## STARTERS -

Soup of the Day With Farmhouse Bread (GF available)	£6.95	<b>Beetroot Falafel Kebabs</b> (Ve) Oven Roasted Beetroot Falafels, Salad Pitta Bread & Guacamole	£8.25
<b>Whitebait</b> Homemade Tartare, Farmhouse bread	£8.25	Scallops, Black Pudding & Crushed Peas Pan fried Scallops & Black Pudding on Crushed Peas	£9.25
Chicken Skewers with a Chilli Jam	£8.25	& crispy Pancetta ( <b>GF available</b> )	
Chargrilled Chicken Skewers, Salad, Pitta Bread & Sticky Chilli Jam		Welsh Rarebit Mature Cheddar cheese & Red Leicester cheese with	£7.95
<b>Fishcakes</b> Smoked Haddock & Applewood Cheese Fishcake on a Bed of Dressed Leaves	£8.95	Green chillies & mustard Mayo on Farmhouse Grain Bread	

SHARING				
Nachos Jalapenos Peppers, Sour Cream, Guacamole & Salsa	£8.95	Oven Baked Camembert Rosemary & Garlic Focaccia with a Red Onion Chutney	£10.25	
(GF available)  Nachos with Chilli Con Carne Jalapenos Peppers, Sour Cream, Guacamole & Salsa (GF available)	£10.25	Olives, Houmous & Rosemary & Garlic Focaccia	£7.95	

CLASSICS				
Fish & Chips Crushed Peas & Tartare Sauce (GF available)	£15.95	<b>Deli Burger</b> House Burger Sauce, Leaves, Tomato, Dill Pickles,	£14.50	
Sausage & Mash With a Rich Onion Jus	£13.95	Chips, Hand Battered Onion Rings & Beef Dripping Jus Add Cheese £15.50 / Cheese & Bacon £16.5	0	
Luxury Fish Pie With Roasted Carrots, Savoy Cabbage & Fine Beans	£16.95	<b>Mountain Meat Free Burger</b> (Ve) Guacamole, Leaves, Tomato, Sweet Potato Fries, Hand Battered Onion Rings & Tomato Salsa.	£15.50	
Pie of the Day Creamy Mash Roasted Carrots, Savoy Cabbage & Fine Beans	£16.95	Veggie Fish & Chips Battered Halloumi, Gourmet Chips, Crushed Peas & Tartare Sauce (GF available)	£15.50	

## CHEF RECOMMENDS —

Half Roasted Chicken Oven Roasted Chicken, Skinny Fries, Rich Chicken Jus with a Garlic Aioli (GF available)	£17.95	Creamy Salmon & Caviar with Linguine Poached Salmon in a Rich Creamy Sauce, Linguine topped with Pink Salmon Caviar	£16.95
<b>Moules Frites</b> Mussels in a White Wine & a Garlic Sauce, Skinny Fries, Garlic & Rosemary Focaccia.	£17.95	28 Day Aged 10oz Sirloin Steak With Gourmet Chips, Grilled Vine Cherry Tomatoes & Portobello Mushroom (GF available)	£26.95
Green Thai Chicken Curry Chicken in a Fragrant Green Thai Curry Sauce with Mixed Vegetables, Basmati Rice, Sweet Chilli Sauce & Prawn Crackers (GF available)	£16.95	To add – Peppercorn, Béarnaise or Garlic Butter £1.50 Roasted Lamb Rump	£21.95
Butternut Gobi Dhansak (Ve) A Vegan curry with Cauliflower, Butternut Squash, Red Onion, Peppers & Split Peas & Lentils. With a Basmati Rice, Mango Chutney & a Chapati.	£15.95	Pan Roasted Lamb Rump, with Crushed New Potatoes with Black Olives, Garlic & Roasted Cherry Tomatoes & Fine Beans Pan fried Seabass Pan Fried Sea Bass fillets with Roasted New Potatoes in a	s. £20.95
Soy Ragu with Linguine (Ve) Linguine with a Soya Mince & Vegetables in a Rich Tomato Sauce	£14.95	Salami, Garlic & Chilli Oil & Fine Beans	

SIDES			
C. I	22.50	G 11 G1 - F	24.05
Chips	£3.50	Garlic Cheesy Focaccia	£4.25
Cheesy Chips	£4.50	Houmous & Pitta	£4.25
Sweet Potato Fries	£3.50	Side Salad	£3.50
Bread, Olives & Oils	£3.50	Onion Rings	£3.95
Garlic Focaccia	£3.95	Seasonal Vegetables	£3.95
		Creamy Mash	£3.50
		Creamy Mash	£3.

## DINNER MENU

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination.

Full allergen and nutritional information is available - please ask a member of the team.

**Terms & Conditions:** (v) These dishes on our menu are suitable for vegetarians. (Ve) These dishes on our menu are suitable for vegans. Whilst we take care to preserve the integrity of our vegan and vegetarian products, we must advise that these products are handled in a multi-kitchen environment. † May contain shell or bones. The scampi may be made from more than one wholetail. Some dishes may contain alcohol, please ask your server for more information. All weights are approximate prior to cooking. Metric equivalent 16oz = 1lb = 454g. Our menu descriptors do not include all ingredients. Please ask a member of the team if you require full allergen information on the ingredients in the food we serve. All prices are inclusive of VAT. Should the VAT rate increase, menu pricing will be increased accordingly. All items are subject to availability at the price point advertised.