

FOR THE TABLE

CIABATTA BREAD

today's loaf &
miso butter **V,S,D**

4.5

GORDAL OLIVES

cured green spiced
spanish olives **VE,GF**

4.5

PECORINO & TRUFFLE NUTS

V,N,D

4.5

PADRON PEPPERS

blistered green spanish padron
peppers & smoked salt **VE,GF**

6

STARTERS

SOUP OF THE DAY

croutons **V,GF***

BREADED CHICKEN GOUJONS

bbq sauce **D**

DUCKLESS VEGETABLE SPRING ROLLS

hoisin bbq sauce **VE,S,SE**

VEGETABLE CAPONATA

aubergine, red pepper,
mint, pine nuts &
crispy onions **VE,N,GF**

MAINS

120g FLAT IRON STEAK

fries & rocket salad

SAUCES 2.5

Peppercorn Sauce **V,D,GF**

Chimichurri **VE,GF**

Tarragon **V,D,GF**

Red Wine Sauce **D,GF**

BBQ **D**

FISH AND CHIPS

battered cod fillet, tartare sauce, mushy peas and chips **F,D**

CHICKEN SUPREME

red hazelnut pesto, lentil & spinach salad with crushed new potatoes **N,D**

MEDITERRANEAN VEGETABLE & BASIL TART

basil & maize pastry case with a tomato sauce base, grilled courgette,
red & yellow pepper, red onion & cherry tomato and a basil
and pumpkin seed crumb & rocket salad with balsamic glaze **VE**

SIDES

FRIES VE 3.5 | CREAMY MASH V,D,GF 5 | GARLIC CRUSHED NEW POTATOES VE,GF 4.5
SEASONAL VEGETABLES VE,GF 4.5 | MIXED SALAD VE,GF 3.5



V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS | F - FISH | D - DAIRY
S - SOYBEAN | SE - SESAME | C - CRUSTACEAN | M - MOLLUSCS | * - OPTION AVAILABLE ON REQUEST