

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 todays fresh dessert options

VEO- Vegan option

V- Vegetarian

GF-Gluten Free

N-Nuts