



SCOFF & BANTER

STARTERS	SANDWICHES & BURGERS	MAINS
<p>Olives (VE) (GF) - 5</p> <p>Smoked chilli almonds (VE) (GF) - 5</p> <p>Focaccia and warm French baguette with olive oil, sea salt and butter (V) - 5</p> <p>Burrata and tomato salad (V) - 11</p> <p>Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil</p> <p>Beef carpaccio (GF) - 12</p> <p>Beef tenderloin sliced to perfection, dressed rocket, aged Parmesan and creamy lemon drizzle</p> <p>Tomato soup (VE) - 7</p> <p>Rustic vine tomato soup served with baguette</p> <p>Chicken liver pate - 11</p> <p>Served with fig relish and toasted ciabatta</p> <p>Tiger prawn skewers - 13</p> <p>Tiger prawns in a satay marination, Asian coleslaw and prawn cracker with satay dip</p> <p>Garden to plate green salad - 11</p> <p>Mixed leaves, broccoli, cherry tomatoes, avocado, pine nuts. Served with a spicy vinegar dressing</p>	<p>All sandwiches are served with fries and mixed leaf salad</p> <p>Vegan falafel burger (VE) - 18</p> <p>Plant-based burger with tomato, lettuce, vegan cheese and chips</p> <p>Wagyu burger - 24</p> <p>Wagyu beef burger in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and chips</p> <p>Ham and cheese panini - 12</p> <p>Ciabatta bread, gooey melted cheddar cheese and savoury ham</p> <p>Tuna and spicy mayo panini - 12</p> <p>Ciabatta bread, Atlantic tuna and homemade spicy mayonnaise</p> <p>Tomato and mozzarella panini (V) - 11</p> <p>Ciabatta bread, beef tomato, fior di latte mozzarella and organic pesto</p>	<p>Seafood Linguine - 23</p> <p>Tiger prawns, calamari and mussels bound with Linguine pasta in a creamy seafood sauce</p> <p>Grilled chicken breast - 22</p> <p>Chicken breast, served with garlic aioli, chargrilled lemon, mixed lead salad and dauphinoise potato</p> <p>Linguine Arrabbiata (V) - 16</p> <p>Pasta in a picante arrabbiata sauce and Parmesan Reggiano</p> <p>Add:</p> <p>- Chicken - 5</p> <p>- Salmon - 7</p>
SALADS	<div><div>STEAKS & GRILLS</div><div><div><div>Grilled salmon - 26.5</div><div>Salmon fillet with country style potato & asparagus. Served with a white wine and caper sauce</div><div>Grilled lamb cutlets - 29</div><div>Served on dauphinoise potatoes with broccoli, apple puree, mint and red wine sauce</div><div>Rib eye steak - 35</div><div>Dry aged rib eye steak, cooked to your liking. Accompanied by grilled shallots, cherry tomatoes, portobello mushroom</div></div><div><div>All are served with thick cut chips</div><div>Choose your sauce</div><div>- Peppercorn sauce - 1.5</div><div>- Red wine sauce - 1.5</div><div>- Chimichurri (V) - 1.5</div><div>- Bearnaise (V) - 1.5</div></div></div></div>	
<p>Classic Caesar salad - 13.5</p> <p>Cos lettuce, anchovies, croutons and shaved Parmesan</p> <p>Add:</p> <p>- Chicken - 5</p> <p>- Salmon - 7</p> <p>Healthy salad bowl (VE) - 14</p> <p>A delicious medley of Broccoli, tomato, avocado, chickpeas, asparagus, topped with corn and pomegranate. Spicy vinegar dressing served on the side.</p>	<div><div>CHEFS SPECIALITIES</div><div><div>Butter Chicken Feast - 25</div><div>Tender chicken, bound in Chef's butter sauce with rice, naan bread, poppadom's & pickles</div><div>Fish & chips - 20</div><div>Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon</div></div></div>	
SIDES	DESSERTS	
<p>Country style crushed potatoes with garlic and hallots – 5</p> <p>Steamed garlic kale and tenderstem broccoli (VE) (GF) - 5</p> <p>French fries (VE) (GF) - 5</p> <p>Sweet potato fries (VE) (GF) - 5</p> <p>Mixed leaf salad (V) - 5</p>	<p>Mango Cheesecake - 10</p> <p>Velvety cheesecake with sweet Mango, and a buttery cracker crust and raspberry puree</p> <p>Tiramisu - 9</p> <p>A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee</p>	<p>Sticky toffee pudding - 9</p> <p>Caramelised Williams pear, butterscotch sauce and vanilla ice cream</p> <p>Cheese selection - 10</p> <p>Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts</p>