

EVENING MENU

Served.....

Friday & Saturday 4.30pm – 7pm

NACHOS £8.00

Homemade nachos with melted mozzarella cheese, tomato chutney and crème fraîche

(Add a topping for £2.50)

+ **Ground chili beef** + **Three cheeses – Mozzarella, brie and Swiss (VG)** + **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, salami, tomato & pepper relish, olives, 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

#Oven roasted herb, garlic & Orange zesty potatoes

#Smoked mackerel fillet, fresh lemon, pepper, capers, with horseradish cream

#Pulled turkey, Swiss cheese, cranberry sauce & pigs in blankets

#Roasted Harissa chicken, stuffing balls with dried cranberries served with a redcurrant jelly

#Goat's cheese with honey, balsamic, fig & nut crumble served with toasted croutons & a chili jam

#Roasted winter veg, mixed spice, garlic & dried cranberries, fontina cheese topped with a nut crumble

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

#Turkey mince with dried cranberries & sage, chunky tomatoes & parmesan