

RESTAURANT

Small Bites

To Share

Marinated Olives £4

Spicy Mixed Nuts £4

(GF)(VE)

Chef's Soup of the Day (V) £6

Served with Sourdough Bread

(GF)(VE)

Sharer for Two (V) £9 Marinated Olives, Hummus and

Sourdough Bread

Mezze Platter (V) £14 Falafel, Olives, Hummus, Vegetables, Feta Cheese, Dips and Sourdough Bread

Sharing Nachos (V) £10 Tortilla Chips topped with Melted Cheese, Pico de Gallo, Guacamole and Sour Cream

Mixed Bread Selection (VE) £5

Extra Virgin Olive Oil and Balsamic

To Start

Potted Smoked Mackerel £7

Toasted Sourdough Bread and Pea Shoots

Smoked Haddock & Dill Fish Cakes £8

Rich Red Chilli Sauce

Home Made Chicken Liver Paté £7

Red Onion Jam and Sourdough Bread

Prawn Cocktail Stuffed Avocado Salad (GF) £9

Marie Rose Sauce

From the Sea

Pan Fried Seabass Fillet £18

Tenderstem Broccoli, Confit Fennel, Cherry Tomatoes and Vierge Sauce Mediterranean Salmon £17

Fillet of Salmon, Mediterranean Style Couscous and Lemon Butter Sauce

Classic British Fish & Chips in Crispy Fish Batter Mix £15

Prime Camden Ale Beer battered crispy Cod with Chunky Chips, Mushy Peas and Tartare Sauce

Pasta & Salad

Traditional Caesar Salad (GF) £12

Cos Lettuce, Croutons with a Caesar's Dressing made up of Olive Oil, Lemon Juice and Parmesan Cheese Add Roast Chicken and Smoky Bacon £3

Chicken, Mango & Avocado Salad (GF) £12

3 of your 5 a day, rich in Vitamin C and Folate, Asian Style Slaw and Lemon Dressing Chicken Tikka Superfood Salad £15

White Quinoa, Edamame Beans, Cucumber shavings, julienne Red Peppers, Cherry Tomatoes and Pumpkin Seeds

Couscous Salad £15

Couscous, diced Courgettes and Tricolour Peppers marinated with Thyme, Black Pepper and Olive Oil, tossed with Cherry Tomatoes, Parsley, Lemon and boiled Chickpeas

Penne All'Arrabbiata Pasta (V) £11

Fiery Rich Tomato and Basil Sauce

Penne All'Arrabbiata Con Pollo £13

Fiery Rich Tomato and Basil Sauce with Chicken

From the Stove

Moroccan Chicken Skewers (GF) £15

Moroccan Spices with Tzatziki, Fries and Salad

From the Grill

28 Day Aged Beef Steaks

Cherry Tomatoes, Portobello Mushroom and Triple Cooked Chips

10oz Rib Eye £22

7oz Fillet £25

Sauces £2

Béarnaise, Peppercorn, Mushroom, Blue Cheese and Rosemary Jus

House Burgers

8oz Sirloin £23

Slow Cooked Lamb Shank £20

Creamy Mash, Light Mint Jus, Tenderstem Broccoli

Steak & Ale Pie £16

Creamy Mash, Light Mint Jus, Tenderstem Broccoli

Chicken, Leek & Bacon Pie £15

Creamy Mash, Light Mint Jus, Tenderstem Broccoli

Mediterranean Vegetable Tagine (V) £15 Spiced Vegetables, Olives and a slice of Garlic Bread

Aberdeen Angus Burger £15 Cajun Chicken Burger £14

Tomato, Lettuce and Onion served in a Brioche Bun with Triple

Cooked Chips, Salad and Coleslaw

Spicy Breaded Chicken and Pico de Gallo served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

Vegetarian Burger (V) £11

Served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw Chicken Burger £12

Served in a Brioche Bun with Triple Cooked Chips, Salad and Coleslaw

£١

Extra Toppings: Mushrooms, Onion Rings, Cheese, Bacon or Egg

Sides

French Fries (VE) £4

House Green Salad (GF)(VE) £4

Chunky Chips (V) £4

Seasonal Vegetables (V) £3

Home Made Onion Rings (VE) £4

Dessert

Apple Tarte Tartin (V) £6

With Vanilla Ice Cream

Sweet Potato Fries (VE) £3

Mashed Potato (GF)(V) £3

Vanilla Crème Brûlée (V) £7 With a Shortbread Biscuit

Sharing Traditional Cheese Board (V) £9 Smoked Cheddar, Stilton, Brie

and English Cheese

Sticky Toffee Pudding (V) £7

Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream Ice Cream & Sorbet (GF)(V) £5

Please ask your server for flavours

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian