



Aperitifs & Nibbles...

Raspberry Mojito 8.00

Elderflower Negroni 7.50

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Bread & oils 2.50

Marinated mixed olives (vg) 3.50

Mediterranean vegetable hummus with warm flatbreads (vg) 4.50

Sandwiches...

Toasted ham & cheese sandwich & chips 8.00

Fish finger sandwich, pea puree & tartare 8.50

Mediterranean vegetable, mozzarella & pesto wrap (v) 8.50

Smoked salmon bagel with dill pickled cucumber & rocket 9.50

Cajun beef wrap with tomato salsa 8.00

Salads & light lunch...

Soup of the day with bread (V) 5.95

Smoked haddock & leek chowder with garlic croutons 8.50

Falafel, pickled onion & olive salad (vg) 9.00

Breaded chicken & bacon salad with avocado & slaw 11.50

Crab & asparagus tart with mixed salad 11.50

Mini Menu...

Crunchy carrot sticks & hummus (vg) 2.50

Mini fish & chips with pea puree 5.90

Breaded chicken & chips 6.00

Macaroni cheese (V) 5.50

Starters...

Breaded whitebait with tartare dip 7.50

Salt & pepper squid with chilli flakes & aioli 7.50

Tempura prawns with chilli jam 7.65

Falafel bites with sweet chilli (vg) 6.50

Sardines on toast with pesto 8.00

Parma ham wrapped English asparagus with poached egg 8.00

Mains...

Traditional beer battered fish & chips with pea puree & tartare sauce 12.95

Crab, prawn & chorizo risotto 15.50

Mixed fishcake, spinach, poached egg & hollandaise sauce 15.00

Homemade beef burger, salad & chips 14.00 +cheese or bacon 1.00

Mixed vegetable dhal, coconut rice & flatbread (vg) 13.50

Grilled fillet of hake, jersey royals, English asparagus & citrus lemon 16.50

Pan fried breaded chicken breast with spiced tomato & basil linguini 13.50

Sides: Chips 3.50, Mediterranean vegetables 4.00, Wilted spinach 3.00, slaw 3.00, English asparagus 4.00, Jersey Royals 4.00, rocket & parmesan salad with balsamic 4.00

Please inform your server of any allergies or intolerances. A copy of our allergen matrix is available at the bar.