

DINNER

Served 17:00-21:00

Starters

Traditional Chicken Soup ~ 10

Clear chicken broth, vegetables, chicken, lokshen & kneidlach

Soup of the Day ~ 9

Pitta & Hummus ~ 8

Pitta bread served with hummus, pine nuts & olive oil

Burnt Aubergine - 10

Grilled Aubergine on a bed of Tahini with Roasted Pine nuts & Olive Oil

Chicken Liver Pate - 12

Served with a pear & red wine jam

Greek Salad (GF) ~ 16

Cucumber, red onion, tomatoes, olives, green peppers & vegan feta

Mains

Vegan Burger (VG) (GFO) ~ 13

Vegan Challah bun, Beyond Meat patty, lettuce, tomato, gherkins & fried onions
Add Fries for £5

Beef Burger (GFO) ~ 14

Brioche bun, 100% prime mince beef burger, burger sauce, tomato, lettuce,
onion relish & gherkins
Add Fries for £5

Pulled Salt Beef Sandwich ~ 14

On white toasted bread with mustard, gherkins & side salad

Crispy Chicken Schnitzel ~ 19

Chicken breast coated with golden breadcrumbs served with mashed potatoes
& steamed green vegetables

Chicken Caesar Salad ~ 20

Grilled Chicken Breast on a salad of baby gem lettuce, mushroom, cherry tomato, caramelised
pecans with Caesar dressing. *Vegetarian & Vegan options available*

Haddock & Chips ~ 18

Battered Haddock with chips, peas, homemade tartar sauce & lemon

28-Day Aged Rib Eye 300g ~ 30

Served to preference with a side of thick-cut chips and a
Red Wine & Rosemary sauce

V (vegetarian) VG (vegan) GFO (gluten-free option)

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. Please let your server know if you have any allergies or intolerances.

An optional service charge of 12.5% will be added to your bill.



KIDS MENU

Chicken Schnitzel ~ 9

House Schnitzel strips with either chips, mash or a small salad

Sausages ~ 9

Beef or Vegetarian Sausages with either chips, mash or a side salad

Fish Goujons ~ 9

Battered Haddock goujons with either chips, mash or a side salad

DESSERTS

Hot Brownie Sundae (v) ~ 8

Served with vanilla ice cream, chocolate sauce & whipped soya cream

Pavlova (v) ~ 8

Served with meringue, ice cream, fresh berries, strawberry coulis & whipped soya cream

Fruit Salad (vg) ~ 8

Served with fruit sorbet

Ice-cream & Sorbet (v)

1 Scoop ~ 3 2 Scoops ~ 5

Ask staff for a list of flavours

Affogato (v) ~ 5

Espresso served with a scoop of vanilla ice cream

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