

## Fixed Price menu

2 courses £25 3 courses £32

Complementary glass of wine (125ml) before 6.45 pm

**House Marinated Gordal Olives £4.25**

**Smoked Almonds £4**

**Artisan bread board, olive oil, balsamic (ve) £4.95**

## TO START

**Bruschetta, mozzarella, tomato, basil oil drizzle (V)**

**Garlic wild creamy mushrooms, warm focaccia (VEO)**

**Hand cut seasoned Halloumi Fries, sweet chilli dip (GF)**

**Sticky mini sausages. maple & mustard glaze**

**Soup of the day (V)**

**Fresh Calamari, crispy kale, Alioli (Supplement of £3)**

**Pork & chorizo meatballs, napoli sauce (supplement of £2.50)**

## MAIN COURSE

**Beef Lasagne**

Layers of tender beef ragu, topped with béchamel & cheese sauce

**Winter Green Primavera (option to add Chicken breast £5) (N)**

Selection of winter green vegetables & vine tomatoes tossed with fusili pasta in a white wine garlic butter sauce, topped with toasted Pine nuts, chilli, parmesan

**Black bean Chilli (VE)**

Black Beans Chilli, served with Basmati rice and a side of guacamole

**Fajitas**

Option of Chicken breast, Black bean, Steak (+£3)

Marinated Peppers, onions, choice of protein, sour cream, guacamole & cheese

**8oz Rump Steak (Supplement of £7) (GF)**

served with Portobello mushroom

**Please ask your server for today specials**

## SIDES

**Skin on fries £4.50**

**Parmesan truffle fries £5.95**

**Rosemary & garlic roast potatoes £5.95**

**Seasonal vegetables £5**

**Side salad £5**

**Garlic Flatbread £5 add cheese £1.50**

**Peppercorn sauce £3**

## DESSERT

**Affogato**

Espresso, Ice cream,  
shot of baileys or Kahula

**Please see todays fresh dessert options**

VEO- Vegan option

V- Vegetarian

GF-Gluten Free

N-Nuts

# Evening Menu

**House Marinated Gordal Olives £4.25**

**Smoked Almonds £4**

**Artisan bread board, olive oil, balsamic (ve) £4.95**

## TO START

**Bruschetta, mozzarella, tomato, basil oil drizzle (V) 7.95**

**Garlic wild creamy mushrooms, warm focaccia (VEO) 7.25**

**Hand cut seasoned Halloumi Fries, sweet chilli dip 7.50 (GF)**

**Sticky mini sausages. maple & mustard glaze 7.50**

**Soup of the day (v) 7.95**

**Fresh Calamari, crispy kale, Alioli 9.75**

**Pork & chorizo meatballs, napoli sauce 8.95**

## MAIN COURSE

**Beef Lasagne 14.95**

Layers of tender beef ragu, topped with béchamel & cheese sauce

**Winter Green Primavera 13.50 (N) (option to add Chicken breast £5)**

Selection of winter green vegetables & vine tomatoes tossed with fusili pasta in a white wine garlic butter sauce, topped with toasted Pine nuts, chilli, parmesan

**Black bean Chilli 12.95 (VE)**

Black Beans served with Basmati rice and a side of guacamole

**Fajitas 13.95**

Option of Chicken breast, Black bean, Steak (+£3)

Marinated Peppers, onions, tomatoes, choice of protein, sour cream, guacamole & cheese

**8oz Rump Steak £18.95 (GF)**

served with Portobello mushroom

Please ask your server for today specials

## SIDES

**Skin on fries £4.50**

**Parmesan truffle fries £5.95**

**Rosemary & garlic roast potatoes £5.95**

**Seasonal vegetables £5**

**Side salad £5**

**Garlic Flatbread £5 add cheese £1.50**

**Peppercorn sauce £3**

## DESSERT

**Affogato**

Espresso, Ice cream,  
shot of baileys or Kahula

Please see today's fresh dessert options

VEO- Vegan option

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Feeling delicate ?

