

EVENING MENU

5 PM - 9.30 PM



STARTERS

BREAD & OILS	3.5
Fresh Focaccia with Balsamic Vinegar and Rapeseed Oil	
SOUP OF THE DAY	5
with Focaccia Bread	
SESAME & SOY SQUID	6.5
battered and fried, served with Rocket Salad and Pineapple & Chili Dip	
CRISPY PORK	6.5
with Seasonal Slaw & Mint Yoghurt	
VEGGIE BOARD	8
Fried Brie, Blueberry Chutney, Hummus, Olives, Vegetable Fritters, Yoghurt Dip, Slaw & Garlic Toast	
Sharing Size	12

SALADS

STARTER/MAIN

CEASAR	6/11
Cos Leaves, Anchovies, Soft Boiled Egg, Croutons, Parmesan & Caesar Dressing	
Add Chicken	1/2
GREEK	7/12
Feta, Olives, Tomatoes, Cucumber, Mixed Leaf & Dressing	
CHICORY	6/11
Blue Cheese, Pear, Walnut, Mixed Leaf & Honey Dressing	

EXTRA HUNGRY?

Skinny Fries	2.5	Pickled Onion Rings	4
Skinny Fries with Parmesan	3.5	Buttered Veg	3
Braised Red Cabbage	3	New Potatoes	3
		Chunky Chips	3

MAINS

PIE OF THE DAY	12
with Buttered New Potatoes, Mixed Greens & Gravy	
SAUSAGE & MASH	12
with Mustard Mash, Braised Red Cabbage & Gravy	
FISH & CHIPS	13
with Mushy Peas, Tartare Sauce & Lemon	
BEEF BURGER	11.5
with Red Onion Marmalade	
VEGGIE BURGER	10
with Red Onion Marmalade	
CHICKEN BURGER	12.5
with Paprika Mayo	
All Burgers are served in a Brioche Bun with Lettuce, Tomato, Gherkin, Pickled Onion Rings and Fries	

BURGER TOPPINGS

Cheese	1	Peppercorn Sauce	1.5
Hot Sauce	1.5	Cheese & Bacon	1.5

VEGETABLE TAGINE

12	
with Vegetable Fritters & Rice Noodles	
Add Sticky Pork	1.5

MUSHROOM & BLUE CHEESE RISOTTO

12

CATCH OF THE DAY

Please ask your server for more information

8OZ SIRLOIN

21

14OZ RIBEYE

26

8OZ SPANISH PORK LOIN

20

All Steaks are served with Mushroom, Tomatoes, Chunky Chips and Seasonal Slaw.

STEAK SAUCES

Blue Cheese	1.5	Peppercorn	1.5
Bernaise	1	Hot Sauce	1.5

Please, let your server know if you have any dietary requirements or allergies.