LIGHT BITES



LUNCH

SOUP £5.00 FISH & CHIPS SML £8.25 LRG £12.50

Minestrone soup with fennel & pancetta served with Beer battered Cod fillet served with chips, mushy peas &

sourdough bread

BREAD & OLIVES (V) (GF AVAILABLE) £5.00

Sourdough bread, mixed olives, extra vigrin olive oil & balsamic vinegar

GARLIC BREAD (V) £5.50

Pizza garlic bread topped with cheese.

GOATS CHEESE (V) £6.00

Breaded goats cheese, English asparagus & rocket

TOMATO & MOZZARELLA SALAD (GF) (V) £7.00

Marinated heritage tomatoes, buffalo mozzarella, pumpkin seed & basil pesto, watercress and a red wine pickled onion salad

GAMBAS PIL PIL (GF AVAILABLE) £8.00

King prawns in a chili, garlic & paprika oil, served with chargrilled sourdough bread

THAI FISH CAKES £8.00

Thai fish cakes, sweet & sour pickled cucumber ribbons & rocket leaves

BELLY PORK (GF) £7.00

Sticky belly pork, granny smith apple sauce and celeriac & whole grain mustard slaw

DELI

BACON CHEESE BURGER £12.00

Homemade beef burger topped with bacon & emmental cheese, burger sauce served in a sourdough bun with fries, salad & coleslaw

LAMB BURGER £12.50

Spiced lamb burger topped with goats cheese & beetroot aioli in a sourdough bun with tomatos, lettuce and mayo served hand cut chips & salad

BEAN BURGER (VE) (V) £11.00

Soya bean based burger in a sourdough roll with avocado and sweet onion chutney served with fries & salad

STEAK CIABATTA £11.00

Rump steak served on an open ciabatta with rocket and mayonnaise topped with onion rings served with a side of hand cut chips

HAM, TOMATO & BRIE (GF AVAILABLE) £8.50

Honey roasted ham, beef tomatoes, melted brie, rocket and mayo all served in a crispy ciabatta with hand cut chips

CAJUN CHICKEN FLAT BREAD £9.00

Cajun marinated chicken, roasted bell peppers & rocket on a flat bread with mayo & tzatziki dressing served with fries

HALLOUMI WRAP (V) £8.50

Grilled halloumi & roasted red peppers with rocket and tzatziki in a wrap served with fries

SIDES

FRIES (V) (VE) £3.75 HOMEMADE CHIPS £3.75

MIXED SALAD (V) (VE) £3.75 ONION RINGS

£3.75

Beer battered Cod fillet served with chips, mushy peas & tartare sauce

SMOKED HADDOCK (GF) £12.00

Smoked haddock fillet set on an asparagus & pea risotto with basil oil dressing

MOULES-FRITES (GF AVAILABLE) £12.00

Scottish Mussels steamed with garlic and shallots in a creamy white wine sauce served with fries and crusty bread

KING PRAWN LINGUINE £13.00

Kings prawns, sanphire, onions, garlic, chili & white wine sauce tossed with linguine pasta

CRAYFISH & MANGO SALAD (GF) £11.50

Crayfish tails & fresh mango tossed with mixed leaf lettuce, cherry tomatos, sweet bell peppers & sweet chili sauce

CHAR GRILLED PORK RIB-EYE £14.00

Pork rib-eye, tabbouleh, chimmichuri & tender stem broccoli

BBQ SQUID (GF) £13.00

Squid, roquito peppers in harricot bean, chorizo, tomato & basil sauce

CHICKEN SCHNITZEL £13.00

Breaded chicken escalope, tarragon mayonnaise, sweet peppers & gem lettuce served with herb buttered new potatoes

THAI NOODLES £12.50

A northern Thailand inspired dish. Chicken, egg noddles, peppers and chili tossed in a peanut & coconut sauce topped with spring onions

CHICKPEA DAHL (VE available) (GF) £10.00

Red lentil & chicpea dahl, mint & cucumber yoghurt, onion bhaji & coriander

DESSERTS

RASPBERRY BAKEWELL £6.00

Raspberry bakewell slice served with clotted cream

Sticky toffee pudding served with butterscotch sauce &

vanilla ice cream

BROWNIE £6.00

£6.50

Triple chocolate brownie served with white chocolate ice cream. **Vegan option available.**

PANNA COTTA (GF) £6.00

Vanilla panna cotta with fresh fruit & shortbread

TROPICAL PAVLOVA (GF)

STICKY TOFFEE PUDDING

Pineapple, passion fruit & kiwi, with Chantilly cream set on a meringue nest

LEMON TART £6.00

Lemon tart served with elderflower marinated English strawberries and lemon balm

ICE CREAM (GF) £4.50

3 scopes of our locally produced ice cream from sundaes - Choose from : Vanilla, Strawberry, Chocolate, Salted caramel or Raspberry ripple

(V) Vegetarian (VE) Vegan (GF) Gluten Free