

SMALL PLATES

Served.... Lunch & Evening / Monday – Saturday

A LITTLE NIBBLE - £3.50

#Mixed marinated olives #Homemade edamame & mint humous #Farmhouse Bread balsamic & oil

SIDES - £4.95

#Sea salt & black pepper Potato wedges with a Harissa mayo

#Patatas bravas – Fried potatoes in a chili & tomato sauce topped with crème fraîche

#Mixed seasonal salad with all the trimmings #Rainbow coleslaw with raisins & seeds

TAPAS PLATES

Harissa roasted chicken thighs & wings £7.00 (GF) (DF)

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

Slow braised Bloody Mary beef brisket with a horseradish cream £7.95 (GF)(DF)

Slow roasted beef, in a bloody Mary cocktail marinade & horseradish cream

Asian inspired belly pork bites £6.95 (GF) (DF)

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

#Chilli beef £6.50 (GF)(DF) #Mixed bean chili £5.50 (VG) (GF) (V)

Chili beef & or Mixed bean chili, topped with sun-dried tomatoes, jalapeños & cheese served with nacho crisps & crème fraîche

Halloumi, sundried tomato & prosciutto ham bites£6.50 (GF)

Griddled Halloumi, sundried tomatoes, rosemary, wrapped in prosciutto ham with chilly jam

Roasted caramelized squash & fig salad £5.95 (GF) (V)

Caramelized fig & squash, raisins, maple, salad greens, seeds, spring onions & parmesan shavings

Panko crumbed sweet potato falafel balls £6.95 (V)

Roasted sweet potato, chickpea, cumin, onion & mixed spices, fresh parsley, coated in panko crumbs served with minted hummus

Oven roasted balsamic, garlic & maple mushrooms £5.95 (GF) (V)

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

Oven baked whole brie with rock salt & jam £7.00(GF) (VG)

Oven baked brie with herbs, jam, rosemary & rock salt served with toasted croutons

Risotto with goats cheese & baked mushrooms £7.00 (VG) (GF) (V)

Goat's cheese risotto with stock, white wine, garlic, parsley, mushrooms & lemon zest

Garlic butter king prawns £7.95 (GF)(DF)

King prawns in, garlic, pepper, chili, capers, butter, wine & parsley with crusty bread

Smoked mackerel pate £6.50 (GF)

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

Crayfish tail cocktail £6.95 (GF)

Cray fish tails in a Marie rose sauce, capers, chili and paprika, lemon & beef tomatoes with a mixed leaf salad & brown bread