

small plates

dips n olives

mixed olives, tapanade, hummus, pesto and olive oil and balsamic served with warmed bread perfect to share £12

gochujang pork belly bites

sticky spiced pork belly topped with sesame seeds on a bed of salad greens £10

prawn or halloumi taco

soft taco's stuffed with crisp lettuce, cucumber, slaw, garlic mayo and herbs topped with prawns £12 or halloumi £11

gambas pil pil

succulent prawns in garlic & chilli served with toasted sourdough £11

salt and pepper calamari

succulent spiced calamari on a bed of lettuce with a wedge of lime and sriracha mayo £10

patatas bravas

spanish style crispy friend potatoes with a spicy tomato sauce (V) £8

leek and potato soup

delicious homemade leek and potato served with sourdough toast (VG) £8

bang bang cauliflower

crispy coated cauliflower florets in a sweet and spicy glaze (V) £9

sweet potato wedges

loaded sweet potato wedges on a bed of home made hummus served with tomato, cucumber, harissa oil, herbs and fetta £9

larger plates

chalk stream trout

pan fried chalk stream trout with lemon, herbs and garlic butter with new potatoes wilted greens and chorizo chips (GF) £20

thai chicken skewers

succulent thai flavored chicken skewers served with coconut rice asian greens and satay dipping sauce £18

ham egg & chips

thick cut, home cooked honey roasted ham served with local eggs, chips and salad (GF) £18

spaghetti aglio e funghi

creamy garlic mushroom spaghetti topped with parmesan and served garlic bread £14

pasta alla salmone

creamy rich sauce with hot smoked salmon and capers topped with herbs and served with garlic bread £17

lamb kofta

homemade spiced lamb kofta on a bed of hummus topped with fetta and pomegrante served with rice, salad, flatbread and tzaziki £19

steak bavette

mouth watering bavette steak seared to medium rare served with chimichurri, patatas bravas and tomato and onion salad £26

fish & chips

haddock in crispy beer batter served with pea puree & tartar sauce (GF0) £18

PLEASE ENSURE YOU ADVISE YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE'S.

burgers, flat breads & salads

bacon cheese burger

8oz homemade smoked burger patty topped served smoked applewood cheese and bacon, bbq sauce, baby gem, pickles & fries (GFO) £18

vegtastic bean burger

served in a fresh vegan bun with burger sauce, tomato, pickles and baby gem & fries (VG, GFO) £18

loaded flatbread

toasted flat bread, hummus, green salad, tomato chutney and house pickled onions drizzled with tzatziki £13 (V) add halloumi, lamb kofta pr falafel £4

vegetarian kofta

served with toasted flatbread hummus, salad & tzatziki £16

roasted cauliflower, sweet potato and chickpea salad

a warm salad of greens, spiced roasted cauliflower and sweet potato with chickpeas, herbs and toasted seeds £15 (VG)

ceasar salad

classic romaine lettuce, house croutons, egg and parmesan salad in a rich and tangy dressing topped with a soft boiled egg (V) £14.5 add chicken £4 add bacon £2

buddha bowl

baby leaf greens, edamame beans coconut rice, roasted cauliflower, cherry tomato, cucumber, house pickles topped with toasted pumpkin and sesame seeds and creamy miso dressing £14 (V) add chicken or halloumi £4

french fries	£5
parmy truffle fries	£6.5
garlic bread	£5

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sandwiches

available Monday – Friday 12–3

sandwich bread choice of ciabatta, wholemeal or sourdough (Gluten free option) all served with fries and garnish

smoked salmon, cream cheese and capers in a toasted bagel £12.5

succulent salt beef in a toasted bagel served with english mustard £12.5

thick cut, honey roasted ham and english mustard sandwich £12

succulent home cooked beef, horseradish and caramelised onion sandwich £12.5

mature cheddar served with caramelised red onion chutney sandwich (v) £11

wraps

available Monday – Friday 12–3

beetroot falafel, hummus, tomatoes, cucumber crispy lettuce, all wrapped in soft wheat wrap(v) £11

chicken ceaser salad , parmesan and creamy dressing all wrapped in soft wheat wrap £12

all served with fries and garnish

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desserts £8.5

banoffee pie, creamy and delicious biscuit base and
caramel cream pie with bananas served with icecream

lemon pannacota tart, tangy sicilian lemon custard in
a sweet pastry served with cream

homemade chocolate cookie dough stuffed with vanilla
icecream

rich and tangy mango cheesecake served with vanilla
icecream

decadent salted caramel brownie served with vegan
vanilla ice cream (VG,GF)

meringue nest filled with lemon curd and berries
served with vanilla icecream

plat rapide

a meal **of** two courses served on
one board

available Monday – Friday 12–3

starter, main or main and dessert
on one board £15.95

starter

gambas pil pil
bang bang cauliflower
salt and pepper squid

main

lamb kofta
spaghetti aglio e funghi
thai chicken skewers

dessert

mango cheesecake
lemon tart
salted caramel brownie



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