

NGF – Not Gluten Free  
Alternatives May Be Available



# Bar Menu



Wholemeal Soda Bread with  
Beurre Noisette Butter £2.00

## Selection Boards

### Cheese Board

Selection of Seven Artisan Cheeses which is  
Accompanied by Lavoche Crisp Bread (NGF),  
Sweet Wine Compressed Grapes, Hazelnut Crisp,  
Caramelised Walnuts, Celery Cress, Oat  
Digestives (NGF), Black Grape & Port Jelly

Four Cheeses Selection for £10.50  
Taste of Each for £14.50

### Mermaid's Catch

Spiced Prawn Crackers (NGF) with Tempura  
Prawns & Sweet Ginger Jam, Salt & Pepper Squid  
with Siracha Mayonnaise, Boquerones &  
Chimichurri, Devilled Whitebait &  
Wasabi Tartare

£14.50

### Antipasti Board

Cured Meats of Sliced Peppered Chorizo, Lomo &  
Salchichon with Garlic & Rosemary Ciabatta  
(NGF), Marinated Olives, Sun Blushed Tomatoes,  
Cornichons & Tet de Moine Cheese

£14.50

## Sides £4.50 or 3 for £10 Tapas Style

Tempura Okra & Siracha Mayonnaise  
Basil, Tomato & Balsamic Bruschetta (NGF)  
Thai Prawn Crackers  
Devilled Whitebait & Tartare  
Marinated Olives  
Salt & Pepper Squid with Asian Veg Salsa  
Cheesy Garlic Bread (NGF)  
Red Pepper Salad  
Caramelised Salted Cashews & Peanuts  
Welsh Rarebit (NGF)  
Halloumi Pakora  
Boquerones with Chimichurri  
Wasabi Nuts (NGF)  
Chips  
Spanish Roasted Nuts & Corn (NGF)  
Buttered Seasonal Green Vegetables  
Tobacco Onions  
Edamame Fritters & Pineapple Sunrise

## Cultural Classics

Pork & Leek Sausages with Wholegrain Mash, Seasonal  
Vegetables & Red Mustard Frills (NGF) £10.50

Homemade Curry Served with Fragrant Rice  
Please Ask for Todays Curry £10.50

Dill Cured Battered Hake & Chips, Wasabi Tartare Sauce,  
Sweet British Peas & Crispy Fish Skin £10.50

Chicken Stir Fry with Asian Vegetables, Spring Onion,  
Stem Ginger, Soy & Sesame Sauce £10.50

Quarter Pound Burger with a Brioche Bun (NGF), Chunky  
Chips, Micro Salad & Spring Coleslaw £9.50

Greek Salad of Buffalo Tomatoes, Peppers, Cucumber,  
Feta Cheese, Mini Capers & Extra Virgin Olive Oil £9.50

Sirloin of Beef Stroganoff with Cornichons, Red Mustard  
Frills & Spiced Rice £11.00

Scampi & Homemade Chips with Wasabi Tartare Sauce,  
Lemon Wedge & British Peas (NGF) £9.50

Mumbai Beef Pattie with a Brioche Bun (NGF), Green  
Tomato Relish, Cumin Chips & Spring Coleslaw £11.00

Lincolnshire Sausages with Buttered Mash, Seasonal  
Vegetables & Red Mustard Frills (NGF) £9.50

Jamaican Fish Pattie in a Brioche Bun (NGF), Paprika  
Aioli, Coriander Cress, Pickled Cabbage & Chips £11.00

## Wraps £ 6.95

Wraps are served with side salad, spring coleslaw & homemade peppered crisps.

Please select from the following:

Chicken & Green Tomato Relish  
Portobello Mushroom & Paprika Aioli  
Grilled Halloumi, Tahini & Mint  
Cured Meats & Sun-Dried Tomato  
Classic BLT

Cheese Tomato & Balsamic  
Candied Walnut, Blue Cheese & Apple  
Olives with Basil & Hummus  
King Prawns with Sweet Chilli Jam  
Caribbean Jackfruit & Cilantro Salsa

## *Lunch Meal Deals*

Choose a side as starter & a classic as main for £12.95

Choose a side as starter & wrap as main for £9.95



## Sirloin Tuesday

Relax and Enjoy a Juicy 10oz 28 Day Dry Aged Sirloin Steak with a Glass of Wine,  
Pint of Beer or a Soft Drink all for only £22

[vegan Alternative Available](#) 🌱

Accompanied by Minted Ratte Potatoes, Spring Coleslaw, Germinated Rapeseed Salad, Tobacco Onions,  
Garlic Portobello Mushroom & Cherry Tomatoes

## Fish Wednesday

Fresh from the Sea, Our Chefs Create an Imaginative Dish using Line Caught Fish

Join us to enjoy alongside any Starter or Dessert for only £22

## Curry Thursday

Challenge Day for The Kitchen! Three of our Chefs Compete to make the Most Flavoursome &  
Aromatic Curry, It Can Get Quite Hot!

Simply Choose One for £12, or be the Judge by Choosing a Taste of All Three Curries for £16

Wash the Curry Down with a Refreshing Tiger Beer for an Additional £2

## Sunday Lunch

Make Yourself Comfortable and Indulge in a Three Course Sunday Lunch – and the Best Part?

You can leave the washing up to us!

Three Courses Optional