



Entrée

Olives – black olives marinated in lemon and thyme	£3.50
Homemade Soup of the Day served with toasted bread rolls and butter	£4.95
Fried Cauliflower (V) served with a peanut puree, garlic caramel and toasted sesame seeds	£5.75
Ciabatta – toasted and served with tomato salsa and a balsamic dip with olive oil.	£5.75
Garlic Mushrooms (V) – in a creamy white wine sauce with shallots, stilton and thyme with toasted ciabatta and topped with wild rocket and balsamic glaze.	£5.95
Prawn Cocktail - North Atlantic prawn in homemade Marie Rose sauce on a bed of lettuce and topped with smoked paprika and buttered brown bread.	£5.95
Crumbed Calamari Fried in cornflour and served with wild rocket and homemade almond and red capsicum romesco.	£5.95
Sausage rolls – homemade sausage mix with puff pastry topped with sesame seeds and accompanied with tomato sauce	£5.95
Black Pudding Stack with a creamy leek, chorizo and peppercorn sauce	£6.25
Belly Pork Bites – Pieces of slow cooked belly pork in a sticky garlic caramel sauce with fresh orange segments, pickled onions and wild rocket.	£6.25
Chicken Wings marinated overnight in Chinese cooking wine and served with a sweet spicy wing sauce	£6.50
Sharing Nachos – tortilla chips topped with jalopenos, cheddar cheese and accompanied with tomato salsa, sour cream and guacamole	£8.50

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