

Dinner Menu

Available from 5pm

Starters

Soup of the day (please see specials board)	£5
Pastrami & cheddar plate with pickled cucumber, jalapeños, mixed leaves & bread	£8.5/ lrg £13.5
Pitta bread & hummus plate with aubergine tapenade, mixed leaves & carrot & cumin puree (v, df)	£7.5/ lrg £12.5
Blue cheese watercress & pumpkin seed salad with red wine poached pear & rye bread (v)	£7
Peat smoked haddock with bean sprouts, spring onions, red chilli, coriander, peanut & lime (df, gf)	£8
Pork rilette with cornichons, olives, mix salad leaves & toasted sourdough (df)	£8.5

Mains

Sweetcorn & red pepper fritters with braised red onions, courgettes, rocket & zaatar (v)	£12
Cauliflower & potato dahl with pitta bread & coriander yoghurt (v)	£13
Braised squid with chickpeas, tomato & tarragon (df, gf)	£14
Turkey Escalope with fried potatoes, onions, cranberry jam & parsley (df, gf)	£16
Beef, mushroom & red wine stew with mashed potato	
Grilled Sea Bream with egg noodles, pak choi, coriander & sweet & sour sauce (df)	£17 £16

Sides

Bread basket (per person)	£1.5
Olives and bread (v)	£3.8
Braised carrots & cannellini beans with parsley (v)	£3.8
Bowl of chunky fries (v, df)	£3.8
Bowl of chunky fries with mature cheddar (v)	£4.2
Mixed herb & leaf salad (v, df, gf)	£3.5
Thai potatoes with peanuts, chilli, coriander, mint & lime (v, df, gf)	£3.5

(v) = vegetarian (df) = dairy free (gf) = gluten free