



SNACKS

- Coombeshead Bread & Whipped Butter 3
- Marinated Olives 4
- Wasabi Nuts 4
- Hummus & Flatbread 4
- Ham & Cheese Croquettes 4
- Vegetable Crisps, Paprika Mayonnaise 4
- Scotch Egg, Piccalilli 5
- Guacamole & Tortilla Chips (v) 5

SMALL PLATES

- Classic Tacos 4
- Pulled Pork / Vegetable & Salsa (v)
- Chilli Chicken / Blackened Cod & Coleslaw
- Chickpea & Spinach Fritters, Sour Cream (v) 4
- Lamb Kofta, Coriander Yoghurt 6
- Cajun Cauliflower Florets, Cilantro & Lime (v) 8
- Burrata From La Latteria With Toast Bread (v) 8
- Chicken Wings, Blue Cheese Mayonnaise 8
- Jerk & Sesame / BBQ / Buffalo

LARGE PLATES

- Halloumi, Courgette & Carrot Filled Peppers With Leaves & Chilli (v) 12.5**
Roast filled peppers with a mix of herbs, vegetables & halloumi, with leaf salad & mild chilli dressing.
- Squid Ink Fettuccine, King Prawns & Saffron Sauce 12.5**
Homemade pasta with 3 herbs marinated grilled king prawns & creamy saffron sauce.
- Pan Roasted Hake, Harissa Potatoes, Pine Nuts & Fennel 13.5**
6oz pan-fried Hake fillet with delicious roasted mixture of harissa infused French potatoes with fennel & pine nuts.
- Half Of Spiced Roast Chicken, Triple Cooked Chips & Garlic Mayonnaise 13.5**
Marinated with chilli & herbs, served with roast tomatoes, triple cooked chips & homemade roast garlic & gin mayonnaise.
- Roast Rump Of Lamb With Basil Mint Pesto & Mash Potatoes 14.5**
Sliced slowly roasted rump of lamb with fresh minty pesto, greens & creamy mash.
- 12oz Rib Eye Steak & Chimichurri 16**
28 day hung, served with thrice cooked cut chips, leaves & homemade chimichurri.

SALADS

- Salad With Grilled Halloumi, Artichoke & Sun-Dried Tomatoes (v) 6.5/10**
Simple salad of baby leaves, artichoke hearts, grilled halloumi cheese & sun-dried tomatoes with Balsamic vinegar & olive oil.
- Winter Salad Of Roasted Onions, Beetroot, Feta & Toasted Hazelnuts (v) 6.5/10**
Baby leaves with chicory & slowly roasted onions, fresh beetroot, feta & roasted hazelnuts.
- Classic Caesar Salad. Grilled Chicken Or Mackerel 7.5/12**
Caesar salad with croutons & avocado.

GOURMET BURGERS

served with triple cooked chips.

- Spiced Bean Burger (v) 10**
Bean protein veggie patty with tomato, pickled sliced red onion & baby leaf salad bed.
- Aged Rump Of Beef Burger 11**
6oz Aged Rump premium beef patty, tomato, pickled sliced red onion & baby leaf salad bed.
- Buttermilk Cajun Chicken Burger 11**
2 Buttermilk fried fillets of Cajun marinated chicken breast with salad bed & tomatoes.
- Extra Toppings**
Egg 1 / 2 x Bacon 2 / Cheddar Cheese 1 / Stilton 1.5
Jalapeno's 1 / Chilli 1 / Artichoke 1.5 / Mushroom 1.5

STONE BAKED PIZZA

12-inch homemade sourdough bases.

- Grilled Artichoke & Spinach (v) 11**
Vegan pesto base, baby spinach, marinated grilled artichokes & cashew mozzarella drip.
- Truffled Mushroom & Rocket (v) 12**
White base, truffled porcini & chestnut mushrooms, gorgonzola, parmesan with rocket salad.
- Big Style Salami 12**
Pepperoni, ham, bacon, chorizo & crispy Parma ham.
- Chicken Pesto 12**
Basil pesto base. Grilled chicken & mozzarella topped with sundried tomatoes.

SIDES

- Green Salad, Lemon Mustard Dressing 3
- House Coleslaw 3
- Triple Cooked Chips 3.5
- Creamed Mash 3.5
- Sweet Potato Fries 4.5
- Grilled Asparagus With Parmesan & Truffle Oil 5
- Halloumi Fries 6.5