



Bar Menu

*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

Sweet Chilli Tempura Prawns

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 Lomo & Salchichon with
Garlic & Rosemary Ciabatta (NGF), Marinated
Olives, Sun Blushed Tomatoes, Cornichons & Tet
de Moine Cheese*

£14.50

Lunch Meal Deals

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

**NGF – Not Gluten Free
Alternatives May Be Available**

Cultural Classics

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

*Mumbai Beef Patty with a Brioche Bun, Tomato Salsa,
Curry Spiced Chips & Coleslaw **£11.50***

*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***

*'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***

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



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