

FRIDAY TEATIME MENU

RESERVATIONS 5.30 – 7.30

Freshly baked bread, butter and dipping oil £4.50

Sharing platters to start

Moroccan spiced beans, hummus, riatha, cous cous salad, grilled pitta, olives and feta, halloumi fries £9.50

Antipasti board, cured continental meats, olive tapenade, sunblushed tomatoes, olive oil and balsamic, cheeses £9.50

Fritto misto, calamari, haddock goujons, tiger prawn fritters, sweet chilli, alioli, tartare sauce, pesto home smoked salmon £10

Buttermilk fried chicken goujons, toasted flatbread, smashed avocado, chipotle mayo £10.95

Slow roast bbq pulled pork in a bun, "mac and cheese", gherkin, kimchi slaw £10.95

Marinated char-grilled steak, toasted ciabatta, mushroom ketchup, rocket, mozzarella and hand cut chips £10.95

Beer battered fresh haddock and hand cut chips, proper mushy peas, homemade tartare sauce and fresh lemon £13.95

Homemade beef brisket burger, onion rings, melted cheddar, gherkin, chips and salad £13

Char grilled sirloin steak, roast tomato, mushroom, handcut chips, pepper sauce £22

Gilled fillet of seabass, tiger prawn, spinach and potato curry, poppadom and mint yoghurt £15

Slow roast salmon, new potatoes, crushed minted peas, chorizo and lemon butter sauce £15

Steak, ale and mushroom pie, puff pastry top, chips, mushy peas and gravy £14

Young Adults £7.50 each Fish, chips and garden peas/Mac n cheese/Cheeseburger and chips

Desserts

Homemade white chocolate and raspberry waffle, fruit compote, vanilla pod icecream

Chocolate and biscoff tart, biscoff icecream

Apple, cinnamon and sultana crumble, flapjack topping, creamy custard

Vanilla pod crème brulee, homemade shortbread