



Dinner menu

Small Plates - £6 each or three for £15

Olives (GF/VE/V)

Bruschetta

*chopped fresh tomato, red onion, olive oil on
toasted baguette rubbed with garlic*

Calamari (GF)

garlic alioli & dressed leaves

Spicy Chicken Wings (GF)

wedge of lime & dressed leaves

Houmous (GF/VE/V)

homemade red pepper houmous with pitta bread

Baked Camembert (GFA/V)

crudités of carrot & celery with warm baguette

Jalapeno Bites (V)

salsa

Honey & Mustard Sausages (GF)

hot ketchup dipping sauce

Garlic King Prawns (GFA)

toasted baguette

Garlic Mushrooms (GFA/V)

toasted brioche & dressed leaves

Light Meals - £7/13

Chilli King Prawn Linguine (V)

Chicken & Bacon Carbonara

Caesar Salad (GF)

*Chicken and bacon with Caesar dressing, anchovies
& Parmesan shavings*

Greek Salad (GF/V/VEA)

Olives, feta & dressed leaves

Sides

Garlic Bread (V) **£5.5**

Skin on Fries (GF/V/VE) **£4**

Sweet Potato Fries (GF/V/VE) **£5**

Halloumi Fries (V) **£6.5**

Cheesy Chips (GF/V/VE) **£5.5**

Main Course

Steak & Ale Pie **£16**

*skin on fries, or mash potato, garden peas
& proper gravy*

Burgers...

toasted brioche bun with skin on fries

Beef (GFA) **£15**

Plant Based (GFA/VE) **£14.5**

Mediterranean

Vegetable Tart (GF/VE/V) **£14.5**

new potatoes & salad

Lamb Kofta **£17**

spicy couscous, minty yoghurt & leaves

Bruschetta Chicken **£17**

*grilled breast topped with mozzarella, chopped
tomatoes & red onion with new potatoes*

Steak (GF) 8oz uncooked

skin on fries, tomato, mushrooms & onion rings

Rump **£18**

Sirloin **£22**

Ribeye **£26**

Fillet of Seabass (GF) **£17**

Thai style; ginger, chilli with jasmine rice

Seafood Paella for two (GF) **£26**

*mussels, prawns, squid, chorizo, saffron
flavoured rice*

GF - Gluten Free

V - Vegetarian

VE - Vegan

VEA - Vegan Available

GFA - Gluten Free Available

*Please advise at time of ordering if you have any specific dietary
requests or allergies.*