

# A LA CARTE MENU

Served from 5pm - 10pm

## ON ARRIVAL

- Olives (v) 4.5 | Smoked Almonds (v) 4**  
**Sweet Potato Hummus & Flat Bread (v) 6.5**

## DRINKS

- Blood Orange & Passion Fruit Collins 9.5**  
**Pineapple Negroni 10**  
**Prosecco Santa Eleni 125ml 7.5**

## LARGE PLATES

- Marinated Bavette Steak 17**  
Watercress, chimichurri & triple cooked chips
- Rosmary Lamb Shank 17**  
With English mustard mash, purple curly kale lamb jus
- Potato & Spinach Gnocchi 16**  
Mixed peppers, sun blushed pesto, grilled artichoke
- Poached Salmon 16.5**  
Purple broccoli, Jersey royal potatoes, radish cherry vine tomatoes & hollandaise sauce
- Half Spiced Roast Chicken 16**  
Marinated with chilli & herbs, served with roast tomatoes, triple cooked chips & garlic mayo
- Fish & Chips 15**  
House battered haddock, triple cooked chips, mushy peas, tartare sauce

## GOURMET BURGERS

A delicious, messy burger served with triple cooked chips

- Vegan Cheeseburger (vg) 14.5**  
Beyond Meat plant-based patty served in red poppyseed bun, with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo
- Vegan Chicken Burger (v) 14.5**  
Premium vegan breaded chicken fillet, beet'slaw, vegan cheese, lettuce & relish
- Aged Rump of Beef Burger 15**  
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish & house sauce
- Buttermilk Cajun Chicken Burger 14.5**  
Sliced buttermilk Cajun chicken breast, cheddar, relish, lettuce, coleslaw, & garlic sauce
- Grilled Halloumi Burger (v) 14**  
Two slices of grilled halloumi in a charcoal bun, relish, lettuce, roasted peppers & beetroot hummus
- Extra Toppings**  
Egg **1.5** / x2 Bacon **2** / Cheddar Cheese **1** / Stilton **1.5** / Jalapeños **1** / Chilli **1** / Artichoke **1.5** / Mushroom **2**

## SMALL PLATES

- Half Shell Scallops 8.5**  
Scallops, haddock & prawns in a creamy gratin with breadcrumbs
- Arancini 7**  
(tomato & basil)
- Crispy Calamari 7.5**  
With wasabi mayo
- Grilled Lamb Skewers 11.5**  
With mushrooms & mixed peppers
- Chicken Wings 7.5**  
BBQ, buffalo or cranberry glaze
- Truffled Mushroom Mac and Cheese (v) 8**
- Waffle Fry Nachos (v) 7.5**  
Sour cream, salsa, guacamole
- Coxinas 6.5**  
Brazilian chicken croquettes
- Jackfruit Wings (vg) 7.5**  
With chipotle veganaise
- Braised Beef Tacos 9.5**  
With red cabbage, vinaigrette & tomato salsa

## SIDES

- Green Salad (Lemon Mustard Dressing) 3.5**
- Coleslaw 3.5**
- Triple Cooked Chips 4**
- Cheesy Chips 6**
- Sweet Potato Fries 5**
- Halloumi Fries 6.5**

## DESSERTS

- Sticky Toffee Pudding 7**  
With vanilla ice cream
- Nutella Doughballs 7.5**  
With strawberry & vanilla ice cream
- Rhubarb Crumble 7.5**  
With vanilla custard
- AFTER DINNER DRINKS**
- Espresso Martini 9.5**
- Hazelnut Old Fashioned 10.5**
- Mexican Coconut & Lychee Martini 10**

Please inform a member of our team of any allergy or dietary requirements  
A discretionary service charge of 12.5% is added to your bill.