

EVENING MENU

Served.....

Friday & Saturday 4.30pm – 7pm

NACHOS £8.00

Homemade nachos with melted mozzarella cheese, tomato chutney and crème fraîche topped with chillis & slaw (VG)

(Add a topping for £2.50)

+ GROUND CHILI BEEF + THREE CHEESES – MOZZERLLA, BRIE AND SWISS (VG) + PULLED BEEF + 3 BEAN CHILI (VG)

Perfect to share as a starter or if you're feeling peckish for one!

Charcuterie board – meat

£9.95

Prosciutto ham, smoked ham, tomato & pepper relish, olives, gherkins, bread with oil & balsamic

Nibbles board – vegan

£9.95

Crackers, chutneys, tomato & pepper relish, olives, sun-dried toms, hummus, nacho crisps, bread with oil & balsamic

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Sharing board of deliciousness

£50.00

(Based on two persons sharing)

Served with a delicious Mimosa of your choice

Mixed marinated olives - Homemade nachos & hummus - Bread and oil - Mixed seasonal salad - Rainbow coleslaw

#Smoked mackerel, fresh lemon, pepper, capers, with horseradish cream served with toasted crostini'

#Patatas bravas – Fried potatoates in a chili & tomato sauce topped with crème fraiché

#Roasted Harissa chicken, with olives & onions, roasted beans served with a spicy mayo

#Slow roasted sticky belly pork in hoisin, seeds & spring onion topped with a micro salad served with chili jam

#Chili beef with, onion, garlic, chili, mixed taco beans, topped with sun-dried tomatoes & jalapeños

#Oven baked brie with herbs, jam, rosemary & rock salt

#Garlic mushrooms, spinach & coconut cheese with sage - served with crostini's & red onions