



Entrée

- Homemade Soup of the Day** served with toasted bread rolls and butter **£4.95**
- Garlic Mushrooms (V)** in a creamy wine sauce with thyme and shallots served with toasted baguette, rocket and balsamic reduction **£5.75**
- Fried Cauliflower (V)** served with a peanut puree, garlic caramel and toasted sesame seeds **£5.75**
- Black Pudding Stack (GF)** with a creamy leek, chorizo and peppercorn sauce **£6.25**
- Pot Stickers** – Asian flavoured beef dumplings in a crispy, steamed wonton skin with a black vinegar dipping sauce **£6.25**
- Prawn Cocktail** - prawns in a Marie Rose sauce served on a bed of lettuce topped with paprika and accompanied by buttered brown bread **£6.50**
- Crumbed Calamari** accompanied by lemon and garlic butter with chilli plum sauce **£5.95**

Sharing

- Sausage rolls** – homemade sausage mix with puff pastry topped with sesame seeds and accompanied with tomato sauce **£7.25**
- Turkish Bread (V)** – toasted and served with beetroot hummus, balsamic glaze and whipped feta **£6.50**
- Chicken Wings** marinated overnight in Chinese cooking wine and served with a sweet spicy wing sauce **£7.95**

Please advise our staff of any food allergies or special dietary requirements. We can help identify suitable dishes for you. The food is produced in a kitchen where nuts, gluten and other allergens are present, not all menu descriptions include all ingredients