

Platters/Sharers

Seafood – crab cakes, Thai mussels & clams, grilled squid, smoked anchovies, olive & spring onion salad, focaccia **£17.50**

VG Mezze – grilled aubergine pate, spiced falafels, BBQ red peppers, beetroot hummus, mango salsa, olives, dressed salad, focaccia **£14.50**

Antipasti – Spanish cured meats, mozzarella, cherry tomatoes, olives, dressed salad focaccia **£15.50**

V Bread & Olives **£6.50**

V Garlic bread **£4.50** add toppings for **£1.00** – Cheese, Olives, Sundried tomatoes, Chorizo

Starters

Crab, smoked haddock & sundried tomato cake, spinach, fennel & lemongrass puree, smoked paprika rouille **£8.75**

V Asparagus, pea & saffron risotto with crispy poached egg **£7.95**

Chicken liver pate, pickled wild mushrooms, beetroot jam, toasted brioche **£7.75**

Mains

G Steak & frites, 8oz Sirloin steak, mushroom, roasted cherry tomatoes, crispy onions, bearnaise sauce **£24.95**

Chicken burger, chorizo & mozzarella, avocado, fries & house salad **£14.50**

VG Spiced falafel salad with quinoa, asparagus, avocado, pickled mushrooms & toasted caraway seeds **£13.25**

G Pan fried hake, spiced clams, polenta croutons, saffron & lemon fennel, hollandaise sauce **£16.50**

VG Mushroom & beetroot wellington, Bombay potatoes, cajun root vegetable crisps, mango salsa **£14.50**

Panko breaded cod, capers, crispy bacon, chargrilled gem lettuce, Caesar dressing **£14.25**

Open sandwich – with salad & fries

Steak, mushroom & blue cheese **£11.50**

Smoked salmon, aioli & avocado **£10.00**

Calamari, chorizo & crispy onions **£10.50**

BBQ red peppers, aubergine pate & spring onions **£9.25**

Desserts

G Vanilla & mango panacotta, raspberry sorbet, lemon peel **£7.50**

Chocolate fondant, vanilla ice cream, preserved cherries **£7.75**

VG Spiced poached pears, mango sorbet, toasted almonds **£7.25**

Cheese & Biscuits **£9.50**

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IF YOU REQUIRE ANY ALLERGEN INFORMATION PLEASE ASK THE TEAM.

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN