



Breads...

Selection of Fresh Breads with Balsamic Vinegar, Chilli Oil and Extra Virgin Olive Oil £5 (Add Humous for £1)

Garlic Bread £5

Garlic Bread topped with Cheese £5.50

Toasted Bread topped with Sundried Tomato and Olive Paste £5

Tapas...

Salt and Pepper Squid

Moules Mariniere

Selection of Salamis

Tiger Tail Prawns in Garlic Butter

Fish Goujons

Creamy Garlic Mushrooms

£6 each or £22 for four

Starters...

Soup of the Day with Fresh Bread £6

Charcuterie – Selection of Salamis and Parma Ham with Olives, Hummus and Fresh Bread £10

Baked Camembert Served with Homemade Chutney and Bread £10

Smoked Salmon with Brown Bread and Butter £10

Fresh Asparagus Topped with a Poached Egg, Garlic Butter and Parmesan £10

Moules Mariniere – Starter Size £10 or Main Size with Frites £15

Tomato and Mozzarella Salad £9

Chicken Liver Parfait with Tomato Chutney and Toast £9

Mains...

Sirloin Steak with a Field Mushroom, Fried Onions and Chips with Salad or Vegetables £20

Battered Fish and Chips with Peas and Tartare Sauce £14

Chicken Caesar Salad £16

Pan Fried Gammon Steak, Double Egg, and Chips £15

Vegetable Quiche Served with Frites and Side Salad £14

Zarzuela- A Northern style Spanish Casserole of Fish, Mussels, Gambas, Squid & Pepper in a Chilli and Tomato sauce £17

Braised Rib of Beef in a Bourguignon Sauce with Mashed Potato and Vegetables £16

Extras and Sides...

Selection of Seasonal Vegetables £4

Dressed Mixed Salad £4

Tomato and Onion Salad £4

Chips or Frites £4.50

Olives £3

Selection of Sandwiches on request £7

Desserts...

Apple Crumble with Custard £7

Strawberry Cheesecake Served with Ice cream £7

Treacle Tart served with Custard £7

Bread and Butter Pudding Served with Custard £7

Banoffee Pie served with Ice cream £7

Selection of Ice cream - Honeycomb, Salted Caramel, Chocolate, Clotted Cream, Strawberry, Mango Sorbet - 1 Scoop £2.00, 2 Scoops £4.00 or 3 Scoops £5.00

Selection of Cheese served with Biscuits and Homemade Chutney £10