



Starters

- CHICKEN WINGS** 8.50
Buffalo Wings coated with our special seasoning and mixed with Louisiana Hot sauce
- SQUID** 9.50
Deep fried Squid battered with salt & pepper served with a Garlic Aioli
- PAN FRIED TIGER PRAWNS** 9.50
Served with Garlic Butter & Parsley with toasted Ciabatta
- MEZE PLATTER** 15.00
Hummus, Tzatziki, Melitzanosalata & Taramasalata served with Pita Bread, Kalamata Olives, Halloumi and two Chicken Skewers.
- VEGETARIAN MEZE PLATTER (V/Ve)** 13.50
Kalamata Olives, grilled Halloumi and Falafel. Also available as Vegan

- NACHOS GRANDE PLATTER (V)** 14.50
Crispy Tortilla with Refried Beans, melted Cheese, Soured Cream, Guacamole, Jalapeños, and Salsa

Mains

- CHEESEBURGER** 15.00
Double Patty Smashed Burger with American Cheese on a Sesame Seed Bun served with Fries
Streaky Bacon 2.00
- LAMB SHANK** 16.50
Slow cooked with mashed potato and jus
- BABY BACK RIBS** 17.50
Cooked Low & Slow for 6 hours with our special dry rub served with Coleslaw and Fries.
- COD & PRAWN FISHCAKES** 15.50
Panko coated Fishcakes, deep fried with a Hollandaise sauce, Spring Greens and a Poached Egg

- 35 DAY AGED RIBEYE STEAK** 24.00
Premium marbled Ribeye dry aged for 35 days and grilled over Charcoal, served with Fries
Peppercorn Sauce/Béarnaise Sauce 2.00

- GOLDEN GLAZED CARROT & MUSHROOM TART (V/Ve)** 14.00
Filo pastry with glazed vegetables served with a Rocket salad. Also available as Vegan

Sides

- FRIES** 4.00
- SWEET POTATO FRIES** 5.00
- TRUFFLE MAC AND CHEESE WITH BACON BITS** 7.00
- ROMAINE LETTUCE & PARMESAN SALAD** 4.50
- CREAMED SPINACH** 5.50

Desserts

- CHOCOLATE FONDANT** 6.50
Served with Vanilla Ice Cream
- STICKY TOFFEE PUDDING** 6.50
Served with Vanilla Ice Cream
- VEGAN ICE CREAM** 4.00
- SORBET** 4.50

SUNDAY ROASTS Served on Sundays only

- ROAST RIB OF BEEF ROAST**
CORN FED CHICKEN 19
All served with roasted vegetables, Duck fat roasted Potatoes, Stuffing, Pigs in blankets, Yorkshire Pudding and Red wine Jus
- VEGETARIAN NUT ROAST** 15