

• Prawn Cocktail • King Prawn, Avocado, Iceberg Lettuce, Lemon & Parsley Mayonaise - 7.5

 Buffalo Chicken Wings Marinated Crispy Chicken Wings & Homemade Buffalo Sauce - 10

 Buffalo Cauliflower Wings (V/VG) Marinated Crispy Cauliflower Wings & Homemade Buffalo Sauce - 8

 Garlic Bread (V) Ciabatta with Homemade Garlic Butter - 4.5 Add Cheese - 5 • Add Cheese & Red Onion Chutney - 5.5

Tod Mun Pla (GF) •

Authentic Homemade Thai Fishcakes made with Fresh Fish & Prawns, Served with Sweet Chilli Dipping Sauce - 7.5

Chinese Salt & Chilli Ribs (GF) •

Marinated Pork Ribs, braised, then fried until crispy, served with an authentic homemade Chinese Salt & Pepper Seasoning, with stir-fried chillies, garlic & spring onions - 9

- Tender Stem Brocolli with a Satay Peanut Sauce (V/VG/GF) Fresh Tender Stem Brocolli served with a Vegan Satay Sauce & toasted Sesame Seeds, served on a crispy noodle nest - 7
- Tiger Prawns with Garlic & Chilli Butter Shell on Tiger Prawns Served with Homemade Garlic & Chilli Butter and Sliced Ciabtta - 9
 - This Weeks Soup (V/VG/GF*) Please ask your server for details on this weeks soup, served with 1/2 Ciabatta (*please specify if vegan/gluten free) - 5.5

Whilst we make every effort to make sure our food is prepared in a safe manner, all food is cooked in a kitchen where nuts, seafood & othery allergy & intolerance related produce are present. Whilst we ensure all bones are removed from all produce, we cannot guarantee this is always possible. If you or any other member of your party suffer from any serious allergies or intolerances, please make your server aware, & we will endeavour to work with this.



Mains

• Fish & Chips •

Harveys Beer Battered Haddock, Chunky Chips, Pea Puree & Tartare Sauce - 15.5

• Liver & Bacon •

Woodhouse Butchery Calves Liver, Homemade Mashed Potato, Sauteed Onions, and a Homemade Roasted Caramelised Onion Gravy- 15.5

• Short Rib Beef Burgers •

A simple double (I/4lb total weight) smashburger with homemade burger sauce, shredded lettuce, diced onion, Heinz Ketchup & French's Mustard & Seasoned Fries - I4

Add Double American Cheese - I5.5

Add Smoked Bacon & Double American Cheese - I7

Thai Red Curry (GF)

Homemade Authentic Style Thai Curry, with a typical Thai kick but not too hot, Made with Creamy Coconut Milk, Served with Steamed Jasmine Rice. Available with Chicken, Prawns or Vegetables. (please note it contains fish sauce & shrimp paste)

Prawn - 17.5 • Chicken - 16.5 • Vegetable - 15.5

• Fish Pie •

Homemade Fish Pie, Served with Tenderstem Brocolli - 17

Unbeetable Burger (V)

Homemade Beetroot Burger with a blend of Chickpeas & Oats, Caramelised Red Onion Chutney & Seasoned Fries - 14

• Inzimeno de Cici (V/VG/GF) •

A hearty Traditional Italian Dish of Chickpeas, Chard, Onions and Tomatoes, topped with Vegan Parmesan & a vegan and gluten free Ciabatta- 13

Please ask your server for childrens menu

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Desserts

• Sticky Toffee Pudding (V) •

Homemade Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce - 7.5

• Poached Pear & Raspberry Sorbet (V/VG) •

Homemade Poached Pear with Raspberry Sorbet & Blackcurrant Coulis - 8.5

• Chocalate Fondant (V) •

Homemade Chocolate Fondant with Chocolate Caramel Centre - 7.5

• Raspberry Cheesecake (V) •

Homemade Raspberry Cheescase with a Biscoff Base - 7.5

• Ice Creams & Sorbets (V) •

Choose from Vanilla, Chocolate, Strawberry & Other Flavour Ice Creams or Lemon, Mango & Raspberry Sorbets - price per scoop - 2

Coffees & Hot Beverages
Please ask your server