



DINNER MENU

NIBBLES

SEA SALT & LEMON PADRON PEPPERS Sriracha Mayo (V,GFA) £6

CHEFS FLAVOURED HUMMUS Toasted Seeds, Pitta Bread (V, VE, GFA) £6

ROSEMARY FOCACCIA, Olive Oil, Balsamic and Olives (V, VE) £7.75 HONEY & MUSTARD GLAZED CHIPOLATAS £6

3 NIBBLES FOR £15 ADD A BOTTLE OF HOUSE WINE FOR JUST £10

SHARING

ROSEMARY & GARLIC BAKED CAMEMBERT, Red Onion Chutney, Ciabatta Croutes (V, GFA) ± 15

TRIO OF DIPS Whipped Feta & Honey, Smashed Avocado Sea Salt & Lime, Chefs Flavoured Hummus, Foccaccia, Pitta, Cucumber Batons (V, GFA) £14.5

CHARCUTERIE BOARD Cured Meats, Cheeses, Warm Bread, Cornichons, Olives, Olive Oil & Balsamic, (GFA) £19.75

STARTERS

SEASONAL SOUP OF THE DAY Fresh Warm Bread (V, GFA) £6.5

BRUSCHETTA Tomatoes, Red Onion, Garlic, Basil, Balsamic, Crusty Bread (GFA) ± 7

TIGER PRAWNS ON TOAST Chilli, Garlic, Spring Onions & White Wine (GFA) ± 10

SALT AND PEPPER SQUID Asian Slaw, Sweet Chilli & Coriander Dipping Sauce £9

HALLOUMI & CHORIZO SKEWERS Rocket, Pico De Gallo £9

HALLOUMI & WATERMELON SKEWERS Rocket, Pineapple Salsa (V, GF) £9

WHIPPED FETA & HONEY Home Baked Bread (GFA) £7

MAINS

PESTO GRILLED CHICKEN BREAST Pesto, Lemon, Thyme, Warm Caponata Salad (GF) £17

COD FILLET Butter Beans, Chorizo, Padron Peppers, Shallots, Chilli, Parsley (GF) £19.5

MALAYSIAN CURRY Root Vegetables, Coconut, Jasmin Rice, Home Baked Naan, Spinach, Mango Chutney (VE, GFA) £14

ADD Chicken £4.5 | Halloumi £3.5 | Tiger Prawns £6

TERIYAKI SALMON Sweet Chilli, Honey, Sesame Oil, Mirin & Soy, Noodles, Spring Onion, Red Pepper, Pak Choi £19.5

BEEF SHORT RIB Mashed Potato, Red Wine Jus, Tenderstem Broccoli ± 22

ON THE GRILL

BRITISH BEEF 8oz SIRLOIN Grilled Mushroom & Tomato, Fat Cut Chips (GFA) £26.5

BRITISH BEEF 8oz RIBEYE Grilled Mushroom & Tomato, Fat Cut Chips (GFA) £29.5

SAUCES

CREAMY PEPPERCORN (GF) £3 RED WINE JUS (GF) £3 BLUE CHEESE (GF) £3



CLASSICS

CLASSIC 7OZ STEAK BURGER Grilled Cheese, Baby Gem Lettuce, Tomato, Gherkin, Toasted Brioche Bun, Slaw, Fries £15

ADD Bacon £1.5 | Onion Rings £1.5

GRILLED CAJUN SPICED CHICKEN BURGER Sriracha Mayo, Cheese, Tomato, Gherkin, Baby Gem Lettuce, Toasted Brioche Bun, Slaw, Fries £15.5

CRISPY JACKFRUIT BURGER Baby Gem Lettuce, Tomato, Sweet Chilli, & Rocket (VG, GFA) £13.5

THICK CUT GAMMON STEAK Fried Egg, Fresh Pineapple Salsa, Triple Cooked Chips & Peas (GFA) £16

BEER BATTERED FISH Fat Cut Chips, Mushy Peas, Tartar Sauce (GFA) £17.5

SALADS

CAESAR SALAD Baby Gem, Anchovies, Aged Parmesan, Croutons, Crispy Bacon, Caesar Dressing (GFA) S £8 | L £14

SUPERFOOD SALAD Quinoa, Avocado, Spinach, Sun Dried Tomatoes, Toasted Pumpkin Seeds (V, VE, GF) S ± 8 | L ± 13.5

ADD Halloumi £3.5 | Tiger Prawns £6 | Chicken £4.5

GOATS CHEESE & HONEY ROASTED FIG SALAD Rocket, Crushed Walnuts, Balsamic Reduction (GF) £15

STICKY BEEF SALAD Cashew Nuts, Mouli, Baby Leaf, Crispy Noodles, Shredded Carrot, Red Peppers £15.5

SIDES

CHUNKY CHIPS (GFA) £4.5

FRIES (GFA) £4.5 Add: Truffle Oil & Parmesan £1.5

ONION RINGS £4.5

SEASONAL HOUSE SALAD Lemon Dressing (GF) £4.5

CHARRED TENDER STEM BROCCOLI Chilli, Garlic & Crispy Shallots (GFA) £5.5

DESSERT

STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream (VGA/GFA) £7.5

APPLE & RHUBARB CRUMBLE Vanilla Custard £7.5

BAKED ALASKA Chocolate Brownie, Salted Caramel Ice Cream, Chocolate Sauce ± 9

STRAWBERRY ETON MESS £7.5

VANILLA CREME BRULEE Shortbread Biscuit £7.5

ICE CREAM SELECTION £6

Please let your server know of any allergies or dietary requirements. GFA – Gluten-Free Available GF – Gluten-Free V – Vegetarian VE – Vegan VEA – Vegan Available