

Dinner Menu

Starters
Focaccia, baba ghanoush & red pepper hummus to share VVG (G, SS) 12
Lamb samosas, with tomato and chilli chutney (G, M, S) 11
Salt and pepper squid, lemon and chive mayonnaise (CR, E) 11
Bang bang cauliflower with coconut yoghurt VVG (S, SS, SY) 9
Smoked cheese croquettes, beetroot chutney, roast garlic mayonnaise V (D, E, G, SS) 10
Nachos, mature cheddar, guacamole, tomato and red onion salsa, jalapeños, sour cream to share V (D) 15 Add chilli con carne (M, S) 6
———— Mains
Stuffed mushrooms with feta, oregano and quinoa, with tenderstem broccoli, ratatouille and basil pesto 🔻 🌾 19
Butter chicken masala curry, onion bhaji, pilaf rice, mango chutney and naan bread (D, G, M, N) 23
Fish and chips, mushy peas, tartar sauce and curry sauce (E, F, S) 19
Beef burger, smoked cheese, gherkin, red onion, tomato, gem lettuce, bacon jam, tomato relish with chips (D, G, M, S) 23
Chickpea and spinach burger, portobello mushroom, tomato and chilli jam, gherkin, red onion, gem lettuce with chips V VG (M, S) 19
Slow cooked lamb shoulder, puy lentils, braised red cabbage and green sauce (M, S) 27
Steamed mussels, chilli, lemongrass and coconut cream and fries (CR, D) 21
Sides
Chips V VG 5
Onion rings V 5 Tenderstem broccoli V VG 5
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Sticky toffee pudding, caramel sauce, honeycomb ice cream V vo 9
Pistachio and blackberry almond tart, vanilla ice cream (V) (D, E, G, N) 9
White and milk chocolate bread and butter pudding with custard (V) (D, E, G) 9
Baked basque cheesecake, mango and lime compôte, vanilla shortbread V (D, E, G) 9
Ice cream and sorbet selection (3 scoops) 8
Ice cream: vanilla, chocolate, strawberry 🗸 vanilla, honeycomb 🕡 vG
Sorbet: mango, lemon, raspberry V vo

