



Menu

Nibbles

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| Marinated olives and scorched focaccia bread | 3.50 |
| Assorted warm breads and herb butter | 2.50 |
| Greek dipping plate of taramasalata, chick pea hummus, tzakziki and chargilled pitta | 3.50 |

To share

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| Charcuterie platter: Serrano ham, Milano and fennichino salami, home made pate, chorizo, artichokes heart, warm marinated olives, pickles, chutney, manchego cheese and scorched focaccia bread | 13.00 |
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Starters

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| Chicken liver and port pate, toasted brioche and apple chutney | 4.00 |
| Butternut squash and basil soup served with warm bread | 4.50 |
| Toasted focaccia with hummus, goats cheese and chargilled vegetables | 5.50/10.50 |
| ½ pint shell on prawns, bread and aioli | 4.50 |

Mains

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| Duck, maple and tarragon pie, suet crust pastry, fine beans and truffle oil mash | 11.50 |
| Pea, feta and courgette risotto with chive oil, and rocket and parmesan salad | 10.00 |
| Pam roasted lemon chicken supreme Caesar salad with croutons, anchovies and crispy Serrano ham | 11.50 |
| Howard's 28 day aged rib-eye steak, roasted mushroom, onion rings, hand cut chips and aioli | 17.00 |
| Pan roasted sea bass fillet with a sweet pea and cockle risotto, courgette ribbons and wild garlic veloute | 13.00 |
| Ground rump burger, smoked bacon and gruyere cheese with tomato relish, coleslaw and hand cut chips | 12.00 |
| Lager and lime battered haddock with crushed minted peas, tartare sauce and hand cut chips | 11.00 |
| Paprika and garlic marinated leg of lamb steak with patatas bravas, Greek style salad and tzatziki | 12.00 |
| Beef bourguignon with smoked pancetta, truffle mash potato, buttered fine beans and spinach | 11.50 |

Sides

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| Hand cut chips | 2.50 | Mixed leaf salad | 2.50 |
| Rocket and parmesan salad | 2.50 | Caesar salad | 2.50 |
| Buttered baby leaf spinach | 2.50 | Dill buttered potatoes | 2.50 |

We pride ourselves on sourcing our ingredients locally wherever possible.
Please inform a member of staff of any known food allergies as some of our dishes, including sauces and salads may contain nuts or nut derivatives.