

# june

## NIBBLES

PISTOU OLIVES marinated in garlic & basil (v) (vg)	3.5
HOMEMADE BREAD and butter (v)	2
MINI SAUSAGES english mustard	4.2
SALTED PADRON PEPPERS (V) (vg)	3

## STARTERS

SOUP OF THE DAY	5.5
DEEP FRIED CALAMARI aioli, leaf salad	7
WARM ASPARAGUS on grilled sourdough, poached egg (v)	6.5

## VEGETABLES, SALAD & SANDWICHES

SALT BAKED CELERIAC thin slices layered with mushrooms, asparagus, poached egg. (v) (gf) Lose the egg (vg)	13
SUPER FOOD SALAD curley kale, broccoli, carrot, red cabbage, mixed leaves, walnuts, sesame seeds (v) (gf) (vg)	6.5/10
SALAD OF ASPARAGUS green beans & cucumber	6/10
VEGETARIAN MEZZE pea & bean hummus, parsnip crisps, roasted veg, beetroot & caper slaw, grilled sourdough	10
BBQ PULLED BEEF ON TOASTED SOURDOUGH melted cheddar, pickled red onion, gherkins, fries	9.5
HALLOUMI SUB pea & bean hummus grilled haloumi, olives, cucumber & tomato, fries(v)	9.5
CHEESE TOASTIE marinated artichokes, jalapeno peppers & buffalo mozzarella, tomato & red onion salad (v)	9

## FISH, SEAFOOD & MEAT

HOUSE BURGER handcut fries, coleslaw. Add cheddar, blue cheese, bacon, jalapenos, fried egg all at 1 each	12.5
KING PRAWN LINGUINE shellfish stock, chilli, parsley & garlic	13.5
1/2 ROAST CHICKEN dauphinoise, thyme jus, leaf salad	14.5
FILLET OF SEABASS potato rosti, green beans with roasted red pepper, olive & caper dressing	15
9oz RUMP STEAK fries, leaf salad & peppercorn sauce	17.5

## SIDES

all at 3.5

FRIES, CHIPS, DAUPHINOISE, GREEN BEANS, BROCCOLI, BEETROOT & CAPER SLAW, COLESLAW

all at 4.2

CAULIFLOWER MAC & CHEESE, ROCKET & PARMESAN, SUPER FOOD SALAD, TOMATO & RED ONION SALAD

HOST A ROAST/ DINNER PARTY want a more intimate space to catch up with friends and family. Use our function room for free on Sunday's. Great for tables of 10 or more. Ask staff for details. Conditions apply

## SWEETS

WHITE CHOCOLATE TART fresh raspberries & salted caramel ice cream	5.8
ETON MESS strawberries, cream, meringue & almonds	5.8
FLOURLESS CHOCOLATE BROWNIE chocolate sauce and vanilla ice cream (gf)	5.8
STICKY TOFFEE vanilla ice cream	5.8
HOMEMADE ICE CREAMS & SORBETS	4.7
SMOKE & CURE CHEESE BOARD crackers, onion marmalade, walnuts & apple	8.5

v - vegetarian gf - gluten free vg - vegan

All dishes may contain traces of nuts and GM products. Please ask our staff for our allergen menu. An optional 10% service charge will be added to your bill, all of which is distributed to staff. VAT is included at 20%