



NIBBLES

Nocellara olives (pb) (v)	5.00
Pork scratchings	4.50

BAR SNACKS

Halloumi fries chilli, mustard & honey dressing (v)	8.00
King mushroom skewer with wild mushroom & black garlic glaze, tarragon (pb) (v)	8.00

CHICKEN WINGS

Chicken wings with hot honey sauce	8.95
Buffalo wings with buffalo & truffled blue cheese sauce	8.95
Korean fried cauliflower wings with sesame seeds (pb) (v)	9.00

SMALL PLATES/ STARTERS

Bruschetta with feta, marinated tomatoes, black olive & pesto (pb) (v)	8.50
Lamb kofte balls with braised tomato sauce, yoghurt & grilled flatbreads	9.00

SHARERS

Mezze board with whipped feta dip, violet artichokes, grilled halloumi, Padron peppers, aubergine dip, crispy stuffed olives, kalamata mezze & grilled flatbreads (v)	24.00
Chilli beef nachos with melted cheese, tomato salsa, guacamole and sour cream	17.50
Plant-based nachos with plant-based cheese sauce, roasted tomato & pepper salsa, guacamole and jalapeños (pb) (v)	14.50

MAINS

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon	19.50
Chicken milanese with tomato chutney, burrata & Parma ham	24.00
South Devon crab ravioli with a shellfish sauce & coastal greens	23.00
Cured & roasted Chalk Stream trout with courgette piperade, mussels, lobster sauce and aioli	23.50
Gnocchi with charred long stem broccoli, pine nut pesto, roasted mushroom and goat's curd (v)	15.50
Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan	13.50
Cajun-roasted chickpea & butternut squash salad with hummus & toasted almonds (pb) (v)	14.50
Add on Add on chicken 4.00	
225g rump steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce	26.00
Choose from Peppercorn sauce Béarnaise sauce (v) 2.00	
Harissa pork kebab with aioli, popponcini peppers, watercress & picked shallot salad, flatbread	15.00
Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips	18.50
Add on Streaky bacon 2.50 Smashed avocado (pb) (v) 2.50	

SIDES

Triple-cooked chips (pb) (v)	5.50
Baby potatoes with herb butter (v)	5.50
Padron peppers with paprika salt (pb) (v)	6.00
Chargrilled long stem broccoli (pb) (v)	6.00



FULLER'S

P U D D I N G S

Triple chocolate pot with white chocolate ganache, caramelised mousse, 70% ganache and 100's & 1000's (v)	9.50
Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v)	9.00
Mulled apple tart fine with spiced vanilla custard (pb) (v)	10.50
Affogato salted caramel ice cream (v)	5.50
Selection of ice-creams by the scoop (v)	3.00
Ice Cream Flavours Salted caramel (v) 3.00 Vanilla (v) 3.00 Strawberry (v) 3.00	
Chocolate ice cream (pb) (v) 3.00	

A T R E A T T O F I N I S H

Miniature chocolate brownie With a hot drink of your choice (v)	6.00
Mini sticky toffee pudding With a hot drink of your choice (v)	6.00

Lubomir Hodac Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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