FOOD MENU

STARTERS	
HALLOUMI FRIES (V) Served with chipotle mayo	5.50
MAC AND CHEESE BITES (V) Served with roasted red pepper sauce	6.00
SALT AND PEPPER SQUID Served with tartare sauce and lemon	6.50
VEGAN CAULIFLOWER WINGS (PB) In a buffalo sauce coating	6.50
CLASSIC NACHOS (V) Corn tortilla chips loaded with cheddar cheese, salsa, sour cream guacamole and jalapenos Add beef chilli £1.50	9.00
VEGAN NACHOS (PB) Topped with three bean chilli, vegan cheese, salsa, guacamole & jalapeños	9.00
CHICKEN WINGS [x10 per portion]	
BUFFALO Buffalo sauce, blue cheese dressing and celery	7.00

SMOKY BOURBON BBQ Bourbon BBQ sauce	7.00

SANDWICHES

All sandwiches served in ciabatta with chips

SAUSAGE SANDWICH Cracked black pepper sausages, English mustard mayo, red onion chutney and rocket	8.50
MOZZARELLA SANDWICH (V) Mozzarella, rocket, basil pesto and tomatoes	8.50
BLT SANDWICH streaky Bacon, lettuce, tomato and mayo	8.00
VEGAN BLT SANDWICH (PB) Vegan bacon, vegan mayo, lettuce and tomato	8.00
CHICKEN CHORIZO SANDWICH Grilled chicken, chorizo slices, cream cheese, red pepper sauce ar	9.00 nd rocket
STEAK SANDWICH	9.50

Steak, wholegrain mustard mayo, rocket

PIZZAS

RUSTIC CLASSIC (V) (PB) Rustic combination of tangy tomato sauce and creamy Fior di Latte mozzarella or Vegan cheese	10.00
SIMPLY SALAMI Delicious cured Italian Napoli salami with tangy tomato sauce and Fior di Latte mozzarella	12.00
NICE & SPICY Spicy Calabrian Nduja Sausage laced with chilli spread over the pizza base, topped with tomato sauce, Fior di Latte mozzarell sweet peppadew peppers, fiery salami and chilli peppers	12.50 a,
CHICKEN & PESTO A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts	13.00
ROCK THE PARMA Tomato sauce with Fior di Latte mozzarella, wild rocket, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with a dash of balsamic glaze	
THE GARDEN CLUB (V) (PB) A vegetarian or vegan celebration with tangy tomato sauce, crushed garlic, Fior di Latte mozzarella or vegan cheese, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket	11.50

SIDES	
CHUNKY CHIPS (PB)	3.50
ONION RINGS (PB)	3.50
MASHED POTATOES (V)	3.50
GARLIC BREAD (V)	3.50
TENDERSTEM BROCCOLI SIDE (PB)	4.00
SWEET POTATO FRIES (PB)	4.00



We are a business that handle all 14 allergens within our premises and have a comprehensive food safety allergen management system in place to assist our business in delivering safe and wholesome food. We make every effort to cater for all our custamers, however, we cannot guarantee that there will not be traces of allergens present in your meal. When booking with us please let us know whether you have any food allergens, intolerances or other dietary requirements.



D MENU

MAIN PLATES

GREEK SALAD (V) Cos lettuce, cucumbers, tomatoes, red onion, Kalamata olives and feta cheese Add grilled chicken breast £3.00	10.00
CHICKEN CAESAR SALAD Grilled chicken breast, crispy bacon and croutons served with cos lettuce and caesar dressing and topped with shaved parmer	11.00
SAUSAGE AND MASH Cracked black pepper sausages served with mashed potatoes, gravy and crispy fried onions	11.50
CHICKEN MILANESE Chicken Milanese, herb butter, chunky chips and salad	12.00
WHITBY SCAMPI Wholetail Whitby scampi served with tartare sauce, lemon and c chips.	12.00 hunky
FISH AND CHIPS 8oz cod, beer battered and served with chips, crushed minted peas and tartare sauce	14.50
FULL ENGLISH BREAKFAST	11.00
VEGETARIAN ENGLISH BREAKFAST (V)	10.50
PIE AND MASH Served with green peas, mash and gravy - Please ask your server about the pie of the week -	12.50
RIBEYE STEAK 8 oz reared dry aged ribeye steak, served with chips, grilled tomate and perpercent squee	21.50

grilled tomato and peppercorn sauce

 DESSERTS

 LOTUS BISCOFF CHEESECAKE (V)
 5.50

 Served with salted caramel sauce
 5.50

 STICKY TOFFEE PUDDING (V)
 5.50

 Served with vanilla ice cream
 6.00

 VEGAN BROWNIE (PB)
 6.00

 Vegan salted caramel brownie served with vegan vanilla ice cream

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 6.00

 Vegan salted caramel brownie served with vegan vanilla ice cream

BURGERS

Togsted brioche, k	peef patty, lettuc	e, tomato, red onion,	. pickle.
cheese, bacon an	1 5,	-,,,	
Double your chees	e and bacon £1.5	i0	
BOURBON BB	Q MELT BURC	JER	13.50
6oz beef patty, Mo	onterey Jack che	ese , smoky streaky l	oacon, crispy fried
onions & Bourbon	BBQ sauce, serv	ed in a briochestyle	bun with fries
CHORIZO ANI	D FETA BURG	ER	13.50
Toasted brioche, k	peef patty, grilled	d chorizo, feta cheese	e and rocket,
served with chunk	xy chips		
GRILLED CHIC	KEN BURGER	ł	12.50
Toasted brioche, g	grilled chicken br	east, lettuce, tomato	o, red onion,
pickle, cheese, ba	con and chunky	chips	
THE HOLY (NO	T) COW (PB)		11.50
Naked Glory patt	/, vegan Chedda	r cheese, lettuce, tor	nato and
garlic vegan may	onnaise served i	n a brioche-style bu	n with fries
CHICK'LESS L	OUISIANA (PE	3)	11.50
Southern Louisiar	a seasoned par	nko crumbed patty, v	with lettuce, tomate
& garlic vegan ma	ayonnaise served	d in a brioche-style b	oun with fries
///////////////////////////////////////	(V) VEGETARIAN	(PB) PLANT-BASED	1//////////////////////////////////////



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