

## BAR SNACKS

### Nocellara Olives (GF, VE)

Needs no introduction. Your fave snack on a toothpick.

May contain: mustard, sulphites, lactose, nuts

£5.00

### House Pickles (GF, VE)

Selection of homemade pickles including cornichons, celery, red onion & carrot.

Allergens: sulphites, celery

£5.50

### Smacked Cucumbers (GF, VE)

Sweet and spicy sesame coated cucumbers.

Allergens: sesame, soya. May contain: sulphites, gluten

£5.50

### Scotch Egg

Soft yolk egg wrapped in breaded pork coating, served with English mustard.

Allergens: gluten, lactose, egg, sulphites, mustard. May contain: soya

£6.00

## SHARING DISHES

### Grilled Prawns & nori butter (GF)

Shell-on King Prawns, with a nori butter dressing.

Allergens: fish, crustaceans, lactose. May contain: sesame, peanuts, nuts, molluscs

£12.50

### Blue Cheese Buffalo Wings (GF)

An oldie but a goodie, now gluten-free. Tangy BBQ tossed chicken wings with a classic blue cheese dressing.

Allergens: lactose, sesame, eggs, sulphites, mustard

£8.00

### Ham & Cheese Croquettes with Sriracha Mayo

Spanish-style croquettes with spicy Sriracha mayo dipping sauce.

£9.00

### Fried Lamb Chop with Fennel & Orange Slaw (GF)

Paprika & cumin spiced tender lamb chops with tangy fennel and orange slaw.

May contain: gluten

£14.00

### Fried Cauliflower with Tahini (VE, GF)

Lightly-salted, deep-fried florets of cauliflower, with a tahini dip.

Allergens: sesame

£7.00

### Crispy Falafel Balls with Vegan Truffle Mayo (VE)

Bitesize, lightly fried sweet potato falafel balls with vegan truffle mayo dip.  
Allergens: gluten. May contain: celery, mustard, sulphites, sesame, lactose, peanuts, nuts, fish  
£8.00

Halloumi Fries with Chilli Jam (GF, V)  
Slabs of fried halloumi with a tangy chilli jam.  
Allergens: dairy  
£8.50

Baked Paprika Spiced Sweet Potato with Zhug (V)  
Buttery sweet potato, crisped on the pan and spiced with paprika, served with a coriander infused dressing.  
Allergens: gluten, mustard. May contain: mustard, nuts  
£8.50

Rosemary Salt Fries (VE, GF)  
Shaken in all the right ways. Classic-cut fries lightly dusted in rosemary salt.  
£5.00

## MAIN DISHES

Catch of the Day & Chips  
Market fish of the day, lightly battered served with thick cut chips, tartare sauce & mushy peas.  
Allergens: fish, gluten, lactose, egg, mustard. May contain: soya, sulphites  
£18.50

Chicken Schnitzel & Balsamic Salad  
Breaded chicken breast, sprinkled with rock salt, serve with a Datterino tomato & rocket salad.  
Allergens: gluten, lactose, egg. May contain: sulphites, soya  
£15.00

Spicy Mussels Marinara with Toasted Brioche  
Fresh mussels cooked in a heavenly white wine and spicy tomato sauce with toasted brioche for dipping.  
Allergens: molluscs, gluten, soya. May contain: sulphites, egg, lactose  
£14.00

Steak Frites with Bearnaise Sauce  
8oz onglet steak served rare and finely sliced alongside watercress, rosemary salt fries and Bearnaise sauce.  
Allergens: gluten, lactose, egg, mustard. May contain: sulphites  
£18.00

Autumnal Butternut Squash & Beetroot Warm Salad (VE)  
Skin-on roasted squash and marinated beetroot with spicy smacked cucumbers, grapes and almond dukkah.  
Allergens: gluten, nuts, soya, sulphites, sesame. May contain: mustard, peanuts  
£12.00

### The People's Burger & Rosemary Salt Fries

8oz beef patty, beef tomato, baby gem, red onion, pickled cucumber and burger sauce. Served in sesame & poppy seed brioche bun, with rosemary salt fries, ketchup and mayo.

Allergens: gluten, soya, lactose, sesame, eggs, sulphites, mustard, celery. May contain: nuts  
£16.50

### Buttermilk Fried Chicken Burger & Rosemary Salt Fries

Crispy fried buttermilk chicken fillet, with coleslaw and chilli & honey jam. Served in sesame & poppy seed brioche bun, with rosemary salt fries, ketchup and mayo.

Allergens: gluten, lactose, sesame, eggs, sulphites, mustard. May contain: nuts, soya  
£15.50

### The People's Vegan Burger & Rosemary Salt Fries (VE)

Jackfruit patty with pickled red onions, vegan slaw & chilli jam. Served in vegan brioche bun, with rosemary salt fries, ketchup and mayo.

Allergens: gluten, soya. May contain: sulphites, nuts, sesame, peanuts, nuts  
£12.50

## SWEET TREATS

### Baked Basque Cheesecake with Homemade Raspberry Jam (V, GF)

Rich and creamy vanilla cheesecake offset with sweet raspberry jam.

Allergens: lactose, eggs. May contain: sulphites  
£7.50

### Dark Chocolate Mousse with Creme Fraiche (V, GF)

Homemade chocolate mousse topped with creme fraiche, candy grapes and crushed hazelnuts.

Allergens: nuts, soya, lactose, egg, sulphites. May contain: peanuts  
£7.00

### Jude's Vegan Ice Cream (VE, GF)

Selection of flavours including salted caramel, chocolate & vanilla.

Allergens: soya. May contain: egg, lactose, peanut, nuts  
£6.00

### Vegan Chocolate Brownie (VE)

Goosey-centre warm chocolate brownie with vegan vanilla ice cream.

Allergens: gluten  
£6.00

## KIDS MENU

### Cheeseburger & Fries

A tiny human-sized version of our signature. Plain beef patty topped with cheese, housed in a small brioche bun with a side of fries.

Allergens: gluten, soya, lactose, sulphites, mustard, celery. May contain: egg, sesame, nuts  
£8.50

### Spaghetti with Tomato Sauce (V)

A kids fave, spaghetti with simple but tasty tomato sauce.  
£8.00

### Hummus & Crudites (V, VE)

House-made hummus served with seasonal veggie batons  
Allergens: sesame, celery  
£6.50

### Sausage, Beans & Fries

Pork chipolata, a dollop of beans and some fries on the side.  
Allergens: gluten, sulphites, mustard, celery  
£7.50

### Fish & Chips

A mini version of the classic, served with thick-cut chips.  
£9.50