



THE ENGINEER

Pub, Kitchen and Garden

Starters, Snacks & Sharing,

Whitebait 6.5

Breaded Whitebait fried until crispy, served with a garlic mayo dip

Soup of the Day (v) 5

Please ask for today's homemade soup. Served with warm bread and butter

Chicken Strips 7

Hand cut chicken strips rolled in panko breadcrumbs served with salad and a BBQ dip

Chargrilled Halloumi (v) 7

Sliced halloumi cooked on the chargrill served with leaves, seeds and beetroot with a balsamic glaze

Nachos (v) 6.5

Tortilla chips topped with fiery jalapeños and melted cheese, served with tangy salsa, sour cream and guacamole
Add homemade chilli con carne for 1.5

Chicken Wings 7

7 spicy chicken wings in a Chipotle marinade with either a BBQ or hot Buffalo dipping sauce on the side

Choose 12 wings 10

Choose 20 wings 16

The Chicken Platter 17

Panko breaded strips, spicy wings, yakitori glazed skewers and popcorn bites served with fries, salad and dips

Mains

Panko Chicken 13

Flattened chicken breast coated in panko breadcrumbs with a choice of katsu, peppercorn or tomato and basil sauce, served with salad and either rice or chips

Fish & Chips 13

Hand battered hake fillet served with chips, garden peas and tartare sauce

Sausage & Mash 11

Butchers Pork & Leek sausages served on a bed of creamy mash potato with rich gravy and garden peas
(Gluten free and vegetarian sausages available)

Homemade Pie 13

Please ask for today's filling. Traditional shortcrust pie made in-house, served with creamy mash, a rich gravy and garden peas

Chicken & Chorizo Pasta 12

Chargrilled chicken breast layered over a rich tomato, diced chorizo and pesto sauce with tagliatelle pasta and warm garlic ciabatta

Chickpea, spinach & sweet potato curry (v) 11.5

Chickpeas, sweet potato, onion & spinach in a coconut sauce with spices & garlic, finished with fenugreek & curry leaves served with rice and mini naan bread

Smoked Haddock Fishcake 13

Smoked haddock, potato and leek fishcake topped with a poached egg and hollandaise sauce with warm new potatoes and a dressed salad.

Scampi & Chips 11

Breaded whole tail Scottish scampi served with chips, garden peas and tartare sauce

Salads

Our salad bases are made with mixed leaves, spinach, rocket, baby plum tomatoes, cucumber, spring onion and mixed peppers

Warm Goats Cheese & Shredded Beetroot (v) 11.5

With sundried tomato oil

Warm Chicken & Chorizo 12.5

With balsamic dressing

Fried Halloumi & Avocado (v) 12

With creamy Caesar dressing

Burgers

All our burgers are served in a brioche bun, with gherkin, lettuce, tomato, chips and house slaw
Upgrade to sweet potato fries for 1.5

The Original Engineer Beef Burger 12

Our juicy steak burger

Moving Mountains Burger (ve) 11

A burger created using 100% plant based ingredients including mushrooms, pea, coconut oil and beetroot

Veggie Burger (v) 11

With fresh lemongrass and lime leaf, mixed vegetables, coriander and chilli. Coated in a black onion, sesame and cumin seed crumb containing crunchy red lentils

Cajun Chicken Burger 12.5

Our lightly spiced chicken burger

Why not build on your burger?

Bacon 1.5 | Cheese 1 | Halloumi 2 | Avocado 2

Sandwiches

Choose from either white, granary bread or ciabatta. Served with crisps and house slaw.
Gluten free options available. **Our sandwiches are only available at lunchtime Monday to Saturday**

Bacon 7

Smoked back bacon with warm creamy Brie and redcurrant jam

Halloumi (v) 7

Halloumi, falafel and pepper sandwich with sun dried tomato tapenade

Beef 7

Roast beef with horseradish, lettuce and tomato

Cajun Chicken 7.5

Lightly spiced Cajun chicken with lettuce and mayonnaise

Sides

Chips 3.5 Cheesy Chips 4.5 Sweet Potato Fries 4.5 Side Salad 3 Garlic Bread 3.5

Sunday Roast

Beef 13.50 Lamb 15 Chicken 13.50 Nut Roast 10

Served with roast potatoes, Yorkshire pudding, red cabbage, broccoli, swede & carrot mash, parsnips & homemade gravy