



Menu

nibbles

- French Rosemary Almonds** gf vn 4
- Pink Peppercorn Mixed Nuts** gf vn 4
- Mexican Spiced Nuts** gf vn 4
- Salted Pretzels** vn 4
- House Focaccia**, Balsamic & Extra Virgin Olive Oil v 7.5
- Nibbles Board**, French rosemary almonds, pretzels & marinated Italian olives vn 12

small plates

- Shell on Tiger prawns**, garlic, chilli, charred lemon gf 16
- Pork & Cheddar Croquettes**, jalapeno mayo, shaved parmesan, fresh chive 13
- Cauliflower Pakora** with spicy tomato sauce, mango ku-li, spring onion & coriander v gf 10.5
- Prawn Sesame Toast**, fresh chilli, ginger, coriander, wasabi mayo 13
- Crispy Pork Belly Bites**, honey ginger soy, sesame seeds gf 11
- Sticky Five Spice Crispy Chicken Strips**, spring onion, red chilli & sweet chili soy, sesame seeds gf 14
- Hung Labneh Yoghurt**, tortilla chips, pomegranate, grapefruit, micro coriander, lemon, lime gf* 12
- Halloumi Fries**, garlic mayo & sweet chilli drizzle gf 12
- Crispy Calamari**, citrus mayo, chilli flakes, garlic oil, spring onion & coriander gf 13.5
- Dirty Sweet Potato Fries**, chipotle mayo & bbq sauce, crispy onion gf v 8
- Posh Fries**, parmesan & white truffle oil, chopped chives or parsley gf v* 10
- Loaded Fries**, bbq pulled pork, parmesan, red & spring onion gf 15
- Duo of Hummus**, ramesco & spiced Moroccan hummus, garlic & coriander ciabatta v gf* 11
- Thai Fish Cakes**, daikon radish salad, spring onion & coriander, sweet chilli sauce & lime wedge gf 15

toasted ciabatta subs, sides and desserts on back

mains

- Steak Frits**
8oz rib-eye steak, seasoned fries, Jack Daniels peppercorn sauce, parmesan shavings, smoked rosemary gf
- Hot honey glazed, half roasted chicken**, honey and chorizo oil, torched lime gf
- Add paprika fries** 5
- Thai Green Curry**, sticky coconut rice, asparagus, courgette, red onion, bok choy, spinach vn gf
- Add: chicken or king prawns** 5
- Satay Noodle bowl**, vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts vn gf
- Add: chicken or king prawns** 5
- Korean Bao Buns**, pulled pork, kimchi, spring onion, garlic & lemon mayo
- Crispy Teriyaki Chicken**, sticky coconut rice, bok-choy, spring onion & sesame seeds
- Crispy Teriyaki Tofu**, sticky coconut rice, bok-choy, spring onion & sesame seeds v
- Wild mushroom risotto**, shaved parmesan, toasted hazelnuts, baby watercress v gf
- Caesar Salad**, parmesan, anchovy, ciabatta croutons, caesar dressing v
- Add: chicken** 4
- seafood**
- Seafood Meze Board**, chili and garlic tiger prawns, salt and pepper crispy calamari, chef's taramasalta, smoked salmon, mixed olives, paprika fries & toasted ciabatta (2ppl) gf*
- upgrade to shell on tiger prawns x4 for 14**
- 'Catch of the day'** (pan fried or roasted), romesco sauce, capers, lemon segments, fresh dill (priced daily, subject to availability) gf
- Seafood linguine**, king prawns, white fish, clams, mussels, white wine and citrus cream sauce, soft herbs
- Moules-frites**, local fresh steamed mussels, classic mariniere sauce, seasoned fries, house focaccia gf*
- Shell on Tiger prawns x4**, garlic, chilli, lemon, charred lemon gf
- Tempura King Prawn Tacos**, soft flour tortillas, pickled cabbage & coriander slaw, lettuce & chipotle mayo, paprika fries gf
- Seafood subject to availability due to fresh stock only*

