



Lunch

Appetisers

A selection of Artisan Breads

Served with olive oil and balsamic dip. 4

Sun Blushed Tomatoes and Garlic Stuffed Olives 4.5

Hummus with Warmed Pitta, Olive Oil and Smoked Paprika 4.5

Honey and Mustard Glazed Sausages and Pancetta 6

Imam Bayildi (Aubergine, onion, garlic & tomato) with Warmed Pitta 5

Sumac Halloumi Fries served with turmeric, garlic and lime aioli and harissa 6

Favourites

Fisherman's Pie

A tasty homemade fish pie, topped with buttery parsley mashed potato and served with seasonal vegetables. 13

Chef's pie of the Day

A hearty homemade pie, served with buttery mashed potato and seasonal vegetables. 13

Chicken and Bacon Caesar Salad

Succulent chicken breast, crisp pancetta lardons and soughdough croutons are at the heart of our classic ceasar salad. 13

(without Chicken and Bacon) 11

Fish and Chips

Beer battered cod loin, triple cooked chips and garden peas served with our own tartare sauce. 13

V & VE Cashew Nut Curry

Halloumi (v) or tempeh (ve) and roasted butternut squash in a creamy cashew nut curry sauce, served with fragrant rice and an onion bhaji. 15

Sandwiches

Served with skin on fries

Steak & Caramelised Onion

Sirloin steak and sweet caramelised red onion served in a toasted ciabatta. 13

Sun Blushed Tomato and Mozzarella

On rosemary focaccia. 11

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. 'Service is discretionary but for tables of 10 or more 10% gratuity will be added to your bill'.