BEFORE YOU START				SIDES/SNACKS		Loaded Fries	8.00
Olives	3.50	Sourdough	3.50	Homemade Triple Cooked Chips (v) (gfo)		Bean Chilli with Cheese (v) (gf) Pulled Pork & Cheese (gf)	
Marinated in Garlic & Herbs (ve (gf)		Sourdough Bread served with Oils/Balsc Vinegar (ve)(gfo)	amic	French Fries (v) (gfo)	4.00	Garlic Bread (v) Cheesy Garlic Bread (v)	4.00 4.50
STARTERS		MAINS					
Soup	7.95	Jerk Chicken with Caribbean	18.00	Duck Stir Fry 1			
			10.00	Duck sur rry	8.00	DESSERTS	8.0
Leek & Potato Soup served with Bread Butter (v) (gfo)		Rice & Peas and Grilled Corn	10.00	Hoisin Duck with Bean Sprouts, Noodles, julie Carrots & Red Peppers and grilled Pak Choi	enne	DESSERTS	8.0
Leek & Potato Soup served with Bread Butter (v) (gfo) Buffalo Chicken Wings			10.00	Hoisin Duck with Bean Sprouts, Noodles, julie	enne	DESSERTS Honeycomb Cheesecake (gf)	8.0

Soy & Gochujang Glaze	8.00
Chicken Wings	

Chicken Wings infused with a Red Pepper and Sov flavour

Bang Bang Cauliflower Wings 8.00

Crispy fried Cauliflower Wings with a sweet & spicy Sauce (v)

Halloumi with Hot Honey & 8.50 Spring Onions

Grilled Halloumi coated in hot Honey with Spring Onions and Aioli (v) (gfo)

Bao Buns

Hoisin Duck	8.50
Fried Hot Honey Chicken	8.00
Pulled Pork	8.00
Vegan Hoisin Duck (ve)	8.50
Calamari with Lemon Aioli	7.50
Arancini served with Chilli Jam (v)	8.00

reshly Beer Battered Haddock, served with triple cooked Chips and minted Peas and our homemade Tartar Sauce

Palm Garlic Crusted Seabass 18.50

Served with Dill & Chive Cream Blue Cheese Sauce, crispy Capers & Garlic crispy New Potatoes (gf)

Flat Iron Steak 10 02 25.00

Served with triple cooked Chips, Garlic Mushrooms, Rocket Salad & Peppercorn Sauce

Sirloin Steak 10 oz 34.00

Served with triple cooked Chips, Garlic Mushrooms, Rocket Salad & Peppercorn Sauce (gfo)

Mushroom Risotto 17.00

Creamy Risotto with grilled Portobello Mushroom Pesto and Peas (v) (gf)

Chicken & Prosciutto Risotto 20.00

Creamy Risotto with hot Honey grilled Chicken crispy Prosciutto and Pesto (gf)

Served with Bacon, smoked grilled Cheese homemade Burger Sauce, Pickles, Salad & Chips (gfo)

Halloumi Burger 15.00

Served with Chilli Jam, smashed Avocado, grilled Onions & Peppers & Chips (v) (qfo)

Buffalo Chicken Burger 16.00

Southern Fried Chicken Burger served with Ranch Slaw, Gherkins, Pink Onions & Chips

Puttanesca Spaghetti 15.00

With Olives, Sundried Tomatoes, Capers & Peppers in a Tomato Sauce & Garlic Bread finished with Parsley Panko Crumb (veo)

Add Cheese 1.00

Traditional Beef Tagliatelle 17.00

Our homemade Beef Ragu with fresh Tagliatelle finished with Parmesan Cheese and Parsley Panko Crumb & Garlic Bread

Nachos 12.00

Served with Guacamole, Sour Cream and Chive, Salsa and melted Cheese (v)

Add Pulled Pork 3.00 Add Bean Chilli (v) 3.00

10.95

Apple Crumble served with vegan Ice Cream

Chocolate and salted Caramel Cheesecake (ve)

Triple Chocolate Brownie with Ice Cream

French Apple and Rhubarb Tart served with Custard or Ice Cream

Toffee Crunch Pie

CHILDRENS MENU

Sausage, Egg & Beans Chicken Nuggets & Chips Tomato Spaghetti with Garlic Bread (v) Fish Fingers, Chips & Peas Cheese & Tomato Pizza (v)

Includes Main, Ice-Cream & Fruit Shoot