



DINNER MENU

JUST GRAZING

COCKLE POPCORN 4.80

You've got to try it to believe it

SELECTION OF OLIVES AND BREAD 3.75

With Hummous

VEGETABLE CRISPS 2.75

Parsnip, beetroot, sweet potato, turnip

STARTERS

FALAFAL 4.70

Served with tzatziki, pitta bread and olives

GRILLED HALLOUMI 4.80

On a bed of char-grilled spring onions, salad and sun blushed tomatos

SALT AND PEPPER SQUID 5.50

Garlic aioli

WHITEBAIT 4.80

With a ciabatta roll and garlic mayo

CAULIFLOWER AND SHROPSHIRE BLUE SOUP 4.20

With crusty bread

MAINS

COD AND CHIPS 12.50

Beer battered cod, fries and minted crushed peas with tartare sauce

BELLY PORK 12.50

Served on bubble and squeak, and Black Pudding, with curly kale and apple and beetroot puree

MOROCCAN CHICKEN 12.50

Pan fried Moroccan chicken on cous cous

HARISA ROAST MONKFISH 13.50

On sag aloo

LOIN OF LAMB 13.50

Served on a potato rosti with asparagus, goats cheese mousse, beetroot and pea puree

BUILD YOUR OWN BURGER 11.50

Start with either a traditional, Mexican or veggie burger and add

Bacon Pastrami Coleslaw
Cheese Pickles Tomato Egg

Served with fries or nachos

WILD MUSHROOM RISOTTO 10.50

Creamy and delicious

SIRLOIN STEAK 12 OZ 16.50

8 OZ 14.00

Local award winning steak, fries, rocket and watercress, grilled peppers, roasted tomato and deep fried shallots

FENNEL PEPPER AND TOMATO FILO TART 11.50

New potato, mixed leaves, roasted beetroot and walnut oil dressing

See reverse for desserts and wine