- 34 homemade burgers**
- Smashed Beef Burger**, double patty, brioche bun, emmental cheese, caramelised red onion, lettuce, burger sauce, paprika fries gf* 21
- Add : bbq pulled pork** 4 gf*
- 17 Korean Fried Chicken Burger**, honey-glaze, brioche bun, gochujang mayo, dill pickle, lettuce, spring onion, toasted sesame, seasoned fries 22
- 18 Home-Made Veggie Burger**, emmental or vegan cheese, bbq mayo, watercress, choice of burger bun, paprika fries v vn* 19
- 18 oven baked flat bread**
- 21.5 Tomato & Mozzarella Flatbread** homemade tomato sauce, fresh tomato salsa, mozzarella, parsley v gf* 15
- 18.5 Mushroom & Goats Cheese Baked Flatbread** yoghurt mustard base, roasted garlic mushroom, goats cheese, roasted hazelnuts & watercress v gf* 17
- 22 Salami & Whipped Feta Baked Flatbread** tomato, chipotle base, Italian salami, hipped feta cheese, pickled fennel, red onion gf* 17
- 15.5 sharing boards**
- 54 Seafood Meze Board**, chili and garlic tiger prawns, salt and pepper crispy calamari, chef's taramasalta, smoked salmon, mixed olives, paprika fries & toasted ciabatta (2ppl) gf* 54
- MP upgrade to shell on tiger prawns x4 for 14**
- 26 Cheese Platter**, baked camembert, cheddar, Cornish yarg, crackers, toasted house focaccia, silverskin onions, marinated olives, pretzels, grapes, English pickle & sun-blushed tomatoes(2ppl) gf* v 36
- 16 Charcuterie Board**, ham, salami milano, chorizo, baked camembert, cheddar, grapes, marinated olives, cornichons, sun-blushed tomatoes, pretzels & toasted house focaccia(2ppl) gf* 44
- 23**



Menu

toasted ciabatta subs

- Steak Ciabatta rib-eye steak**, rocket, balsamic, caramelised onions and Jack Daniels peppercorn sauce *gf** **16**
- BLT Ciabatta** crispy bacon, maple & sun blushed tomato salsa, lettuce, plum tomato, garlic mayo **13**
- Fish Finger Sandwich** tempura cod, little gem lettuce, home-made tartare sauce *gf** **16**
- King Prawn Ciabatta** king prawns, rocket and marie-rose sauce *gf** **16**

sides

- Paprika fries** **5**
- Sweet potato fries** **5**
- Greek salad** **8**
- Garlic & herb, baked new potatoes** **6**
- House baked focaccia** **4**
- Marinated mixed Italian olives** *gf vn* **6.5**
- Slaw** **4**

desserts

- Biscoff Cheesecake**, vanilla ice-cream, chocolate soil & biscoff sauce *vn* **9**
- Chocolate Brownie**, vanilla ice-cream, chocolate soil & fresh berries *gf* vn** **9**
- Eton mess**, strawberries, meringue, chantilly cream, raspberry coulis, fresh lemon balm **9**
- Belgian Chocolate Tart**, raspberry sorbet, chocolate soil & fresh berries *vn gf* **9**
- Selection of Ice-Cream & Sorbet** - per scoop **3.5**
- Dessert Platter**, Brownie, Biscoff cheesecake, Dark chocolate tart *vn* gf* **16**
(2-3 people)
- Dessert Cheese Plate**, Cheddar, Cornish yarg, grapes, pretzels, toast, silverskin onions & English pickle *gf** **17.5**
(2-3 people)

childrens portions

Available for under 12s at 40% discount (must be accompanied by a full paying adult per child until 6pm, excl steak dishes)

Our small plates unfortunately can not be ordered as starters, you are welcome to order them with mains, and we will endeavor to serve these dishes first (where possible)

As we cook our food fresh from scratch our kitchen uses ingredients that may contain the 14 notifiable allergens - cereals containing gluten, crustaceans, eggs, fish, peanuts, soya beans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs. Every effort is made to minimise the risk of cross-contamination of ingredients but this cannot be guaranteed. All fish dishes may contain bones.

- gf* - gluten free
- vn* - vegan
- v* - vegetarian
- vn** - vegan option available
- gf** - gluten free option £sup
- v** - vegetarian but contains cheese
- mp* - market price