



TAPAS

Karaage Chicken £8 (GF)

Served with soy sauce & spring onions

Pan Fried Scallops £10

Served with cauliflower puree, parmesan & pancetta crumb

Rosemary Halloumi Fries £8

Served with sweet chili sauce

Salt & Pepper Squid £7 (GF)

Served with sweet chili sauce & fresh ginger

Lamb Koftas £8 (GF)

Served with tzatziki dip & fresh salad

Sweet Pepper & Garlic Olives £4 (GF)

Croquetas De Jamon £7

Served with garlic aioli & frisee

Homemade Chips £4 (GF)

Add cheese £1

Garlic Bread £4

Add cheese £1

Honey Glazed Goats Cheese £7 (v)

Served on a bed of walnut waldorf salad

Homemade Hummus £5 (GF)

Served with crusty bread

Patatas Bravas £5 (GF)

Served with fresh chili

Satay Chicken Skewers £7

Served with snap pea & bean sprout Asian salad

" We take great pride in offering an inventive & completely homemade menu using local and sustainable products"

If you have a food allergy or intolerance please speak with a member of staff before you order for information on our dish ingredients

Try our popular 2 for 1 Steak night every wednesday served 6pm-9pm

LARGER PLATES

Curious Brew Battered Cod Loin £14

Triple cooked chips, tartar sauce, mushy peas & chargrilled lemon

Catch of The Day £ Priced daily

Today's fresh fish selection & Chefs creation

(please ask your server)

Pan Roasted Chicken Supreme £16

Served with pulled ham hock & creamed savoy cabbage, sautéed potatoes & crispy leeks

Ratatouille & Crumbled Goats Cheese Rigatoni £14 (V)

Served with rocket salad & fresh garlic bread

Butter Milk & Southern fried Chicken burger £15

Served with our signature burger sauce, salad , coleslaw & rosemary salt fries

Rosemary & Garlic Angus Steak Burger £16

Served with our signature burger sauce, salad , coleslaw & rosemary salt fries

Chargrilled 10oz Ribeye Steak £22 (GF)

Chargrilled 10oz Fillet Steak £28 (GF)

Served with triple cooked chips, grilled flat mushroom & tomato, peppercorn sauce & watercress

SHARING PLATTERS

The Fish Platter £25 (2-4 people)

Salt & pepper squid, pan fried scallops & cauliflower puree, crayfish & gem lettuce cocktail, tempura prawns & cold-water crevettes served with crusty bread & dips

The Meat Platter £23 (2-4 people)

Karaage Chicken, croquetas de jamon, lamb koftas, satay chicken, parma ham & olives served with crusty bread & dips

The Vegetable Platter £20 (2-4 people) (v)

Halloumi fries, char-grilled courgette & aubergine , homemade hummus , bang-bang cauliflower & olives served with crusty bread & dips

Chocolate Fondue Platter £20 (2 people)

Warm milk & white chocolate, chocolate brownie, profiteroles, fresh strawberries & marshmallows