

MENU

SMALL PLATES & STARTERS

choose any 3 small plates or starters for just £18

Beer battered padron peppers with sweetcorn salsa and avocado (pb) (gif)	6.5
Halloumi chips with coconut raita (v) (gif)	6.5
Buffalo chicken wings with your choice of BBQ or Franks RedHot® sauce (gif)	6.5
Crunchy jackfruit wings with aioli and 'bacun jam' (pb)	7.5
Crispy salt and pepper squid served with chilli mayonnaise (gif)	7.5

TO SHARE

Whole baked Camembert with rosemary and garlic	13
Nachos with sour cream, salsa and guacamole (v) (gif)	6 / 11
Deli board of houmous, babaganoush, roasted peppers, marinated artichokes, Nocellara olives, lilliput capers & flat bread (v)	15

BIG PLATES

Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle, with chips <i>add smoked bacon £1.5</i>	12.5
Korean chicken burger with kimchi, gem lettuce, mustard and jalapenos in a bun with chips	12.5
'Moving Mountains' vegan burger, topped with Gouda in a lettuce, tomato and burger sauce loaded bun with chips (pb)	12.5

SANDWICHES

Served on your choice of sourdough bread or wrap

Cheddar and apple chutney with balsamic onions (v)	6.5
Chicken, bacon and tomato with mayo and little gem	6.5
<i>Add chips £1.5</i>	

SNACKS & SIDES

Sourdough with balsamic vinegar and oil (pb)	3
Cumberland sausage roll	3.5
Nocellera olives (pb) (gif)	<i>per scoop</i> 3.5
Honey and mustard glazed cocktail sausages	4
Cumberland Scotch egg served with apple ale and chilli chutney	5.5
Chips (pb) (gif)	3
House salad with maple and mustard dressing (pb) (gif)	3

AFTERS

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6.5
Baked New York style cheesecake with mango sorbet (pb) (gif)	6.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.