## MENU

## STARTERS / SMALL PLATES

Crispy Whitebait & Caper Tartar	L	lbondigas, Smo	nish Style	7.50	Box Baked Camembert, Fruit Chutney, Honey, Waln	8.10 <b>uts</b>
Moroccan Lamb Koftas,	1.7.7	1eatballs in a Ri auce & Crusty B			& Warm Breads	7.00
Cucumber & Mint Dressing	Ф.П	loast Garlic Hun		6.75	OX Cheek Croquettes Smoked Tomato & Chorizo	7.20
<ul> <li>Halloumi Sticks, Rocket,</li> <li>Spring Onion &amp; Hot Sweet Ch</li> </ul>	illi V	Varm Breads			Relish	
Honey Dressing		irilled Herb Crus			Bang Bang Cauliflower	6.50
Pan Fried Chilli Garlic King	0.50	tuffed Portobell		8.20	Florets & Sweet Chilli Sauce	
Prawns			emade Black Pud :h Egg with Piccalilli Rel		Salt & Pepper Squid with Roast Garlic Aioli	7.05
Homemade Soup of the Day & Crusty Bread	6.75 <b>3</b>	COLCII ESS WILLI	recautti Neti	1311	Noast Gartie Alou	
MAINS						
Home Made Beef Shin & Brisket Pie, Creamy Mash, Seasonal Veg & Rich Gravy			Beer Battered Fish & Chips, Mushy Peas, 17 Pickled Onions, Curry Sauce, Charred Lemon &			17.00
Pan Fried Sea Bass Fillets, Crushed Potato		19.10	Tartar Sa			
Cake, Wilted Spinach, Tomato & Caper Salsa					rs Sausages, Creamy Mash,	15.85
Chicken & Bacon Caesar Salad, Baby Gem, Rustic Croutons & Garlic Caesar Dressing		16.35	Kale, Bla	ck Pudding	Ring & Rich Onion Gravy	
			O Grilled Goats Cheese, Poached Pear, Toasted Walnut, Onion Marmalade & Leaf Salad			15.75
Seafood, Chilli, Garlic & Chery Tomato		16.95				1005
Linguine		1	Slow Roast Rolled Belly of Pork, Black Puddin Bon Bon, Colcannon Potatoes, Buttered Greer			18.95
O Lightly Spiced Sri-Lankan Chickpea, Spinach, Coconut Creamy Curry & Aromatic Wild Rice			& Rich G		Trotatoes, Buttered Greens	
escond circumy carry a Aro	matic vita iti					
CHARGRILL						
28 Day Dry-aged 10oz Sirloin Steak, Hand Cut 28.50 28 Day Dry-aged 10oz Rib-Eye Steak, Hand Cu						30.95
Chips, Flat Mushroom, Grilled Tomato, Onion Ring					om, Grilled Tomato, percorn Sauce	
& Peppercorn Sauce				•		20.50
Grilled & Lightly Cured Maple Pork Loin Steak, Hen's Egg, H		28 Day Dry-aged 18oz T-Bone Steak, Hand Chips, Flat Mushroom, Grilled Tomato,			39.50	
Pineapple Salsa & Salad	,			ercorn Sauce		
BURGERS						
Classic Steak Burger, Smoked					Oriental Veg Burger,	15.75
Brie, Lettuce, Chips, Onion Ri	ngs, Slaw, Hoi	me-made	Relish, O	nion Rings,	, Slaw on Toasted Bun & Fries	i
Relish & Salad			<b>O</b> Southern	Fried Hall	oumi Burger, Lettuce,	15.95
Buttermilk Chicken Burger, S	, 17.75	Onion Ri	ngs, Slaw, F	Relish & Fries		
Cheese Melt, Chipotle Mayo,	Jalau a Files					
SIDES						
Cajun Spiced Chips		5.00	Chips			4.50
Bread Bowl		3.00	Sweet Po	otato Fries		4.50
Cheesy Chips		5.00	Marinate			3.75
Onion Rings		5.00	Dressed	Salad		4.00

As a fresh food kitchen we are able adjust our dishes to meet your dietary requirements. Gluten free options are available on most dishes.