

marinated mixed**olives**

(gf,v,vv,df)

4.50**nachos**with grilled cheese, crème fraiche, salsa
& jalapenos (v)**8.50****hummus**

with warm flatbread (v)

8.50**traditional prawn cocktail**north atlantic prawn & marie rose
salad (gf,df) **9.00****feta, tomato, borettane onion,**roasted artichoke, toasted pumpkin seeds
& pomegranate molasses (gf,dfa,vva) **9.00****battered chicken**

strips & sweet chilli dip

9.75**soup**served with
granary bread**5.50****soy & ginger chicken**

salad (df)

9.00**fish****seafood trio**fishcake, smoked
salmon, prawns in
marie rose sauce with
mixed salad leaves**19.00****battered
haddock**

with chips & peas

18.00**breaded
scampi**fries & garden
peas**16.50****main courses****mini
macaroni****8.00**

add bacon

1.75**breaded
cajun chicken**& penne pasta in a
creamy tomato &
basil sauce with
parmesan shavings**17.50****slow cooked beef
casserole**braised red cabbage, vegetables
& creamy mash (gfa)**19.00****grilled chicken
salad**with cos lettuce,
parmesan shavings,
croutons & caesar
salad dressing**16.50****grilled
halloumi**harissa roasted
vegetables, potato
wedges over
hummus (v,gfa)**17.50****burgers**served in a brioche
bun with skinny fries &
salad**beef****panko crispy
cajun chicken****bean & roasted
pepper****bbq pulled
pork with
smoked bacon
& cheese**

cheese 1.75

bacon 1.75

bacon & cheese 3.25

jalapenos 0.50

16.50**thick cut chips****4.25****spicy wedges****4.25****fries****4.25****vegetables****4.25****mixed salad****4.25**(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)
Please make staff aware of any allergies.