

EVENING

SNACKS

Bread board & olives – 4.5 V

Marinated mixed olives 3 Ve.

Marinated anchovies, fresh herbs, lemon, chilli 3.5

Red pepper hummus, sesame, breads 5 CN V

Labneh bowl, cucumber, green herbs, spiced pumpkin seeds, breads 5 CN V

Guindilla chillies 2 Ve.

Fried butterbeans 1.5 Ve.

SHARING BOARDS- FOR 2- PERFECT TO START WITH

Olives, hummus, labneh, breads & oils

Gluten free bread available on request

CHARCUTERIE: Coppa ham, salami, prosciutto 14.95

VEGGIE: Baked aubergine, corn & pea fritter, grilled halloumi 14.95 V

FISH: Oak smoked salmon, tandoori fritter, anchovies 15.95

SMALL PLATES

Tandoori fish fritters, sweet chilli sauce, mint yoghurt 5.95 GF

Spanish Chorizo & patatas bravas, tomato, spiced aioli & a fried egg 6.95 GF

Slow cooked short rib of Beef, chilli & onion relish, crispy onions 7.95

Baked aubergine, tomato sauce & spinach, thyme breadcrumb 5.5 Ve.

Grilled halloumi, chermoula mayo, tomato salsa 6.5 V GF

Crispy 5 spice duck leg, orange, sesame, maple, chilli, tzatziki bruschetta, watercress 6.5

Corn & courgette fritters, labneh yoghurt 6.95 V GF

Harrisa spiced squash, smashed avocado, gorgonzola cheese, sweet chilli sauce 5.95 V GF

Oak smoked salmon, greens, mint yoghurt, soft boiled egg, chimichurri dressing 6.95

Polenta chips with parmesan, oregano & spiced mayo 3.75 GF V GF

BIGGER PLATES

Flat iron steak, crispy potatoes, mint yoghurt, watercress, fried egg 11 GF

Pulled BBQ beef stack, brioche bun, relish, slaw, gherkin, chilli mayo & fried potatoes 11

Crispy gnocchi, roast squash, gorgonzola, truffle oil, pickled ginger 10 V

Halloumi burger, brioche bun, spinach, relish, chilli mayo, gherkin & fried potato 11 V

Please speak to a member of staff regarding allergen information