



## SCOFF & BANTER

STARTERS	SANDWICHES & BURGERS
<p><b>Olives (VE) (GF) - 5</b>  <b>Smoked chilli almonds (VE) (GF) - 5</b>  <b>Focaccia and warm French baguette with olive oil, sea salt and butter (V) - 5</b>  <b>Burrata and tomato salad (V) - 11</b>            Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil  <b>Beef carpaccio (GF) - 12</b>            Beef tenderloin sliced to perfection, dressed rocket, aged Parmesan and creamy lemon drizzle  <b>Tomato soup (VE) - 7</b>            Rustic vine tomato soup served with baguette  <b>Chicken liver pate - 11</b>            Served with fig relish and toasted ciabatta  <b>Tiger prawn skewers - 13</b>            Tiger prawns in a satay marination, Asian coleslaw and prawn cracker with satay dip  <b>Garden to plate green salad - 11</b>            Mixed leaves, broccoli, cherry tomatoes, avocado, pine nuts. Served with a spicy vinegar dressing</p>	<p>All sandwiches are served with fries and mixed leaf salad  <b>Vegan falafel burger (VE) - 18</b>            Plant-based burger with tomato, lettuce, vegan cheese and chips  <b>Wagyu burger - 24</b>            Wagyu beef burger in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and chips  <b>Ham and cheese panini - 12</b>            Ciabatta bread, gooey melted cheddar cheese and savoury ham  <b>Tuna and spicy mayo panini - 12</b>            Ciabatta bread, Atlantic tuna and homemade spicy mayonnaise  <b>Tomato and mozzarella panini (V) - 11</b>            Ciabatta bread, beef tomato, fior di latte mozzarella and organic pesto</p>
	SALADS
	<p><b>Classic Caesar salad - 13.5</b>            Cos lettuce, anchovies, croutons and shaved Parmesan  <b>Add:</b>            - Chicken - 5            - Salmon - 7  <b>Healthy salad bowl (VE) - 14</b>            A delicious medley of Broccoli, tomato, avocado, chickpeas, asparagus, topped with corn and pomegranate. Spicy vinegar dressing served on the side.</p>

### STEAKS & GRILLS

**Grilled salmon - 26.5**  
 Salmon fillet with country style potato & asparagus. Served with a white wine and caper sauce

**Grilled lamb cutlets - 29**  
 Served on dauphinoise potatoes with broccoli, apple puree, mint and red wine sauce

**Rib eye steak - 35**  
 Dry aged rib eye steak, cooked to your liking. Accompanied by grilled shallots, cherry tomatoes, portobello mushroom  
 Served with thick cut chips  
 Choose your sauce  
 - Peppercorn sauce - 1.5  
 - Red wine sauce - 1.5  
 - Chimichurri (V) - 1.5  
 - Bearnaise (V) - 1.5

### CHEFS SPECIALITIES

**Butter Chicken Feast - 25**  
 Tender chicken, bound in Chef's butter sauce with rice, naan bread, poppadom's & pickles

**Fish & chips - 20**  
 Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon

## MAINS & SIDES

<p><b>Seafood Linguine - 23</b>            Tiger prawns, calamari and mussels bound with Linguine pasta in a creamy seafood sauce  <b>Grilled chicken breast - 22</b>            Chicken breast, served with garlic aioli, char-grilled lemon, mixed leaf salad and dauphinoise potato</p>	<p><b>Linguine Arrabbiata (V) - 16</b>            Pasta in a picante arrabbiata sauce and Parmesan Reggiano  <b>Add:</b>            - Chicken - 5            - Salmon - 7</p>	<p><b>Country style crushed potatoes with garlic and shallots - 5</b>  <b>Steamed garlic kale and tenderstem broccoli (VE) (GF) - 5</b>  <b>French fries (VE) (GF) - 5</b>  <b>Sweet potato fries (VE) (GF) - 5</b>  <b>Mixed leaf salad (V) - 5</b></p>
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## DESSERTS

<p><b>Mango Cheesecake - 10</b>            Velvety cheesecake with sweet Mango, and a buttery cracker crust and raspberry puree  <b>Tiramisu - 9</b>            A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee</p>	<p><b>Sticky toffee pudding - 9</b>            Caramelised Williams pear, butterscotch sauce and vanilla ice cream  <b>Cheese selection - 10</b>            Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts</p>
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If there are any dietary requirements, speak to a team member before ordering. Please note that we store and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Gluten free dishes are produced utilising non-gluten contain ingredients. V = vegetarian | VE = vegan | GF = gluten free



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