Our Bloody Mary will help you out  
£8 or  
2 for £14

# Sunday Brunch Menu

Treat yourself with a Mimosa with your Brunch  
£8 or  
2 for £14



## Bacon Ciabatta

Add fried egg £2.50

## Hangover Bun

Bacon, sausage, hashbrown, cheese, topped with fried egg

## Avo, Feta Toast

served on sourdough, basil oil, seeds

£6

£11.50

£9.95 (V)

## Sausage Ciabatta

with rocket & caramelised onion

## Halo Bun

Halloumi, avocado, tomato, spinach, siracha mayo

## Eggs on toast

Poached, Fried, or Scrambled

£7

£10.95 (V)

£7.95 (V)

## Eggs Benedict £11.95

Serrano ham, Poached eggs, & hollandaise, served on a muffin

## Eggs Royale £12.95

Smoked Salmon, Poached eggs, hollandaise, served on a muffin

## Eggs Florentine £11.95 (v)

Spinach, avocado, poached eggs, hollandaise served on a muffin

## Keep it Clean £13.95 (GF)

Smoked salmon, wilted spinach & kale, avocado, roast cherry tomatoes, poached eggs  
add toast for £2

## Hunter £13.95

Bacon, sausage, hashbrowns, house beans, fried egg, cherry vine tomatoes,  
portobello mushroom, toast (add black pud for £1.50)

## The Gatherer £12.95 (VE)

The ultimate plant based delight - Avocado Toast, portobello mushroom & Vegan sausages

## The Forager £12.50 (VEO)

Please ask if you would like vegan option

Selection of creamy garlic gourmet mushrooms served on sourdough with crispy Kale

## Shakshuka £12.95 (VEO)

Authentic North African dish of spiced peppers, onions & tomatoes served with your choice of poached eggs or  
avocado and sourdough toast

## The Parisian £13.50

Maple glazed Croissant, served with Brie, Bacon, Poached eggs & hollandaise (contains sesame)

## Truffle Eggs on Sourdough £12.95

Portobello mushroom, parmesan scrambled eggs, with crispy bacon & truffle oil

## Maple Bacon French Toast £12.95

Brioche Cinnamon French Toast served with crispy bacon, drizzled in maple syrup

## Steak & Eggs £18.95

8oz Rump Steak served with skin on fries and fried egg

**Add on's Bacon / Sausage / Halloumi / Avocado £3      Smoked Salmon £4.25**

Gluten free bread is available for £1.50

## From 1pm

### Brie, grape & Cranberry toasted focaccia Sandwich £11.95 (V)

Add bacon £3

### Tuna Melt £11.95

Tuna, red onion & capers with cheese melted on sourdough

### Beef Lasagne £14.95

Layers of tender beef ragu, topped with béchamel & cheese sauce

### Ultimate Steak Sandwich £12.95 (add on Fries £4.50)

4oz Steak sautéed onions & mushrooms, rocket, mustard mayo, served on a ciabatta bun

### Black Bean Chilli £12.95 (VE)

served with basmati rice and guacamole

### Seasonal Quiche £10.95

2 quiche options, please ask your server for today's options



Lunch  
from 1pm

add a small glass of wine for £5 Pinot Grigio or Merlot

### Light Bites and Nibbles

Gordal Olives 4.25

Artisan Bread Board , olive oil, balsamic 4.95 (VE)

Bruschetta, mozzarella, tomato, basil oil drizzle (V) 7.95

Pork & chorizo meatballs, napoli sauce 8.95

Garlic wild creamy mushrooms, warm focaccia 7.25 (VEO)

Fresh Calamari, crispy kale, Alioli 9.75 (Supplement of £3)

Hand cut seasoned Halloumi Fries, sweet chilli dip 7.50 (GF)

Sticky mini sausages. maple & mustard glaze 7.50

Soup of the day 7.95 (v) add half a toastie £6

### Mains

Ultimate Steak Sandwich 12.95

4oz Steak sautéed onions & mushrooms , rocket. mustard mayo, served on a ciabatta bun

Beef Lasagne 14.95

Layers of tender beef ragu, topped with béchamel & cheese sauce

Winter Green Primavera 13.50

Selection of winter green vegetables tossed with fusili pasta in a white wine garlic butter sauce, topped with toasted Pine nuts, chilli, parmesan ( add Chicken breast £5) (N)

Black bean Chilli 12.95 (VE)

Black Bean chilli served with Basmati rice and a side of guacamole

Fajitas 13.95      Option of Chicken breast, Black bean, Steak (+£3)

Marinated Peppers, onions, Tomatoes, choice of protein , sour cream , guacamole & cheese

Steak & Frites 18.95 add Peppercorn Sauce £3

8oz Rump steak served with portobello mushroom

Brie, Cranberry & Grape Toasted Focaccia sandwich 11.95

add Bacon £3

Tuna melt toasted Sandwich 11.95

Tuna mayo, melted cheese, capers, red onion on toasted sourdough

Seasonal Quiche 10.95

Please ask your server for todays options

### Sides

Garlic Flatbread 4.50 (add cheese 1.50)

Skin on Fries 4.50

Truffle Parmesan Fries 5.95

Rosemary & garlic roast potatoes 5.95

Gluten Free Bread 1.50

VEO- Vegan option

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