## THE ANCIENT MARINER

## **SMALL PLATES MENU**

<b>BAGUETTE AND BUTTER</b> (vgo)(gfo) warm baguette with salted butter	5	<b>MOULES MARINIERE</b> (gf) mussels steamed with white wine, cream and garlic	12
<b>GORDAL OLIVES</b> $(gf)(ve)$ large juicy green olives with salted lemon and herbs	3.5	BAKED GNOCCHI: with 'NDUJA RAGU	10
<b>IBERICO SALAMI</b> (gf) hand-cut organic salami	8.5	beef and spicy pork ragu baked with gnocchi and mozzarell or <b>RED PEPPER, CAPER &amp; OLIVE SAUCE</b> (ve) creamy roasted red pepper and tomato sauce with olives, c basil and vegan mozzarella	
$ \begin{array}{l} \textbf{PADRON PEPPERS} \; (vgo)(gf) \\ \text{fried padron peppers with lemon and sea salt} \end{array} $	6	BUFFALO WINGS, RANCH (gf) chicken wings glazed in a mild and tangy mango & habaner	<b>9</b> o buffalo
<b>TARAMASALATA, PRAWN CRACKERS</b> (gf) whipped smoked cods roe with prawn crackers	6	sauce, with celery and buttermilk ranch  DOUBLE CHEESEBURGER (gfo)	10.5
BURRATA, BEEF HEART TOMATO, BASIL $(gf)(v)$ creamy burrata with chunky tomatoes, basil and olive oil	11.5	double smash patty cheeseburger, with ketchup, mustard a relish	
BUTTERMILK FRIED MUSHROOMS, HOI SIN $(vg)$ crispy oyster mushrooms, glazed in peach hoi sin sauce with onions and sesame	<b>8.5</b> h spring	<b>CAESAR SALAD</b> (vgo)(gfo) gem lettuce, anchovies, parmesan aioli and butter toasted breadcrumbs	6.5
<b>BEETROOT BHAJIS, MANGO, MINT</b> (vgo)(gf) indian spiced beetroot fritters, mango puree, yoghurt, cucu and mint	<b>7</b> mber	SALTED FRIES (gf)(vg) crispy coated fries	4.5
<b>DEVILLED CRABCAKES, MARIE ROSE</b> (gfo) crumbed brown and white crabcakes with sriracha marie rocrinkle-cut gherkins	<b>9</b> ose and	<b>GARLIC FRIES, ROSEMARY</b> $(gf)(vg)$ crispy coated fries, house seasoning with garlic and fresh ro	<b>5</b> esemary
KING PRAWNS, GARLIC CHILLI BUTTER (gf) whole king prawns cooked in a creamy garlic and chilli butte	13 er sauce	ONION RINGS, MAPLE BBQ $(gf)(vg)$ chunky beer-battered onion rings with sweet and smoky bb	<b>5</b> oq sauce

## **DESSERTS**

BASQUE CHEESECAKE, STEWED APPLE, BROWN BUTTER (v)	6
CHOCOLATE GANACHE, SALTED CARAMEL (ve/gf)	
<b>HOMEMADE ICE CREAM</b> per scoop (gf) chocolate (ve), vanilla (v), salted caramel (v)	2.5

## CHILDREN'S MENU

breaded hake fingers, fries, mushy peas 7
tempura chicken bites, fries, bbq beans 7
creamy tomato & cheddar macaroni, garlic bread 7

If you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.