



'A La Carte'

SEASONAL STARTERS

Carrot & Roasted Butternut Squash Soup, toasted pumpkin seeds 7.50 (v)(vo)(1,2,7,12,13)

Smoked Mackerel, nicoise salad. 9.00 (4,5,7,9,14)

Macaroni Cheese Croquette, piquillo pepper mayonnaise 8.00 (v) (1,2,4,7,9,14)

SEASONAL MAINS

Fish Pie (1,2,3,5,7,8,9,14)

White & smoked fish in a creamy garlic & herb sauce, topped with cheesy mashed potato served with sauteed spring greens. 17.00

Roasted Vegetable Stuffed Aubergine

Mixed salad, flatbread & red pepper hummus 15.00 (v)(vo) (2,7,14)

'MINDFUL MENU'

Offering something a bit unusual & always with great provenance, you'll find a variety of locally sourced, options on our 'Mindful Menu' which is regularly updated.

Chicken Forestiere (1,7,9,14)

Pan seared chicken supreme in a white wine & wild mushroom cream sauce served with thyme and rosemary crushed potatoes with home grown spinach. 24.00

Picanha Steak (2,7,14)

Supplied by Elliot at Padbury Meat. Parsnip and barley risotto, buttered leek and braised red cabbage finished with caramelised red onion butter and chorizo jam 28.00

SIDES

Skinny Fries 3.50 (vo) add cheese 2.00 (v)(7)

Garlic, Herb & Parmesan Fries 5.00 (v)(7,14)

Beer Battered Onion Rings 4.50 (vo)(2,14)

Creek Salad 6.50 (v)(7,14)

Irish Champ Mash 4.00 (v)(7)

Halloumi Fries 7.50 (v) (7)

Tomato, Mozzarella & Basil Bowl 6.50 (v)(7,14)

Buttered Mixed Greens 4.00 (v)(vo)(7)

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens.

Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs
(9)Mustard(10)Nuts (11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates