Evening Menu

Starters

Chicken Skewers
Aioli, Flat Bread £7.50

BBQ Chicken Wings (GF) £7

Deep Fried Brie Wedges (V)
Cranberry & Chilli Jam, Rocket Leaves £7.50

Avocado and Tomato Bruschetta (VE)
Coriander, Balsamic £7.50

Mains

Chicken Tikka Burger
Toasted Bun, Onion Bhaji, Lime & Chilli Slaw,
Spiced Fries, Raita £16.50

House Burger
Brioche Bun, Smoked Bacon, Mature Cheddar,
Beef Tomato, Fries £16.50

Beer Battered Fish & Chips
Mushy Peas, Tartare Sauce, Lemon £17

Salmon Linguine Alfredo
Rocket, Parmesan Shavings, Garlic
Ciabatta £17.50

Coconut Chicken Curry
Steamed Rice, Garlic & Coriander
Naan £17

**Chickpea, Red Pepper & Coriander
Burger** (VE)
Sesame & Cumin Seed Coating, Vegan Asian Slaw,
Spiced Fries £16

Sirloin Steak (GF)
Grilled Tomato, Flat Cap Mushroom,
Triple Cooked Chips £24

Beef Bhuna
Steamed Rice, Garlic & Coriander Naan £19

Butternut Squash and Sage Risotto (GF)(VE)
Rocket, Garlic Ciabatta, Vegan
Parmesan £16

Beef Tacos
Soft Tortilla Tacos, Paprika Mayo, Guacamole,
Mild Cheddar, Salsa, Jalapenos £18

Desserts

White Chocolate & Honeycomb Cheesecake (V)
White Chocolate, Honeycomb Pieces & Madagascan
Vanilla Ice Cream £7.50

Sticky Toffee Pudding (V)
Toffee Fudge Sauce & Madagascan Vanilla
Ice Cream £7.50

Lemon Tart (V)(N)
Lime Curd, Meringue Swirls & Raspberry
Sorbet £7.50

Red Berries Eton Mess (V)(GF)
Red Berry Compote, Meringue Pieces, Chantilly
Cream £7.50

Vanilla Crème Brulee (V)
Vanilla Cream, Shortbread £7.50

Brownie Trio (V)
Blondie, Cookie Dough & Double Chocolate
Brownie, Salted Caramel Ice Cream £7.50

(GF) – Non-Gluten containing ingredients
(N) – Traces of nuts
(V) – Vegetarian
(VE) – Vegan

May contain genetically modified ingredients

Food Allergens & Intolerances
We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient,
due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.
Please ask our staff for further information.