

# A LA CARTE

Served Daily Until 10 pm

## SMALL PLATES & BAR SNACKS

<b>Marinated Olives (v) *</b>	<b>4.5</b>	<b>Chicken Wings *</b>	<b>7</b>
<b>Spicy Mixed Nuts (v) *</b>	<b>4.5</b>	BBQ, strawberry & peanut or spicy beetroot (Zombie)	
<b>Jalapeño Hummus &amp; Flatbread (v) *</b>	<b>5.5</b>	<b>Smoked Sausage With Broccoli Heads*</b>	<b>8</b>
<b>Vegetable Crisps, Paprika Mayonnaise (v) *</b>	<b>4.5</b>	<b>Croquettes *</b>	<b>7</b>
<b>Padron Peppers (v) *</b>	<b>5.5</b>	Chicken & pancetta	
<b>Glazed Chipolatas *</b>	<b>5</b>	<b>Broccoli &amp; Butternut Squash Fritters (v)*</b>	<b>6.5</b>
<b>Chorizo &amp; Salami Bites *</b>	<b>6</b>	With Thai sweet chilli sauce	
<b>Crispy Calamari &amp; Aioli*</b>	<b>6</b>	<b>Waffle Fry Nachos (v) *</b>	<b>7.5</b>
<b>Smoked Mackerel</b>	<b>7</b>	With salsa, sour cream & guacamole	
With shaved cucumber and horseradish dressing		<b>Arancini *</b>	<b>7</b>
		With steak ragú and garden peas	

## GOURMET BURGERS

A delicious, messy burger served in a brioche bun with steak cut chips

<b>Vegan Cheeseburger (v)</b>	<b>13.5</b>
Beyond Meat plant-based patty, vegan cheddar, lettuce, onion, tomato, relish and vegan mayo	
<b>Aged Rump of Beef Burger</b>	<b>13.5</b>
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and house sauce	
<b>Buttermilk Cajun Chicken Burger</b>	<b>13</b>
Sliced buttermilk Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce	
<b>Grilled Halloumi Burger (v)</b>	<b>12.5</b>
Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus	
<b>Extra Toppings</b> Egg <b>1</b> / x2 Bacon <b>2</b> / Cheddar Cheese <b>1</b> / Jalapeños <b>1.5</b>	

## LARGE PLATES

<b>Half Spiced Roast Chicken</b>	<b>14.5</b>
Marinated with chilli & herbs, served with roast tomatoes, triple cooked chips & homemade roast garlic & gin mayonnaise	
<b>Bavette Steak</b>	<b>15</b>
Herb marinated 7 oz British bavette steak, served with sweet potato fries, grilled asparagus & chimichirri sauce	
<b>Grilled Sea Bream</b>	<b>14.5</b>
Whole grilled sea bream with baby potatoes and roasted cherry tomatoes, black olive and salsa verde	
<b>Sides</b> Green Salad, Lemon Mustard Dressing <b>3.5</b> / House Coleslaw <b>3.5</b> / Triple Cooked Chips <b>4</b> / Sweet Potato Fries <b>5</b> Halloumi Fries <b>6.5</b> / Cheesy Chips <b>6</b>	

## DESSERTS

<b>Sticky Toffee Pudding</b>	<b>7</b>
With medjool dates, rich winter spices, treacle and vegan vanilla ice cream	
<b>Homemade Apple, Pear, &amp; Blackberry Crumble</b>	<b>7</b>
A classic warming crumble with seasonal fruits, served with vegan vanilla ice cream.	

Please inform a member of our team of any allergy or dietary requirements  
A discretionary service charge of 12.5% is added to your bill