



FOOD MENU

MAINS

<u>PAN-FRIED PHEASANT (Wf)</u>	18
Braised Fennel, Mini Fondants, Celeriac Puree & Blackberry Jus	
<u>HOISIN DUCK NOODLES</u>	17
Spring Onion, Sweet Potato Puree, Mini Fondant Potatoes & Toasted Sesame Seed Oil Stir Fry	
<u>CHICKEN PARMO BURGER</u>	16
Chicken Parmesan Burger, Cranberry Sauce, Iceberg Lettuce in a Pretzel Burgers Bun, Salted Fries & Garlic Mayo	
<u>CHICKEN TIKKA PARMO</u>	16
Mint Yoghurt & Mango Chutney, Salted Fries & Garlic Mayo	
<u>SPICED SPANISH MUSSELS</u>	16
Spicy Tomato & Chorizo Steamed Mussels with Sourdough & Fries	
<u>CAULIFLOWER STEAK (Vg)</u>	14
Vegan Cheese & Caramelised Onion Croquette, Pan-Fried Golden Beetroot, Crispy Kale & Sweet Potato Purée	
<u>PAN-FRIED SEA BREAM AND CHORIZO (Wf)</u>	19
New Potato & Chorizo Cake & Tempura Samphire	
<u>BUILD-A-BAO</u>	10
2 Buns of Your Choice;	
-Stir Fried Rice Noodles, Onions, Peppers, Garlic & Kimchi (Vg)	
-Braised Beef and Chilli Jam	
-Salt and Chilli Chicken	
<u>10 OZ FLAT IRON STEAK</u>	24
Thyme Mushroom, Baked Tomatoes, Onion rings, Triple Cooked Chips & Peppercorn Sauce	
<u>BEER BATTERED FISH & CHIPS</u>	16
Mushy Peas and Tartare Sauce	
<u>DOUBLE SMASH PATTIE</u>	16
Bacon, Homemade Burger Sauce, Cheese & Triple Cooked Chips & Onion Rings	
<u>PAN-FRIED LANGOUSTINES</u>	16
Shell-on Langoustines in a Garlic, Chilli & Lime Butter with warm Garlic Bread & Triple Cooked Chips	

PLATTERS

<u>COTE DEU BOEUF</u>	45
32 oz AGED Rib of Beef on the Bone. Garlic & Thyme Mushrooms, Slow Roasted Tomatoes, Onion Rings, & Triple Cooked Chips. Pink/Well Done – Serves 3-4	
<u>LAND</u>	27
Brisket & Hummus, Turkey Parmesan, Chicken Goujons, Spiced BBQ Chicken Wings, Chips, Onion Rings & Sourdough & Dips	
<u>SEA</u>	27
Pot of Spanish Mussels, Stir Fried Kimchi Noodles, Fish Goujons, Garlic Butter Langoustines, Sourdough, Chips & Dips	
<u>LAND & SEA</u>	37
Brisket & Hummus, Turkey Parmo, BBQ Chicken Wings, Garlic Butter Langoustines, Mussels, Stir Fried Kimchi Noodles, Chips, Onion Rings, Sourdough & Dips	
<u>BAKED CAMEMBERT</u>	25
In a Sourdough Loaf, Garlic Butter & Red Onion Jam (v)	
BAITS & STARTERS	
Panko Vegetable & Honey Mustard Ham Hock Terrine, Pease Pudding & Warm Sour Dough Toast	8
Truffle Oil Mushroom & Toast, Soft Panko Poached Egg (Vegan Option Available with Avocado)	8
Pigs in Blankets, Pease Pudding, Red Wine Jus (Wf)	8
6 Spiced BBQ Chicken Wings (Wf)	7.5
Sweet & Spiced Beef Brisket, Houmous & Crusty Bread	10
Sesame & Cajun Chicken Goujons & Peppercorn Sauce	8
Guacamole & Falafel Focaccia, Butternut Squash Puree & Crispy Kale (Vg)	8
<u>Salt & Chilli</u>	
- Chicken (Wf)	7.5
- Fries (Vg)	6.5
Sweet Potato Fries with Maple & Feta (Vg)	7.5
Halloumi Fries (V) (Wf)	6
Triple Cooked Chips (Vg) (Wf)	4

PUDS

<u>PISTACHIO CAKE</u>	7
Warm Pistachio & Honey Cake with Pistachio Ice Cream & Maple Syrup (V)	
<u>STICKY GINGER CAKE</u>	7
Sticky Ginger Cake & Custard with fresh Cinnamon & Berries (V)	

<u>GEORDIE CHEESE & CRACKERS</u>	10
Applewood, Cranberry Wensleydale, Mature Cheddar, Black Grapes, Celery Sticks, Proper Jacob's Crackers, Pot of Red Onion Chutney (V)	
<u>CHOCOLATE POT</u>	9
Warm Chocolate Fondue with Shortbread Biscuit (Vg)	

Please inform your server of any allergies. All of dishes are prepared in a kitchen where gluten and nut is present.