

S MENU T



2 COURSES 17.00

3 COURSES 19.95

STARTERS

Loaded Nachos V melted cheese, jalapenos, salsa, topped with guacamole & sour cream
+ Beef Brisket 2.95 + Pulled Pork 2.50

Glazed Chicken Wings choose a flavour: BBQ - Franks® Hot Sauce with Blue Cheese Dip - Hoisin

Smoked Salmon chilli & caper sour cream, served with sourdough bread

Bruschetta VG garlic, red onion, tomatoes & olive oil, served on chargrilled sourdough bread

Camembert **to share** V tomato relish & white bread

MAINS

Katsu Curry (Chicken or Aubergine) V panko breaded chicken breasts or panko breaded aubergine, sticky jasmine rice, chilli & spring onions

Mediterranean Vegetable Tart VG parmentier potatoes, house salad

Caesar Salad V crisp streaky bacon & chicken, cos lettuce, croutons, Italian hard cheese & Caesar dressing

Chicken & Ham Hock Pie creamy mash, white wine sauce & seasonal veg

Beer Battered Fish & Chips tartare sauce, your choice of garden peas, mushy peas or baked beans, served with triple cooked chips & a lemon wedge
+ Crusty Roll v6 1.00 + Curry Sauce v 1.00

Chargrilled Double Cheeseburger tomato, lettuce, pickles, burger sauce & fries

Spinach & Falafel Burger VG tomato, lettuce, pickles, tzatziki & fries

8oz Chargrilled Sirloin Steak +4 Surcharge

10oz Chargrilled Ribeye Steak +8 Surcharge

served with a grilled flat mushroom & tomato, garlic butter, fries & tempura onions
choose a sauce: Peppercorn - Blue Cheese

DESSERTS

Affogato VG **18+** with vegan vanilla ice cream, Biscoff biscuit & a shot of Amaretto

Cheesecake V biscuit base & cream cheese topping, vegan vanilla ice cream *please ask for our choice today*

Chocolate Brownie V served with vegan vanilla ice cream

Profiteroles V covered in milk & white chocolate

Ice Cream & Sorbets V VG options available *please ask for our choices today*

For even more delicious options see our Main Menu & Dessert Menu

V Made with vegetarian ingredients
however some cooking methods could affect this

VG Made with vegan ingredients

Food allergies & intolerances, please ask a member of our team

Our food and drinks are prepared in areas where cross-contamination can occur so we cannot guarantee that any product is free from allergens