TAPAS TUESDAY

Complimentary bottle of wine when you purchase any 4 tapas Available from 4pm every Tuesday, ask our team for more details*

TAPAS & SHARING

ANY 3 FOR £15 OR 5 FOR £25

We recommend 3 dishes each, or sharing 5 dishes between two

- MEAT-

BBQ CHICKEN WINGS 6.50 Glazed with Korean inspired BBQ flavours of ginger, garlic and soy

CHORIZO & HALLOUMI SKEWERS 5.95 With pico de gallo salsa

MAPLE GLAZED COCKTAIL SAUSAGES 5.95

Chilli, mustard and maple glaze

KARAAGE STICKY CHICKEN BITES 6.50 Toasted sesame seeds and chilli jam

> SPICED LAMB MEATBALLS 6.50 Pomegranate and tahini sauce

- FISH-

SALT & PEPPER CALAMARI 5.95 With a sweet chilli and lime dip

PAN FRIED KING PRAWNS 5.95 In a tomato, chilli and paprika sauce with toasted ciabatta

> FISH GOUJONS 5.95 With a saffron aioli dip

— VEGETABLES —

BEETROOT CARPACCIO @ 5.50 Pickled beetroot slices with whipped tofu

> CHILLI 'NON' CARNE TACOS © 5.50 Filled with crushed avocado, chilli non carne and nacho crumb

VEGETABLE TEMPURA @ 5.50 Courgette, padrón peppers and cauliflower in tempura batter with mango sauce

- CHEESE-

STONEBAKED GARLIC FLATBREAD **©** 5.50 With rocket, Italian hard cheese and a balsamic vinegar dressing

Top pick! MAC & CHEESE @ 5.95 In a smoked Cheddar sauce

> HALLOUMI FRIES 5.50 With a southern fried dusting and lemon wedge

– OUR SHARING BOARDS —

THE GRAZING BOARD 17.95

Chorizo and halloumi skewers, salt & pepper calamari, nachos, fish goujons with a saffron aioli dip and maple glazed cocktail sausages

THE MEZZE BOARD **©** 14.95

Cheesy fondue with walnuts and celery, nachos, tempura battered vegetables, pickled beetroot and whipped tofu

TRIO OF FRIES 8.50

Fries with smoked paprika and saffron aioli, Fries with Parmesan, truffle oil and rosemary, Sweet potato fries with sour cream and Cajun dressing

ALL BAR ONE NACHOS ® 8.95 Topped with Monterey Jack cheese, salsa, sour cream, crushed avocado and jalapeños Add chilli 'non' carne 4 2 00 Add pulled chicken 3.00

VEGAN DIRTY NACHOS @ 8.95 Spicy chickpeas, tomato, coriander, spring onions and a vegan cheese alternative produced from coconut oil

— SIDE DISHES—

SWEET POTATO FRIES # 4.00 MIXED SALAD @ 3.50 ROCKET & PARMESAN SALAD 3.50 FRIES # 3.00

With smoked paprika and saffron aioli @ 4.00 With Parmesan, truffle oil and rosemary 4.00 With chilli non carne & Monterey Jack cheese **②** 4.50

MAINS

CHICKEN SCHNITZEL 10.95 Garlic cream sauce, watercress and seasoned fries Simply ask to swap to Katsu Curry sauce

PLANT-BASED LASAGNE # 10.50 Topped with breadcrumbs, roasted butternut squash, peppers and courgette

8oz RIBEYE 15.95 Peppercorn sauce and Parmesan & rosemary fries Add tempura onion rings 1.00 Add pan-fried king prawns 3.00

THE CLUB SANDWICH 8.95 Chargrilled chicken breast, bacon, lettuce and tomato in toasted sourdough with seasoned fries

FIRECRACKER CHICKEN, CHORIZO MAC & CHEESE 11.50 Smoked Cheddar sauce with tobacco onions

DATE NIGHT OR MATES

 $\begin{array}{c} \textbf{NIGHT SET MENU} \\ 2 \text{ courses: } \pounds 10.95 \quad 3 \text{ courses: } \pounds 13.95 \\ \text{Available Sunday} - \text{Thursday from 5pm. See reverse for full details} \end{array}$

