

SMALL PLATES

Warm focaccia, marinated olives, oils and sesame hummus 🍷

£7.95

Thai style fishcakes with sriracha mayo

£7.95

Panko garlic and parmesan calamari with lemon crème fraiche

£7.95

Soup of the day with sour dough bloomer

🍷 no butter

£4.95

Hot smoked salmon, asparagus and pumpkin seed tart, poached egg and hollandaise sauce

£9.25

Black pudding bon bons with BBQ ketchup

£7.95

LIGHTS

Mezze Platter 🍷

Olive and feta cous cous salad, Tandoori spiced falafels with mango relish, sesame hummus and toasted focaccia

£11.95

Seafood Platter

Thai spiced fish cake, salt and pepper mayo prawns on brioche toast with panko garlic and parmesan calamari

£12.95

Goats cheese, chorizo and red chilli parfait, brioche loaf and roasted cherry tomatoes

£9.50

Sesame smoked chicken, crispy pancetta and baby corn salad with sweet and sour dressing

£10.95

Nachos Platter

Chilli beef and mozzarella cheese nachos, guacamole, crème fraiche and spicy tomato salsa

£11.95

Charred halloumi, avocado and pomegranate salad with balsamic sundried tomato dressing 🍷

£9.25

SANDWICHES

All served with rustic fries

Upgrade your fries:- Sweet Potato Fries +50p • Salt & Chilli Flake Fries +75p

Spicy lamb and coriander koftas with mint and cucumber yogurt on a toasted flatbread

£12.25

Plant based vegan burger, jalapeno cheese, red onion relish and lemon cajun mayo 🍷

£14.25

Pesto roasted chicken, mozzarella, rocket and sundried tomato ciabatta

£12.25

Salt and pepper crayfish, prawn and chilli flake mayo ciabatta

£11.95

Avocado, red pepper and roasted halloumi brioche with rainbow slaw 🍷

£10.95

Beef burger with bacon, smoked Applewood cheddar and BBQ ketchup

£13.95

MAINS

Steak Frites- sliced flank steak, rustic fries, peppercorn sauce and watercress salad

£15.95

Wild mushroom, puy lentil and aubergine moussaka, parmesan crisp and basil oil 🍷

£11.95

Honey and ginger duck breast, roast saffron potatoes, asparagus, carrot and broccoli fricassee

£18.75

Roasted sweet potato and broccoli curry with coconut braised rice and cauliflower fritter 🍷

£12.95

Battered haddock fillet, rustic fries, mushy peas and tartare sauce

£15.50

Pan fried salmon fillet, olive new potatoes, crispy tender broccoli and lemon hollandaise

£15.95

SIDES

Onion rings with garlic aioli 🍷

£4.25

Piri piri fries 🍷

£3.95

Sweet potato fries 🍷

£4.25

House fries 🍷

£3.75

Salt & chilli flake fries 🍷

£4.95

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

DESSERTS

Chocolate truffle, caramel cheesecake, toasted marshmallow and vanilla ice cream

£6.50

Glazed banana, strawberry and blueberry chocolate ice cream sundae 🍷

£6.75

Baked lemon and cherry tart with clotted cream ice cream and almond tuile 🍷

£6.50

Iced rhubarb and vanilla custard parfait with crushed meringues and raspberry jelly 🍷

£6.25

Selection of British cheese and oatcakes with tomato chutney

£8.50

🍷 Vegetarian Dish 🍷🍷 Vegan Dish.

If you have any allergies, please speak to your server.

Some ingredients may be subject to change if supply issues occur out with our control.

STARTERS

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| Roast cauliflower and olive croquette with mature cheddar sauce and rocket salad (v) £6.25 | Baked feta and red onion vol au vent, smoked red pepper relish and fried leek (vg) £6.25 |
| Pan-fried scallops, black pudding bones and pea puree £8.95 | Salt and pepper confit duck spring rolls with sweet and sour dip £7.50 |
| Panko garlic and parmesan calamari with lemon crème fraiche £7.95 | Prawn, chorizo and saffron paella with olive oil focaccia £7.50 |

LIGHTS

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| Seafood Platter
Thai spiced fish cake, salt and pepper mayo prawns on brioche toast with panko garlic and parmesan calamari £12.95 | Mezze Platter (v)
Olive and feta cous cous salad, Tandoori spiced falafels with mango relish, sesame hummus and toasted focaccia £11.95 |
| Thai style fishcakes with sriracha mayo £7.95 | Warm focaccia, marinated olives, oils and sesame hummus (v) £7.95 |
| Nachos Platter
Chilli beef and mozzarella cheese nachos, guacamole, crème fraiche and spicy tomato salsa £11.95 | Piri Piri roasted halloumi with pomegranate and spicy mayo dip (v) £8.95 |

MAINS

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| Roasted sweet potato and broccoli curry with coconut braised rice and cauliflower fritter (v) £12.95 | Mozzarella and basil stuffed chicken breast, hassleback potatoes and balsamic roast tomatoes £13.95 | Honey and ginger duck breast, roast saffron potatoes, asparagus, carrot and broccoli fricassee £18.75 |
| Wild mushroom, puy lentil and aubergine moussaka with parmesan crisp and basil oil (v) £11.95 | Battered haddock fillet, rustic fries, mushy peas and tartare sauce £15.50 | Pancetta roasted monkfish with chorizo, tomato and olive fettuccine £17.95 |
| Moroccan spiced lamb rump, mint crushed potatoes, chunky tomato harissa sauce £17.95 | | |

GRILL

All served with rustic fries, house salad and onion rings.

Upgrade your fries:- Sweet Potato Fries +50p • Salt & Chilli Flake Fries +75p

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| Lemongrass and garlic salmon fillet, roasted corn and chipotle mayonnaise £17.25 | Plant based vegan burger, jalapeno cheese, red onion relish and lemon cajun mayo (v) £14.25 | Spicy lamb and coriander koftas, mint cucumber yogurt and toasted flatbreads £15.50 |
| Chimichurri sliced flank steak, battered tiger prawns and garlic aioli £22.50 | Beef burger with bacon, smoked Applewood cheddar and BBQ ketchup £13.95 | |

SIDES

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| Onion rings with garlic aioli (v) £4.25 | Piri piri fries (v) £3.95 | Sweet potato fries (v) £4.25 | House fries (v) £3.75 | Salt & chilli flake fries (v) £4.95 |
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Dips to go with fries: Sweet Chilli, BBQ or Garlic Mayo.

DESSERTS

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| Chocolate truffle, caramel cheesecake, toasted marshmallow and vanilla ice cream £6.50 | Glazed banana, strawberry and blueberry chocolate ice cream sundae (vg) £6.75 | Baked lemon and cherry tart with clotted cream ice cream and almond tuile (v) £6.50 | Iced rhubarb and vanilla custard parfait with crushed meringues and raspberry jelly (v) £6.25 | Selection of British cheese and oatcakes with tomato chutney £8.50 |
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