

DINNER FROM 6PM

HAPPY HOUR (ask a member of staff)

BAR BITES

Bread with olive oil & balsamic (v) £1.5

Home seasoned nuts (v) £2.5

Marinated olives (v) £3

Pork crackling £2.25

SALADS

Cheese board & chutney £8

Watercress, broad beans, avocado, cherry tomatoes, cucumber & baked dukkah crumbed goats cheese £6.5/£12

Spiced Israeli couscous, aubergine, yoghurt & harissa (v) £6.5/£12

Cauliflower, kale & mint tabbouleh with savory granola (v) £6.5/12

Tea smoked trout with summer coleslaw dressed in lime & sesame oil £7/13

Cured duck breast, watercress, orange segments, pomegranate & golden beetroot salad £6.5/£12

MAKE YOUR OWN SHAREPLATTER

Select three or more starters or bar bites & save 10% (6-8pm only)

STARTERS

Watermelon gazpacho (V) £6.5

Celery and cider creamy mussels £7

Vietnamese pork meatballs, carrot, cucumber, red onion & cashew nuts in lettuce cups served with sweet chili sauce £7.25

Sweet corn fritter, poached egg & chorizo £8

Beetroot cured salmon served with radish, apple
coleslaw & citrus jelly £8

Gluten free bread available on dishes for an additional £1

MAINS

Aubergine, chickpea & mint burger with red cabbage coleslaw & polenta chips (v) £12.5

Mediterranean barley stuffed pepper (v) £12

Beef burger, blue cheese, bacon, onion relish, spinach served with hand cut chips & smoked paprika aioli (gluten free bun £1.5) £13.5

Spaghetti with clams & cherry tomatoes in white wine sauce £13.5

Celery and cider creamy mussels with chips £14

Pan-fried plaice served with pancetta & clams in a

white wine sauce £16.25

Grilled whole poussin served with quinoa tabbouleh f17

Lamb cutlets served with braised cabbage, leeks, tarragon & mint yogurt with crushed nuts dip £18 8 oz sirloin steak, handcut chips, green salad & horseradish butter £19.5

SIDES 3.75

Hand cut chips & aioli/Polenta chips/Green salad & pumpkin seeds/Tomatoes & house dressing/ Vegetables/ Spiced yoghurt roasted cauliflower