



2 COURSE MEAL MENU

Starters

SALT & PEPPER CALAMARI

Garlic mayonnaise, parsley and lemon

BUTTERMILK CHICKEN

Celery, blue cheese and buffalo dips

PEA AND MINT FALAFELS (vg)

Garlic and herb sauce

HOUSE CAESAR (v)

Baby gem lettuce, croutons, italian hard cheese and dressing

Mains

HOUSE BURGER

6oz beef burger with ketchup, lettuce, tomato, pickles and mustard with skin-on fries.*

6 BUTTERMILK CHICKEN TENDERS

With dips, skin-on fries, baby gem lettuce with caesar dressing and onion rings

7oz* RUMP STEAK

With skin-on fries, baby gem lettuce with caesar dressing

KOREAN BBQ GLAZED SALMON

*With fried noodles, chinese leaf, garlic, chilli peppers, onions and carrots, finished with fresh lime and coriander
(Vegetarian option available)*

SWEET POTATO CURRY (VG)

With chickpeas and spinach served with rice