



# Bar Menu



## Selection Boards

### Cheese Board

Cheese is Accompanied by Lavoche Crisp Bread, Sweet Wine Compressed Grapes, Hazelnut Crisp, Caramelised Walnuts, Oat Digestives, Festive Quince Jam

Please ask to see selection

£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

## Wraps £ 6.95

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

Chicken & Green Tomato Relish  
Candied Pecans & Blue Cheese  
Grilled Halloumi, Tahini & Mint  
King Prawns with Sweet Chilli Jam  
Classic B.L.T.

Wholemeal Soda Bread with  
Beurre Noisette Butter £2.00

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

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

NGF - Not Gluten Free  
Alternatives May Be Available

## 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

Turkey 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

'Boules de Picolat' Catalan Dish with Chorizo, Peppers,  
Tomatoes & Oregano served with Spiced Rice £11.50

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

Venison Stew with Beurre Noisette Mash, Swede,  
Parsnip, Barley & Buckwheat £11.00

## *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 100z 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