

MENU

STARTERS

Seasonal Soup Creation - Chef's inspired Soup of the Week served with Warm, Crusty Baguette (v, vg, gf*)

Golden Halloumi Bites - Pan-Fried Halloumi finished with a Sweet Chilli Glaze. (v, gf)

Prosciutto & Melon Caprese - Parma Ham, Melon, and Bocconcini Pearls served with a Balsamic Reduction (gf)

Thai-Spiced Fish Cakes - Tender Fish Cakes with Pickled Cucumber Ribbons and a Fragrant Thai Dipping Sauce (gf)

Korean Hot Crispy Chicken – Golden-Crisp Chicken glazed in a Soy & Chilli BBQ Sauce accented with notes of Garlic and a touch of Sweetness

MAINS

Guinness, Beef & Mushroom Pie - Slow-Braised Beef and Mushrooms in a Rich Stout Gravy nestled beneath a Buttery Pastry served with Buttered Seasonal Vegetables finished with a robust Beef & Red Wine Jus and your choice of either Crisp Chips or Buttered Mashed Potatoes

Gourmet Beef Burger - Chargrilled Double 4oz Beef Patty or **Succulent Chargrilled Chicken Breast Burger** topped with Aged Cheddar and a Rustic Tomato Chutney served in a Brioche Bun with Rocket, Beef Tomato, Red Onion, Skin on Fries or Sweet Potato Fries and Signature Slaw (gf*)

Add to your Burger: **Smoked Streaky Bacon Rashers** (gf) | 1.95 **Jalapeños** (v, vg, gf) | .95
Charred Halloumi (v, gf) 4.45

Trio of Cumberland Sausages – A carefully selected Trio of Cumberland Sausages gently browned served on a bed of Buttered Mashed Potatoes garnished with Sweet Caramelised Red Onions, Tender Garden Peas and Rich Beef & Red Wine Jus

Chorizo Sea Bass - Pan-Seared Sea Bass with Chorizo & Herb Crushed Potatoes and a Vibrant Salsa Verdi (gf)

Thai Green Vegetable Curry – a Vibrant Green Curry with Fragrant Thai Herbs and Coconut Milk gently infused with Lemongrass, Chilli & Basil served with tender Steamed Rice infused with Chilli & Spring Onion (v, vg, gf)

Add Chargrilled Breast of Chicken

DESSERTS

Sticky Toffee Pudding - Date Sponge with Toffee Sauce & Custard or Vanilla Ice Cream (v)

Chef's Crafted Cheesecake of the Week – a rotating Cheesecake Creation served with Vanilla Ice Cream (v)

Mixed Summer Berry Eton Mess Sundae - Crisp Meringue with Berries, Cream and Ice Cream (v, gf)

Velvety Dark Chocolate Brownie - served with Vanilla Ice Cream & Hot Chocolate Orange Sauce (v)

Ice Cream or Sorbet Selection - Florentine Wafer Garnish (v, vg*, gf*)

HOT DRINKS

Espresso	2.95
Double Espresso	3.45
Americano	3.45
Latte	3.45
Cappuccino	3.45
Flat White	3.45
Mocha	3.45
Add an extra shot of Coffee	1.45

Luxury Hot Chocolate topped with Whipped Cream and Marshmallows 3.95

Pot of Tea 3.45

Choose from:

**English Breakfast | Decaffeinated | Earl Grey
Peppermint | Camomile | Green | Fruit Teas**

All of our coffees can come decaffeinated, please just ask.
Other coffees are available on request.

(v) vegetarian - (vg) vegan - (vg*) vegan option available on request - (gf) gluten free - (gf*) gluten free available on request - (n) nuts

Not all ingredients in recipes are clearly identified on the menu – some dishes may contain traces of Nuts.
We care for your well-being and customers with food allergies are asked to discuss their needs with the shift leader who will be happy to talk to the Chefs and advise on appropriate menu choices if required.