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| MAINS UPGRADE TO SWEET POTATO FRIES – 1.5 | | | |  | |
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| **Local Ale-Battered Atlantic Cod Fillet**, seasoned chips, crushed peas, tartare sauce | | | | 14.0 | |
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| **Vegan Tempura Banana Blossom**, seasoned chips, crushed peas, tartare sauce (VE) | | | | 12.0 | |
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| **Chicken Schnitzel**, hand-crumbed marinated chicken breast, sweet potato fries, garden salad, tartare sauce | | | | 14.5 | |
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| **Bangers and Crushed Potatoes**, oven-baked Gloucester sausages, spring onion crushed potatoes, caramelized red onion gravy (GF) | | | | 11.0 | |
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| **Homemade Fish Pie**,flaked haddock, creamy herb white wine sauce, cheddar cheese, spring onion crushed potatoes, parmesan breadcrumb, crushed peas | | | | 12.5 | |
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| **Vegetable Wellington**, roasted butternut squash with garlic, red peppers, onion, red kidney beans served, garden salad and vegan gravy (VE) | | | | 12.0 | |
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| **Chicken Caesar,** marinated chicken breast, little gem, homemade toasted croutons, shaved parmesan, and Caesar dressing   * Add bacon | | | | 10.0  2.0 | |
| GRILL & BURGERS UPGRADE TO SWEET POTATO FRIES – 1.5 | ADD CHEESE – 1.5 | ADD BACON – 2.0 | | | | | |
| **30 Day-Aged 10oz Sirloin Steak**, with seasoned chips, garden salad and a choice of:   * Mushroom Sauce * Hickory BBQ Sauce * Garlic Butter | 18.0 |  | **The Brighton Blue**,100% beef patty, bacon, local blue cheese, toasted brioche with lettuce, caramelized onion, tomato, homemade burger sauce, seasoned chips or garden salad | | 13.5 |
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| **The Smashed Beef**,100% beef patty in toasted brioche with lettuce, tomato, red onion, homemade burger sauce and pickles, seasoned chips or garden salad | 12.5 |  | **The Chicken**,marinated grilled chicken breast, toasted brioche with lettuce, tomato, red onion, homemade burger sauce, seasoned chips or garden salad | | 12.5 |
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| **The Plant Based**, Moving Mountains ® burger, toasted vegan brioche, vegan cheese, lettuce, tomato, red onion, pickles, homemade burger sauce, seasoned chips or garden salad (VE) | 13.0 |  | **The Korean BBQ**,lightly battered chicken, toasted brioche with lettuce, slaw, gochujang mayo, sesame, spring onion, tomato, seasoned chips or garden salad | | 13.5 |
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| **Grilled Chicken Breast,** in a herby paprika marinade served with garden salad and seasoned chips | 10.0 |  |  | |  |

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| SIDES **Seasoned Chips** (VE) 3.0 | **Sweet Potato Fries** (VE) 4.5 | **Garden Salad** (VE) 3.5 | **Crushed Potatoes** (V) 4.0 |

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| LIGHT BITES SHARE 3 FOR 18.0 OR 5 FOR 28.0 MONDAY-THURSDAY | |  |
| **Marinated Olives** (V) (VE) (GF) | 4.0 |  |
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| **Houmous**, served with marinated olives and focaccia (VE) | 6.0 |  |
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| **Halloumi Fries**, breadcrumbed and fried, served with tomato dip (V) | 6.5 |  |
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| **Crispy Tempura Calamari**, served with aioli | 8.5 |  |
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| **Camembert Melts**, breadcrumbed and fried, served with a cranberry and bacon reduction (Ask for V) | 7.0 |  |
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| **Oven-Baked Cauliflower Wings** served with tartar sauce (V) (GF) (VE) | 6.5 |  |
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| **Local Moules Mariniere** pan fried with shallots, garlic, white wine and cream served with toasted focaccia | 7.5 |  |
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| **Marinated Chicken Wings** roasted with fresh herbs and spices served with Korean or Hickory BBQ sauce (GF) | 7.5 |  |

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| SHARERS | |
| **Loaded Nachos** with baked yellow tortilla chips, cheese, homemade guacamole, sour cream, chopped tomatoes, red onion and jalapenos (Ask for VE)  Add Refried Beans | 8.5  0.9 |
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| **Oven-Baked Camembert** marinated, served with toasted focaccia (V) (Ask for GF) | 13.0 |
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| DESSERTS |  |
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| **Homemade Strawberry Vanilla Cheesecake** with white chocolate and strawberry sauce (V) | 6.5 |
| **Trio of Sorbet** with strawberry, mango, and lemon (V)(GF)(VE) | 4.5 |
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| **Homemade Warm Chocolate Brownie** with your choice of ice cream: (V)  Vanilla Pod | Chocolate | Pistachio | 6.5 |
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