



SET MENU

Monday - Thursday
12pm - 3pm

TWO COURSES £16

STARTER

Salt & pepper squid, saffron aioli

Pan fried garlic mushrooms

Chicken liver pate, light garlic toast

MAINS

Shepherd's pie, seasoned veg

Carrot & marmalade pie, seasoned veg

Sausage & mash, onion gravy

A separate allergen sheet is available at the bar

TO START

- Artisan bread & homemade butters -4.9*
Mixed olives -3.5
Whipped feta & hot honey, homemade cracker -6.5

TO SHARE

- Padron peppers, Maldon salt -6.5*
Garlic & parmesan baked chicken wings -8.5
Manchego cheese board, olives & garlic toast -14.5
*Albondigas- Spanish meatballs in a rich tomato
sauce -7.5*
Salt & pepper squid with saffron aioli -8.5
Gambas pil pil - sizzling prawns -8.5
Braised cider chorizo -8.5
Goats cheese stuffed courgette flower -6.9
Hand cut chips -5.5
add parmesan -2
add feta, paprika & fresh spring onion -3.5

MAIN

- Sirloin steak, creamy peppercorn sauce, hand cut
chips & garlic butter -24.5*
*Cruzcampo battered haddock, hand cut chips &
mushy peas -18*
Cheese & bacon burger, hand cut chips -15.5
*Crispy buttermilk chicken burger, Monterey Jack
cheese, hand cut chips -15.5*
Vegan Beyond burger, hand cut chips -15.5
Feta & golden beet salad with candied walnuts -15

Chef specials- please see the board on the bar

DESSERT

- Sticky toffee pudding -7*
Chocolate brownie with pistachio sauce -7
Served with ice cream or custard

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