PAD THAI Ø 8.95 With rice noodles, free range egg, pak choi, baby

corn, beansprouts, sweet chilli and cashew nuts Add chicken & prawn cracker 2.50 Add king prawns & prawn cracker 3.00

BAKED SALMON FILLET 12.95

2 of your 5 a day

Ras-El-Hanout spices, giant couscous, pomegranate, pesto, broccoli and spinach

> BEETROOT, FETA & WALNUT SALAD **©** 8.95

3 of your 5 a day Pickled beetroot, lentils, chargrilled carrots, sugar snaps, cos lettuce, feta and toasted walnuts Add chicken 2.50 Add salmon 4.00

CHICKEN & AVOCADO SALAD 10.95

3 of your 5 a day

Grilled chicken, avocado, cos lettuce, cherry tomatoes, Asian-style slaw and sugar snaps with a creamy lemon dressing

TEMPURA FISH & CHIPS 11.50 Mushy peas, tartare sauce and seasoned fries

BURGERS

We Swap to sweet potato fries +1.00 THE ALL DIRTY ONE 12.95 Handmade beef patty, crisp Prosciutto, melting gooey Raclette cheese, Caesar slaw served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE BACON & CHEESE 11.50 Handmade beef patty, streaky bacon, smoked Cheddar and our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

THE CHICKEN 10.50 Cornflake coated buttermilk fried chicken served in a seeded bun with gherkin, lettuce, red onion, tomato and mayonnaise with seasoned fries

THE CLASSIC 10.50 Handmade beef patty with our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries

lyve this THE PLANT BASED @ 12.95 The revolutionary Beyond Meat® burger that looks and cooks like meat. Plant-based patty served with a cheese alternative produced from coconut oil, vegan mayonnaise, lettuce, tomato and crispy onions in a seeded bun with seasoned fries

Simply ask our team to make your burger 'skinny' by swapping your bun for half an avocado and fries for salad

MAKE IT YOUR OWN Bacon 1.50 Smoked Cheddar © 1.00 Grilled halloumi Ø 1.00 Extra patty 3.00 Smashed avocado @ 1.50 Chilli non carne @ 2.00

Pulled chicken 3.00 Fried egg ♥ 1.00

DESSERTS

BELGIAN CHOCOLATE BROWNIE **©** 5.50 Served with bourbon vanilla ice cream

black beans, peppers and lime. Served

with soured cream and seasoned fries

SMASHED AVOCADO,

FETA, & CHILLI ® 8.50

Served open on a toasted ciabatta

with seasoned fries

Go good... CHURROS 6.95 Served with Dulce de Leche COCONUT & RASPBERRY SORBETS @ 3.50 Served with berries and mint

BISCOFF CHEESECAKE \$ 5.95

Served with banana and toffee sauce

INDULGENT SHARING BOARD 8.95

Perfect for two to share - mini chocolate brownie & Biscoff cheesecake, churros with Dulce de Leche and raspberry & coconut sorbets

LUNCH

Served every day until 5pm Swap to sweet potato fries + I.00

Two lightly breaded fish goujons with cos lettuce and tartare sauce, served with seasoned fries

HANDMADE MEATBALL WRAP 7.95 Beef meatballs, spicy tomato & onion sauce, Monterey Jack cheese, watercress,

EXPRESS LUNCH & DRINK £8.95

Mon-Fri 12-5pm see reverse for details 1/2 pint of Amstel, 125ml glass of house wine, Twisted Tonics (0.07% VOL), Raspberry Cooler or draught soft drinks

> LENTIL & CHICKPEA QUESADILLA # 7.50

Served in a beetroot & chia seed wrap with a gooey cheese alternative produced from coconut oil, rocket and seasoned fries

> BBQ CHICKEN, BACON & CHEESE MELT 7.95 Served open on a toasted ciabatta with rocket and seasoned fries

CHICKEN QUESADILLA 7.95 HANDMADE FISH FINGER WRAP 7.50 Chargrilled tortilla with pulled chicken,

tobacco onions and seasoned fries

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

 = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. One of your 5-a-day - A portion of fruit or veg for our meals is based on a minimum 80g serving size and 80g edible pulp and/ or 150ml pure fruit juice for drinks. Source of protein - At least 12% of the calories come from protein. *Tapas Tuesday - each tapas dish is charged at full price.