N I B B L E S
Lemon, Caper \& Parsley Arancini GF Aioli dip
Baked Bread, Oils \& Olives GFA,V,Vg Breaded Blanchbait
Baked Bread and hummus GFA
$£ 7.50$ each or 2 for $£ 13.00$
S H A R ER S
Charcuterie Board GFA £20
Hummus, balsamic onions \& warm toast
Vegetarian Board V £20
Arancini, avocado, grilled halloumi, hummus, pepper \& feta
M A I N S

## Pan Fried Sea Bream GF £21

New potatoes, watercress and Parmesan salad, herb butter sauce
Pie of the Day $£ 19$
mashed potato, greens, gravy

## Cider Battered Haddock $£ 19$

Hand cut chips, pea puree, lemon, tartar sauce
Grilled Halloumi Burger GFA $£ 17$
In a brioche bun, flat mushroom, sweet chili jelly \& sweet potato fries
Dry Aged Beef Burger GFA $£ 19.50$
Bacon, cheese and mayo, brioche bun, fies
Fillet Steak CF £30
Hand cut chips, vine tomatoes, flat mushrooms, watercress
Rib-Eye Steak CF $£ 32$
Hand cut chips, vine tomatoes, flat mushrooms, watercress
Feta, Shallot \& Pepper Galette VG $£ 15$
Watercress salad, balsamic dressing

## TO START

Soup of the day CFA,V £9
Crusty Sourdough Bread \& Butter
Pan Fried Forest Mushrooms GFA,V £9
Poached hens egg with garlic \& parsley butter on toast

Tomato Bruschetta CFA,V,VG $£ 10$ brushed with garlic and parsley, topped with speciality tomatoes, sweet, white balsamic vinaigrette and a drizzle of house pesto
Smooth Brussells Pate GFA £9
red onion marmalade, toast Sourdough

S I D E S £6 each
Seasonal Greens
Truffle \& Parmesan Fries
Hand-cut Chips
Garlic Mushrooms
House Salad

## LIGHTBITES

Fish Finger Sandwich $£ 9.50$
Crispy battered haddock goujons, tartare sauce, roquet
Roast Beef GFA $£ 9.50$
Roast sirloin of beef, horseradish mayo, watercress
Ploughman's Cob CFA $£ 9.50$
Cheddar cheese, home cooked gammon ham, piccaliii
Crispy Pancetta \& Brie GFA, $£ 9.50$
Crispy Pancetta \& Brie with cider chutney
Nicoise Salad GF $£ 15$
Olives, anchovies, new potatoes, cherry tomato, egg, green beans
Greek Salad GF ,V $£ 15$
With tomatoes, cucumber, peppers, Greek olives, red onion, feta and olive oil

