50

Chargrilled courgette, red
pepper and maple balsamic
roast tomatoes with
polenta fried tofu (vg)
£10.95

Charcuterie plate – cured meats,
baby mozzarella, vine roast
tomatoes, fried halloumi with
chorizo butter and sour dough
£12.45

Seafood plate – smoked salmon,
tempura tiger prawns, Thai
fishcake with sweet chilli dip
and toasted pitta breads
£13.50

Vegan plate – Sesame roasted
hummus, toasted pitta
breads, polenta fries and
spiced beetroot falafels (vg)
£9.95

SANDWICHES

All served with French fries or a mug of soup and house salad.

Some of our fillings can be served on gluten free buns. Please see your server.

Roast garlic chicken, fried mozzarella
with rocket, lemon and lime mayo
on sour dough
£11.50

Tortilla wrap with smoked chipotle
beef brisket pickled carrot, cucumber
and coriander
£11.50

Tortilla wrap with crispy chickpea,
sundried tomato and beetroot kofta
and avocado salsa (vg)
£10.95

Chargrilled aubergine, balsamic
halloumi and plum tomato with piri piri
pesto on sour dough (v)
£11.50

MAINS

Chorizo crusted seabass,
olive crushed potato, avocado
puree and tempura broccoli
£16.95

Braised lamb shoulder,
cherry tomato and olive ragu
with pappardelle pasta
and shaved parmesan
£13.50

Fried haddock fillet, tartare
sauce, French fries and
pickled egg salad
£12.95

Sundried tomato, red onion and
mozzarella tart tatin, cucumber,
asparagus and radish salad (vg)
£10.25

Flat cap mushroom, lentil and
goat's cheese moussaka, basil
pesto and beetroot crisps (v)
£11.50

GRILL

All served with French fries and house salad.

Red chilli and lemongrass
squid with Cajun onion rings
and guacamole
£16.95

8oz beef rump,
tempura tiger prawns
and chorizo butter
£22.50

Smoked cheddar, bacon and
red onion relish beef burger
on brioche with jalapeño
mayonnaise
£13.25

BBQ glazed roast chicken,
pancetta crisps and apple
and tomato ketchup
£14.50

Vegan Burger on sour dough
with roasted red peppers and
mango and pineapple relish (vg)
£13.95

SIDES

Piri piri fries (vg)
£3.65

Parmesan and
bacon fries
£4.95

Tempura battered
onion rings
£3.65

Green salad with
balsamic dressing (vg)
£3.25

Sweet potato fries (vg)
£4.25

Dips to go with fries: Sweet Chilli, Garlic Mayo or BBQ.

DESSERTS

Raspberry, mascarpone
and meringue sundae with
vanilla ice cream (v)
£5.50

Dark chocolate mousse with
chocolate fudge brownie and
white chocolate wafer
£5.95

Vanilla pod and passion
fruit crème brûlée with
honeycomb shortbread (v)
£5.25

Gingerbread and toffee
pudding with caramel
ice cream
£5.50

Glazed banana, pineapple
and mango split with vanilla
ice cream (vg)
£5.25

(v) Vegetarian Dish (vg) Vegan Dish.

Some dishes may contain nuts. Low gluten options / allergen advice sheets are available. Please ask.