

# MENU

## SMALL PLATES & STARTERS

Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic & Aioli Dip (v) 6.95

Soup of the Day served with Warm Bread & Butter (v, ve) 6.95

Beetroot Hummus, Pickled Baby Beets & Toasted Pitta Bread (ve, v) 6.95

Oven Baked Mushrooms Cooked in a Creamy Brie Sauce, served with Toasted Sourdough (v, can be made ve) 7.95

Buffalo Cauliflower Wings, Spring Onions, Sesame Seeds & Chilli (v, ve) 7.5

Oven Baked Sundried Tomato Polenta Bites, Vegan Parmesan, Confit Cherry Tomatoes (v, ve) 7.25

Prawn Cocktail & Caviar served with Buttered Bread 8.25

Deep Fried Scampi served with a Tartare Sauce 7.95

Thai Style Fishcakes served with a Sweet Lime & Chilli Dip 7.95

Crispy Chicken Bites, Homemade Buffalo Sauce on the side, Sesame Seeds, Chilli, Spring Onions 8.5

Smoked Chicken, Chorizo & White Pudding Terrine, with a Crostini 9

Chorizo Scotch Egg, Piccalilli, Salad Garnish 8.95

## MAINS

Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce 18.95

Pan Seared Seabass Fillet, Orange, Fennel & Radish Salad with a Honey & Mustard Dressing 20

Pan Fried Hake, Curried Cauliflower Puree, Sautéed Chorizo & Spinach, Patatas Bravas 22

Caesar Salad - Choice of either Chicken Supreme or Red Mullet served with Bacon, Romaine Lettuce, Anchovies, Parmesan, Croutons & Caesar Sauce 18

Pan Fried Duck Breast with Charred Pak Choi served in a Thai Broth 20

Grilled 8oz Beef Burger, Smoked Oakwood Cheddar, Bacon, Onion Rings & Fries 18.95

Cumberland Sausages, Creamy Mashed Potato, Red Onion Gravy, Sautéed Greens 18.95

Slow Cooked Pork Belly, Roasted Baby Carrots, Carrot Puree, Shredded Cabbage, Calvados Jus & Apple Crisps 21

10oz Ribeye Steak, Homemade Triple Cooked Chips, Sautéed Paris Brown Mushrooms, on the Vine Cherry Tomatoes 28

10oz Sirloin Steak, Homemade Triple Cooked Chips, Sautéed Paris Brown Mushrooms, on the Vine Cherry Tomatoes 27

## VEGETARIAN & VEGAN MAINS

Gnocchi Cooked in either Vegan Pesto Sauce or Courgette Provençal both served with Vegan Parmesan Cheese (v, ve) 17

Brie, Mushroom & Cranberry Wellington with Patatas Bravas & Buttered Greens (v) 18.5

Sweet Potato Roulade with New Potatoes, Seasonal Greens & Caper & Chilli Vegan Butter (v, ve) 18.5

Vegan Mediterranean Vegetable Wellington with Patatas Bravas & Seasonal Greens (v, ve) 18.5

Mexican Salad - Sweetcorn, Onion, Garlic, Lime, Pepper, Celery, Cucumber & Coriander all served on Mixed Leaf Salad with Grilled Pitta Bread (v, ve) 16

Add Feta Cheese 3    Add Halloumi Cheese 3

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£) An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team. V= vegetarian Ve= vegan*

## SIDES & SAUCES

Fat Chips 4.5	Side Salad 4.5	Skinny Fries 4.5
Buttered Greens 4.5	Grilled Halloumi Cheese 5.5	Garlic & Herb Mushrooms 4.5
Peppercorn Sauce 3	Mushroom Sauce 3	Blue Cheese Bon Bons 3.5
Loaded Fried with Cheese, Chorizo & Spiced Ketchup 7.25		
Loaded Fries with either Smoked Oakwood Cheddar Cheese (v) or Vegan Cheese (v, ve) 6		

## CIABATTAS & WRAPS

Baby Prawn Marie Rose Dressing & Baby Gem Ciabatta 8.5
Coronation Chicken Ciabatta 8.5
Cumberland Sausage & Red Onion Jam Ciabatta 8.5
Spiced Aubergine Compote, Peppers, Courgette & Feta Cheese Wrap (v, ve alternative available) 7
Halloumi, Rocket & Sweet Chilli Ciabatta (v, ve alternative available) 7.5

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## ROYAL PLOUGHMAN'S

Chorizo Scotch Egg, Ham Slices, selection of Cheese, Gherkin, Bread & Butter, on the Vine Cherry Tomatoes & Piccalilli	
For one - 17.5	For two - 25

## DESSERTS

Ice Cream or Sorbet 7	
Double Chocolate Chip Brownie with Raspberry Mousse 7	
White Chocolate & Raspberry Crème Brûlée, White Chocolate Soil Garnish 7	
Dark Chocolate & Cherry Cheesecake, with a Cherry Compote (gf, vg) 7	
Cheeseboard served with a selection of Crackers, Celery, Apple, Spiced Plum Chutney & Butter	
For one - 12	For two - 22

## HOT DRINKS

COFFEE	£		
Americano	2.85	Latte	3.25
Espresso	2.25	Cappuccino	3.25
Flat White	3.25	Hot Chocolate	3.75
<i>Milk Alternative - Oat/Almond/Soy - 50p extra</i>			

## TEA £2.7 Cup £3.5 Pot

English Breakfast // Earl Grey / Pure Peppermint / Lemon & Ginger/  
Strawberry & Raspberry / Pukka Supreme Matcha Green Tea

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