

MENU

SMALL PLATES

Halkidiki olives, tomato, basil (ve) (ng) (df)	£3
Hummus, tzatziki, salsa, garlic ciabatta (v)	£5.5
Halloumi sticks, chutney (v) (ng)	£4.9
Bruschetta and buffalo mozzarella, basil, rocket, balsamic on toasted sourdough (v) (ng)	£6
Chicken wings with Honey glazed Bourbon barbecue or The Distillery hot sauce with mango & lime	£6
Pork belly bites, sweet chilli, lime (ng) (df)	£6.5
Pulled pork tacos, pickles, cajun mayo, jalapenos, salsa, coriander	£7

SHARING

Grazing platter with hummus, olives, tzatziki, tempura tenderstem, halloumi, flatbread (v)	£14
Charcuterie board with a selection of cured meats, Manchego, Halkidiki olives, chutney, sweet red peppers, flatbread (gfo)	£17

MAIN PLATES

Pan roasted cajun Sea bass fillet, couscous, tzatsiki, pesto dressing, pickled radish	£14
Ale battered Haddock & chips, minted peas, tartare sauce (df)	£12
Crispy Pork belly, tenderstem, potatoes, wholegrain mustard & cider sauce	£16
Pulled Pork topped cheeseburger, melted Red Leicester, lettuce, mayo & onion rings	£10
Jamaican Jerk chicken burger, lettuce, mayo & mango salsa (gfo)	£9
Halloumi burger, tzatziki, gem lettuce, beef tomato (v) (gfo)	£9
Edamame, quinoa & beetroot burger, vegan cheese, salsa, lettuce & vegan mayo (ve) (gfo) (df)	£9
Rump steak served with chunky chips, tomato, mushroom, onion rings (ng)	£16
Sirloin steak served with chunky chips, tomato, mushroom, onion rings (ng)	£19

SIDES

Truffle & parmesan fries (ng) (v)	£4	Skinny fries (ng) (ve)	£2.5
Avocado, chilli mayo, spring onion fries	£4.5	Sweet potato fries (ng) (ve)	£3
Pulled pork, cheese, cajun mayo, jalapeno fries (ng)	£5.9	Beer battered onion rings (ve)	£3
Garlic & cheese ciabatta (v)	£3	Peppercorn sauce / Blue stilton sauce	£2

DESSERTS

Loaded Chocolate brownie sundae, vanilla ice cream, salted caramel (v) (gfo)	£5.5
Limoncello Tarte au Citron, raspberry sorbet (v)	£6
Belgian waffles, chocolate, mixed berries, vanilla ice cream (v)	£6

ALLERGENS - Please let your server know if you have any allergies or dietary requirements.

Due to the nature of how our food is prepared we cannot guarantee the total absence of allergens in our dishes.
(v) vegetarian (ve) suitable for vegans (gfo) gluten free option available (ng) recipe without gluten (df) recipe without dairy