

SMALL PLATES

Olives, Sun Blushed Tomatoes & Feta / 5.50
Marsh Pig Bresaola, Walnut & Sage Dressing / 6.25
Fried Whitebait, Lemon Aioli / 6
Smoked Haddock Rarebit / 6.50
Potted Shrimp & Toast / 6.50
Quickes Cheddar Croquettes & Mushroom Ketchup / 6.50
Spiced Sun Dried Tomato Hummus & Pitta / 6
Rustic Pork Terrine, Baguette & Cornichons / 6.50
Patatas Bravas / 6
Merguez Sausages & Harissa / 6
Whipped Goat Cheese, Roast Beetroot, Toasted Pine Nuts / 6

SHARING PLATE / 22
Choose any 4 from the left

BAKED CAMEMBERT / 12
with Rosemary & Garlic
Served with a Baguette & Fig Relish

AS A STARTER, SHARED WITH FRIENDS OR
EVEN AS A MAIN COURSE, THESE SMALL
PLATES ARE A GREAT WAY TO ENJOY OUR
MENU. LOVE FOOD, LOVE LIFE!

MAINS

PAPPARDELLE PASTA (V) / 16
Roast Squash, Squash Velouté, Crispy Sage, Toasted Hazelnut, Pecorino & Truffle Oil

MOULES MARINIÈRES / 18.50
Shetland Mussels, White Wine, Onion, Parsley & Cream. Served with Baguette & Twice Cooked Chips

FLAT-IRON CHICKEN PIRI PIRI / 16.50
Boneless 1/2 Chicken, Piri Piri Sauce, Lemon & Garlic Potatoes & Green Salad

SLOW COOKED PUY LENTILS (V) / 13.50
Roasted Beetroot, Flat Mushroom, Feta & Crispy Kale

TOULOUSE SAUSAGES / 15.50
Mash, Savoy Cabbage, Cider, Brandy & Wholegrain Mustard Jus

8oz AGED BEEF RIB-EYE STEAK / 24
Guinness & Treacle Butter, Fine Green Beans, Provencal Tomato & Twice-Cooked Chips

BAKED FILLET OF HAKE / 20
Chickpea & Chorizo Stew, Spinach, Saffron Aioli

BEER BATTERED HADDOCK / 15
Twice Cooked Chips, Tartar Sauce, Crushed Minted Peas

SIDES

ALL SIDES / 4
Fine Green Beans & Mustard Dressing / Broccoli With Garlic & Chilli / Garlic & Lemon Potatoes / Mashed Potato / Twice-Cooked Chips & Aioli

LITTLE PIGLETS

(For those aged 16 and under)
Most of the above main course dishes ~ HALF THE PORTION FOR HALF THE PRICE!

BURGERS

All Served With Lettuce, Tomato, Red Onion, Gherkin
& Twice-Cooked Chips (Gluten-Free Bun Available)

8oz GROUND BEEF BURGER / 15.50
Comté Cheese, Mustard Aioli, Tomato & Chilli Jam

MINTED LAMB BURGER / 15.50
Harissa & Aioli

BBQ CHICKEN BURGER / 15
Comté Cheese & Aioli

SPICED FALAFEL BURGER / 14
Guacamole, Tomato & Chilli Jam

ADD TO YOUR BURGER / 1.50 Each
Bacon / Flat Mushroom / Guacamole / Chorizo

PUDDINGS

ALL PUDDINGS / 6.50

VANILLA CREME BRULEE

TIRAMISU & Kirsch Cherries

CHOCOLATE MARQUISE & Salt Caramel Ice cream

TREACLE TART, Candied Lemon & Ginger Ice-Cream

COCONUT PANNA COTTA, Rum Glazed Pineapple,

Toasted Hazelnut, Raspberry Sorbet

STICKY TOFFEE PUDDING, Toffee Sauce, Banana &

Honeycomb Ice-Cream