



A La Cartè Menu

17:00 - 21:30

STARTERS

Thai Style Crab Cakes *£7.25*

Pan fried Thai style crab cakes served with a sweet chilli sauce.

Parma-Mozzarella *£6.95*

Chargrilled mozzarella wrapped in parma ham, drizzled with a balsamic glaze.

GF

Arancini *£6.25*

Sun dried tomato, pesto, parmesan & risotto arancini balls. Served on a bed of rocket.

GF V VEGAN**

Caprese Salad *£5.90*

Slices of buffalo mozzarella with beef tomato, basil and a balsamic glaze

GF V

Hickory & Maple Wings *£6.95*

Hickory & Maple glazed chicken wings served with a garlic mayo.

SIDES

Halloumi Fries *£2.95*

Rustic Fries *£3.00*

Sweet Potato Fries *£3.00*

Onion Rings *£2.60*

Parmentier Potatoes *£2.95*

Steamed Greens *£2.80*

Roasted Vegetables *£3.95*

Mixed Salad *£2.95*

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before placing an order.

GF Gluten Free | V Vegetarian | VEGAN Vegan | **

Asterisks Show That The Dish Can Be Modified Upon Request

MAINS

Signature Sausage & Mash *£12.25*

Luxury venison sausages, served with a creamy mustard mash, rich gravy and buttered greens.

GF V** VEGAN**

Prosecco Sea Bass *£14.25*

Fillet of sea bass with a naughty prosecco sauce. Served with buttered spinach and parmentier potatoes.

GF

The Giant Fishcake *£13.25*

Homemade North Atlantic Haddock & smoked Salmon fishcake served with a soft poached egg, baby spinach and parmentier potatoes. Finished with a hollandaise sauce.

Avocado & Chicken Farfalle *£12.95*

Slices of Avocado and chicken breast with farfalle pasta, tossed in a creamy white wine sauce.

GF** V**

The Bistro Burger *£11.95*

A quarter pound of British beef, smoked cheddar, lettuce, tomato & burger sauce all in a brioche bun. Served with onion rings, homemade slaw & rustic fries.

GF**

8oz Fillet Steak *£22.50*

Owen Taylors' award winning fillet steak. Served with roasted vine tomatoes, asparagus, onion rings & rustic chips.

Sauces £2: Béarnaise, Peppercorn, Stilton, Diane.

Cheddar, Red Onion & Cranberry Tart *£11.95*

Mature melted cheddar, red onion & cranberry compote tart with a tomato pastry. Served with a side salad and parmentier potatoes.

GF V

Stuffed Bell Pepper *£11.95*

Oven roasted bell pepper stuffed with a blend of Mediterranean vegetables and rice. Served with an arrabiata and red pepper sauce.

GF VEGAN

Chicken Parmigiana *£13.25*

A New York Times favourite! Crispy chicken breasts, smothered in a rich tomato sauce, topped with gooey mozzarella cheese. Served with a mixed salad and sweet potato fries.