

While you wait

MARINATED OLIVES Citrus & herb infused olives. **VG, NGC** 4.00

BREAD, BALSAMIC & OLIVE OIL **VG** 4.00

ANTIPASTI BOARD Vegan whipped feta, chargrilled vegetables, olives, flatbread. **VG** 9.00

Small plates

HALLOUMI TACOS Pickled shallots, pomegranate, herb dressing. **V** 6.50

PIGS IN BLANKETS Pork sausages in crispy bacon. 6.50

KARAAGE CHICKEN Japanese-style fried chicken, spicy sweet & salty marinade. **NGC** 8.50

CHICKEN WINGS Choose from Salt & pepper, BBQ or honey & soy. 9.50

TEMPURA CAULIFLOWER Tikka glaze, coconut & mint dressing. **VG** 5.50

PIL PIL PRAWNS SKILLET Garlic-infused olive oil, red chillies. **NGC*** 9.50

Mains

STEAK FRITES Rump steak, skinny fries, peppercorn sauce, rocket & smoked tomato salad. **NGC** 20.00

CHICKEN PARMA & BURRATA Bloody Mary sauce, basil crumb, aubergine compote. 17.50

FISH SUPPER Fries, mushy peas, salt & vinegar tartare sauce. **NGC** 16.00

CHEF'S VEGGIE WELLINGTON Roast potatoes, vegan gravy, maple-roasted veggies. **VG** 15.00

BACON CHEESEBURGER Two 3oz burger patties, smoked cheddar, shredded iceberg, tomatoes, pickles, burger sauce, chips. **NGC*** 16.50

Sides

CHIPS Herb salt. **VG, NGC** 4.00

SALT & CHILLI CHIPS Sesame, chilli & spring onions. **VG, NGC** 7.00

HALLOUMI FRIES **V, NGC** 6.50

MAPLE-GLAZED ROOT VEGETABLES **VG, NGC** 4.00

Desserts

RASPBERRY BERET CHEESECAKE Mint chocolate chip ice cream. **V** 6.00

AFFOGATO Vanilla ice cream, cranberry sauce, churros, shot of espresso. **V, NGC*** 6.00

MULLED BERRY CRUMBLE Cinnamon & orange oat crumble, vanilla ice cream. **V, VG*, NGC*** 6.00

V VEGETARIAN

VG VEGAN

NGC NON-GLUTEN CONTAINING

***** : CAN BE MODIFIED TO CATER FOR RESPECTIVE DIETS (I.E NGC* = CAN BE MADE NON GLUTEN CONTAINING)

Although every effort is made to provide allergen free meals we use products that contain them in our kitchen and cannot rule out contamination.

If you suffer from any allergens or intolerances please let your server know when placing your order.

