

STARTERS AND SMALLER PLATES

Whipped ricotta and fresh herbs, lemon, pine nuts, garlic flat bread £9 (v, gfa) Crispy fried Korean chicken, gochujang glaze, crispy shallots, fried garlic £10 (gf) Lamb kofta, tsatziki, harissa, pickled chillis, deep fried pitta crusts, green oil £9 (gf) Marinated green Andalucia olives, sundried tomatoes, olive oil, bread crusts £8 (v, gfa)

BIGGER PLATES

Chicken Shwarma

Marinated chicken pieces, shredded lettuce, house garlic sauce, harissa, Arabic salad, pickles, folded flat bread, skin on fries £18 (vga)

Pichana Steak and Chimichurri

Argentinian style sliced rump cap, (best served medium rare), oven roasted bell peppers, red onion, courgette, herb roasted parmentier potatoes, chimichurri dressing. £24 (gf)

Penang Curry of King Prawn.

Mild and slightly sweet Thai curry with peanuts, lemongrass, thick coconut milk, kaffir lime, fine green beans, steamed rice, pickled salad. £20 (gf) (vga)

Moules Frites

Steamed Shetland mussels, liquor butter reduction (no cream!), shallot,garlic, lemon, parsley, dill, skin on fries, confit garlic mayonnaise £17 (gf)

Filo Feta

Pan fried feta cheese wrapped in filo pastry, warm honey and thyme dressing, mixed leaves, heritage tomatoes, lemon, toasted pine nuts £16 (v)

EXTRAS / SNACKS

Herb loaded fries (v,gf)

House garlic butter, gran padano cheese, spring onions, chives, green pesto, confit garlic mayo - £9 **Chorizo loaded fries** -(gf)

Grilled chorizo, mature cheddar, spiced honey, sour cream pickles £10

Triple cooked chips - £5 Skin on fries - £4.50

AFTERS

Lemon posset with shortbread £8 (v)

Dark chocolate brownie served warm with clotted cream £8 (v/gf)

Baron Bigot truffle cheese, honey and crackers £9

Milking Parlour Ice cream and milk wafers- 3 flavours £6 (vga)

FROM THE 12TH JULY

PLEASE ENQUIRE AT
THE BAR OR MAKE A
BOOKING ONLINE OR
OVER THE TELEPHONE

FOOD BEING SERVED
THURSDAY TO SUNDAY
FROM 4PM - 8.30PM

