



Wednesday to Saturday
Kitchen Open 12.00 to 14.00

SMALL PLATES/STARTERS

Crispy Fried Aubergine in a Sticky, Spicy Sweet and Sour Glaze 9.75(Vg)

Beef Carpaccio with Chimichurri Squash and Red Pepper Salad with Chipotle Dressing 10.50(GF)

Grilled Halloumi with Burnt Honey Nuts, Apple Remoulade and Celeriac Crisps 10.50(GF)(V)(Vegan Halloumi and Maple Nuts available on request)

Mezze – Chickpea Falafel, Hummus, Beetroot Tahini, Carrot & Pinenut Salad, Baba Ghanoush, Tzatziki, Pickled Vegetables – Flat Bread 10.00
Extra Bread £1.00(V)(GF ask for GF Bread, Vegan Option available on request)

Oak Smoked Salmon with Crayfish Tail and Fennel Salad in Bloody Mary Dressing 12.00(GF)

Crispy Calamari Greek Salad of Tomato, Black Olives, Creamed Feta, Pickled Cucumber and Lemon Mayonnaise £11.00

Gin & Tonic Battered Prawns with Lime Mayonnaise and Baby Leaves 10.75

Smoked Duck Caesar Salad - Bacon, Baby Gem, Croutons, Parmesan, Soft Boiled Egg and Anchovies – Caesar Dressing 10.50(GF ask no Croutons)

SHARING SET PRICE FOR 2 – Choose 3 Small Plates and 2 Sides with Bread & Balsamic 40.00

SIDES 5.00

Vegetables
Steamed Greens
Sweet Potato Fries

Salad
Rocket Parmesan
House Salad

Bread with Balsamic 2.50

Potatoes
Fries
House Croquettes

MAINS

Grilled Beef Fillet Tacos with Guacamole, Coleslaw, Hot Sauce and Pickled Onion with Chipotle Sweet Potato and Charred Corn Salad 20.00(GF)

Pan Fried Seabass Fillet on a Warm Salad of French Beans, Red Pepper, Sun Blushed Tomatoes, Olives, Poached Egg and Potato Cake 18.00(GF)

Char Grilled Rib Eye Steak with Heirloom Tomato Salad, Fries, Pickled Onion Rings and Roast Garlic Hollandaise 34.00(GF)

Fish of The Day on Crab Mash with Grilled Prawns, Mange Tout and Samphire Grass and Lemon Caper Butter 22.00(GF)

Thai Jackfruit & Corn Cake with Kimchi - Tomato Chilli Jam 17.00(Vg)

Char Sui Broccoli on Coconut Rice Cake, Stir Fried Greens and Toasted Peanuts 20.00(Vg)(GF)

Chicken Schnitzel with Fried Egg, Crispy Bacon and Salad of Baby Gem, Parmesan and Anchovies with Caesar Dressing 18.00