

## Starters & Small Plates

Tempura Battered Salt & Pepper Squid, Oriental slaw, sesame, sweet chilli sauce 7.95

Mixed Provençal Olives (V+)(GF) 3.95

Moroccan Spiced Falafels, sriracha mayo (V) 7

Homemade Hummus, pita bread, carrot sticks, basil oil (V+)(GF) 6.65

Chicken Liver Pate, toast, red onion chutney (GF) 7.75

Spiced Lamb Koftas, homemade chili jam, pita (GF) 8.25

Southern Fried Chicken Breast Strips, jalapeno mayo 6.95



## To Share

Antipasti Plate, selection of artisan salamis, Parma ham, chicken liver pate, with basil oil, sauerkraut, garlic toast, olive oil, balsamic vinegar (GF) 14.5

Rosemary stuffed Camembert, caramelised onion, mixed leaves, garlic dough sticks (V)(GF) 12.75

Chilli Lamb Con Carne & Chicken Fajita Tacos tomato & chilli salsa, crème fraiche, cheddar 9.95

## Sides

Green Salad (GF)(V+) 3.75

Garlic dough balls 4.5

Kale & Spinach  
in Sesame & Soy (GF)(V+) 4

Rustic Chips (GF)(V+) 3.75

Sweet Potato Fries (V+) 4



(V+) Vegan option available

(V) Vegetarian option

(GF) Gluten Free option available

Please advise your server if you have any food allergies or intolerances. Allergen file available upon request. We use nuts and flour in our kitchen and therefore cannot guarantee our dishes can be prepared completely free of any traces of allergens however every step will be taken to mitigate the risk of cross contamination.

## Grill, Stove & Salad

Whole Roasted Seabream in Garlic & Thyme, chive mashed potatoes, wilted spinach, white wine & garden pea velouté (GF) 20.5

Beer Battered Haddock Fillet, garden peas, charred lemon, tartar sauce, chunky chips 15.5

Vegan Southern Fried Chicken Style Burger, vegan cheese & coleslaw, lettuce, tomato, red onion, fries (V+) 14.5

Wholefood Salad – Moroccan style cous-cous, raisins, roasted chickpeas, molasses roasted carrots, carrot & cucumber ribbons, candied beetroot, pomegranate dressing (GF)(V+) 13

*Add Lamb Koftas 3.75 | Add Halloumi 4*

Rotisserie-style Half-roasted Chicken, rustic chips, garlic aioli, red wine jus (GF) 16.5

Pan-Seared Duck Breast, dauphinoise potatoes, bok choy, honey roasted parsnip puree, red wine & cherry jus (GF), 24.5

Pan-roasted Pork Fillet wrapped in Prosciutto, sauteed gnocchi & spinach, sweet potato puree, red wine reduction (GF) 19.75

Asian-style Crispy Pork Salad, mixed leaves, cucumber & carrot ribbons, hoisin & plum dressing 14.95

7 Oz Fillet Steak, wild mushroom sauce, grilled tomato, sweet potato fries, black truffle butter (GF) 29.95

8 Oz 28-day dry aged Ribeye Steak, grilled tomato, onion rings, chunky chips (GF) 24.5

*Add Blue Cheese Sauce 1.5 | Add Red Wine Jus 1.5 | Add Pepper Sauce 1.5*

Steak Burger, Emmental cheese, smoked bacon, burger sauce, tomato chutney gem lettuce, tomato, gherkin, fries (GF) 15.5

*Add Blue Cheese 2.5 | Add Jalapenos 1.5 | Add Halloumi 4*

Southern-fried Chicken Burger, applewood smoked cheese, homemade coleslaw, fries 15.5

*Add Blue Cheese 2.5 | Add Halloumi 4 | Add Applewood Smoked Cheese 1.5*

## Children's Menu

Cheeseburger 7

Battered Fishfingers Chips 6.95

Chicken Nuggets & Chips 6.75

Mozzarella Bites 6.5

*All above served with a choice of fries and baked beans or peas.*

Macaroni & Cheese Pasta 6.75

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