

Please note that when ordering Vegan or Gluten Free dishes that you ensure you tell your servers just so we can ensure that your Dish is perfect for your dietary requirements.
(vg/vegan) (vg*/vegan available) (gf/gluten free) (gf*/gluten free available)

STARTERS /VEGAN/VEGETARIAN/HEALTHY OPTIONS

Starters

Chefs Soup of the Day

Served with a Warm Crusty Bread Roll (vg*) (gf*) 5.50

Nachos with Cheese, Salsa, Guacamole and Sour Cream

(vg*) 5.00 Add BBQ Pulled Jackfruit or BBQ Pulled Pork for 2.00

Chilli, Garlic and Lime King Prawn Skewers

With Chilli Jam and Salad (gf) 6.50

Chicken Liver Pate infused with Duck and Gin

With Plum and Apple Chutney, Toasted Bloomer Bread and Seasonal Salad (gf*) 6.00

Battered Cauliflower

with a Cheese and Chive dipping Sauce (vg) (gf*) 5.00

Breaded Whitebait

with Garlic Aioli, Salad 6.00

5 Bean and Beansprout Spring Rolls

with Sweet Chilli Sauce (vg) 6.00

Vegetarian/Vegan Main Courses

Cajun Roast Vegetable and Seitan Skewers

with Fresh Salad and Skinny Fries (vg) 10.50

Beer Battered Vegan Fish and Chips

with Mushy Peas and Tartar Sauce (vg) 10.50

Roast Vegetable Wellington

with Seasonal Vegetables and Tomato Sauce (vg) 11.50

Healthy Options

Baked Basa

with Homemade Salsa, Mango Puree and Duchess Potatoes (gf) 11.50

Tuna Nicoise,

Large Bed of Mixed Salad, Baby New Potatoes, Boiled Egg and Sautéed Green Beans finished with a generous helping of Tuna (gf) 11.00

Chicken Caesar Salad,

Crispy Baby Gem Lettuce, with Crispy Bacon Lardons, Anchovies, and Croutons finished with Parmesan Cheese (gf*) 11.50

Chargrilled Halloumi Salad

Large bed of Mixed Salad tossed in a Mustard Dressing, or try our vegan Risella Cheese for a Vegan Twist (vg*) 11.50 add a Chicken Breast for 3.50

Cold Meat Salad

with Ham, Chicken, Beef, Coleslaw, a Boiled Egg and a Sprinkle of Mature Cheddar Cheese (gf) 10.50