



NIBBLES ---

Mixed Nuts or Olives 3.50

SMALL PLATES ---

1 Plate 7.00 3 Plates 19.00 5 Plates 30.00

Falafel with Minted Yoghurt
Grilled Flatbread with Hummus
Vegetable Tempura with Sweet Chilli Sauce
Aubergine with Halloumi Skewers served with Minted Yoghurt Dip and Pomegranate
Crispy Baby Squid with Aioli
Prawns with Garlic, Olive oil and Chilli
Mini Fish & Chips
Minted Lamb Skewers
Spicy Buffalo Chicken Wings with Buffalo Dip
Chicken Satay Skewers with Peanut Sauce
Spiced BBQ Spare Ribs
Fried Buttermilk Chicken with Sweet Chilli Mayo
Cajun Chicken Skewers
Chicken and Serrano Ham Croquettes served with Tarragon Mayo
Flame Grilled Chicken and Chorizo Skewers

STARTERS ---

Garlic Bread (with / without Cheese) 6.50
Octopus 9.00
Seasoned with Olive Oil, Spanish Paprika and Sea Salt and served on a base of New Potatoes.
Buffalo Mozzarella 9.00
With Marinated Heritage Tomatoes, Basil & Balsamic Dressing.
Toasted Focaccia Bread 8.00
With Smoked Salmon, Quail Eggs, Aioli and Anchovies.
Scallops 10.00
Served with Celeriac Puree, Crispy Chorizo.
Warm Roast Asparagus Salad 8.50
Served with New Potatoes, Bacon, Cherry Tomatoes, Rocket, and Mustard Dressing.
Antipasti 9.00
A selection of cured Meats and Cheeses.

SALADS ---

Caesar Salad (V) 9.00
Add the following:
Cajun Spice Chicken/Grilled Salmon Supreme. 5.00
Grilled Tiger Prawns. 6.00
Greek Salad (V) 9.00
With Cucumber, Olives, Feta, Onion, Cherry Tomatoes and Balsamic Dressing.
Mixed Leaves (V) 9.00
With Goats Cheese, Strawberries, Walnuts, Olive Oil and Lemon Dressing.

MAINS ---

Linguini 12.00
With Halloumi, Mushrooms, and Homemade Tomato Sauce (Vegan option available).
Chilli Prawn Linguini 13.50
Served with Basil, Garlic and Cherry Tomatoes.
Rack of Spiced BBQ Spare Ribs 14.00
In a Smokey BBQ Sauce served with French Fries.
Beer Battered Fish & Chips 14.50
Served with Mushy Peas and Tartare Sauce.
Roast Cod Supreme 16.50
Served with Saffron Rice and Romesco Sauce.
Quinoa with Roast Vegetable Truffle Oil 12.50
Rack of Lamb 19.00
Served with Mixed Beans, Slow Roasted Tomatoes and Dauphinoise Potatoes.

Chicken Parmesan 14.00
Breaded Chicken Breast on a bed of Linguini, Tomato and Mushroom Sauce and topped with Parmesan Cheese.

Grilled Salmon 16.00
Served with Buttered New Potatoes, Seasonal Vegetables and Dil Mayo.

JAKATA STEAKS ---

Our 28 Days Dry aged Steaks are Sourced from Aubrey Allen from ethically reared grass fed cattle.

Sirloin Steak - 8oz 21.00
Rib Eye Steak - 10oz 22.50
Served with Chunky Chips or French Fries, Peppercorn or Mushroom Sauce.

BURGERS & SANDWICHES ---

(Sides not included)

Falafel and Portobello Mushroom Burger (V) 8.50
Served with Rocket, Gherkins and Hummus.
Halloumi and Portobello Mushroom Burger (V) 8.50
Served with Lettuce, Tomato and Gherkin.
Chicken Satay Burger 8.90
Served with Coleslaw, Peanut Butter and Sweet Chilli Mayo.
Aged Beef Burger 9.20
Served with Lettuce, Tomato, Gherkin and Mayo.
Pulled Beef Burger 10.00
Served with Caramelised Onion, and Barbecue Sauce.
Classic Club Sandwich 8.90
With Chicken, Bacon, Boiled Egg, Cheese and Lettuce.
Add: Bacon / Fried Egg / Cheese 1.00

SHARERS ---

Nachos 8.50
Cheese, Sour Cream, Guacamole, Salsa and Jalapenos.
Add: Chilli Beef 2.00
Antipasti / Cheese / Charcuterie Board 17.00
Served with Olives and Focaccia or Biscuits and Fruits.

SIDES ---

Onion Rings 3.50
Chunky Chips 3.50
French Fries 3.50
Sweet Potato Fries 4.10
Seasonal Vegetables 3.50
Rocket Parmesan Salad 5.00

DESSERTS ---

Lemon & Lime Cheesecake
Tiramisu
Chocolate Fondant with Vanilla Ice cream
Flavoured Ice Cream - Strawberry, Chocolate or Vanilla

KIDS MENU ---

Spaghetti Bolognese / Spaghetti al Pomodoro (V)
Buttermilk Chicken with Salad and French Fries
Mini Fish & Chips

If you suffer from any allergies or have a specific dietary requirement please tell your waiter when placing your order

There will be a 12.5% discretionary service charge added to your bill

All offers at the managements discretion