

*TWO
COURSES
£15
Mon - Thurs

ALL DAY MENU

NIBBLES

OLIVES (VG, NCGI)	£3
BREAD & TAPENADE (V, GFO)	£3.5

SMALL PLATES

SALT & CHILLI SQUID* Chilli Jam, Sour Cream & Napa Slaw [E, D, NCGI]	£7
CRISPY BEEF CHEEK* Sriracha Sauce [E, D]	£6
ARANCINI* (V) Goats Cheese & Tomato [E, D]	£5.5
PATATAS BRAVAS* (VG) Fried Potato Cubes with a Smoky Tomato Sauce & Garlic Aioli [NCGI]	£6
MISO GRILLED AUBERGINE* (VG) With Cashew Nuts [NCGI]	£6.5
KOREAN CHICKEN WINGS Crispy Coated Chicken Wings in a Spicy Korean BBQ Sauce	£6
PRAWN & CHORIZO* Fresh Prawns Cooked in Olive Oil with Chorizo, Garlic & Chilli [SF, GFO]	£7
CRAB ROLL Fresh Crab, Chilli & Lime Dressing [SF, D, GFO]	£9.5

SALADS

CRISPY DUCK SALAD* Fresh Orange, Toasted Pinenuts & Rocket Salad [N, NCGI]	£13.5
WHIPPED GOATS CHEESE* Grilled Summer Peach, Serrano Ham & Fresh Leaves [D, NCGI]	£12.5
PRAWN & MANGO SALAD* Crisp Salad with Chilli & Tamarind Dressing [SF]	£14

MAINS

SCAMPI & CHIPS* Freshly Battered Portavogie Prawns, Tartar Sauce & Fries [SF, E, C]	£13
SOUTHERN FRIED CHICKEN SANDWICH* Toasted Brioche Bun, Pickled Slaw, Spicy Mayo, Salad & Fries [E, GFO]	£13.5
DUCK & PINEAPPLE LAKSA* (VGO) Roast Duck, Coconut Curry, Pineapple & Rice Noodles [GFO]	£16.5
GRILLED CHIMICHURRI STEAK* Marinated Rump Steak with Fresh Tomato Salad, Fried Hen Egg & Grilled Flatbread [E]	£16
PLANT BURGER* (VG) Plant Based Patty, Floury Bap, Vegan Cheese, Pickles, Salad, Burger Sauce & Fries [GFO]	£12

TO SHARE

CHARCUTERIE PLATTER Selection of Artisan Meats served with Olives, Artichokes & Grilled Sourdough Bread [D]	£15
CHEESE PLATTER (V) Selection of Local & European Cheeses, served with Grapes, Pear & Lime Chutney & Grilled Sourdough Bread [D, C]	£14
MEZZE PLATE Chefs selection of Cured Meats & Cheeses, served with Olives, Hummus, Marinated Artichokes & Grilled Sourdough Bread [N, D]	£18

SIDES

FRIES	£4
PARMESAN FRIES (D)	£5
STIR FRIED SATAY NOODLES	£5
HOUSE SALAD	£4