BAR BITES*

Nutty Mix VE

Mixed Nuts – house selection.

Mixed Olives $^{\mbox{\tiny VE}}$

Olives marinated in Herbs, Garlic and Olive Oil.

Nachos

Crispy Tortilla, served with Salsa.

- Regular ^{VE}
- Cheesy

*ON-THE-GO ENJOY ANYWHERE!

Onion Rings VE

Crispy beer-battered pieces, served with Sweet Chilli dip.

Chip Tunes

• Cheesy

• Masala ^{VE}

Halloumi ^v

Grilled Cypriot Cheese sticks, served with Pimento sauce.

Calamari

Lightly battered Squid rings, served with Chilli Mayo.

Burger & Chips
Veggie VVE

Chicken

• Beef

Plant based patty with Cheddar,

Grilled Chicken Breast, Chipotle

House Beef Patty, Bacon, Lettuce,

Tomato, Cheese and Chef's Sauce.

Lamb Chops & Chips

Broccoli and grilled Tomato.

Steak & Chips (10oz)

• Rump Lean-cut

• Ribeve Marbled, juicv

• Sirloin Rich fat cap

Grilled Lamb (x4), marinated in

Rosemary and Garlic. Served with

Served with Grilled Tomato. Choose

Mushroom or Peppercorn sauce.

Mayo, Cheese and Lettuce.

Lettuce, Tomato, Pickles and Mayo.

APPETISERS*

Bruschetta ^{V VE}

Toasted Bread with Garlic, diced Tomatoes, Basil and Olive Oil.

Garlic Mushrooms^V Sautéed in Garlic Butter and Herbs.

Chicken Wings

Tasty pieces (x6). Choice of Glaze.

• Spicy Buffalo

• Smoky BBQ

Chicken Tikka

Grilled tender Chicken pieces (x6), marinated in Yogurt and Spices.

Spicy glazed Sausages (x8). Fish Pakora

Chipotle Sausages

Lightly battered, Spicy White Fish, served with Mint Yogurt dip.

Albondigas

Spanish Beef meatballs (x6) in a Rich Tomato & Herb sauce.

Salt & Pepper Prawns

Wild Prawns (x6), tossed in Garlic, Chilli and Pepper.

Sticky Ribs

Pork pieces (x5), BBQ sauce glazed.

Mediterranean Salad ^v

All-time classic with Olives and Feta, tossed in Red Wine vinaigrette and Oregano.

Mixed Veg & Chips VVE

Griled Seasonal Vegetables, tossed in Herb oil.

Spaghetti Rhapsody

Classic Pasta strands, served with Parmesan Cheese.

- **Pomodoro** VVE Tomato, Basil, Garlic
- Bolognese
 Classic Meaty Sauce

Mac & Cheese

Macaroni Pasta in a rich, creamy vintage Cheddar Sauce.

- Classic V
- Bacon

SEAFOOD

THE MAIN EVENT

Katsu Mussels

Half-shell Mussels in a Creamy Japanese-style Katsu Curry sauce.

Salmon & Soba

Grilled Salmon glazed in Teriyaki Sauce, served with Soba Noodles and Sauted Vegetables.

Seabass Serenade

Whole Fillet with Roasted Seasonal Vegetables, served with Rice.

Lobster Love

Ice, Ice Baby

Ice Cream. Choice of Vanilla.

Chocolate or Strawberry.

Chocolate Pudding

Warm Sponge with rich

Chocolate Sauce.

Whole Atlantic Lobster, grilled and basted in Garlic Butter. Served with Chargrilled Corn, Broccoli, Warm Butter pot, Lemon wedge and Chips.

PLATTERS (SHARE 2–3)

Veg Board & Chips ^v

Chargrilled Halloumi, Peppers, Courgettes, Mushrooms, Onions. Falafel balls, Hummus.

Meat Board & Chips

Grilled Chicken Wings, Sausages, Pork Ribs, Lamb Chops, Chicken Tikka, Wild Prawns.

SUNDAYS

Sunday Roast Rave

Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Gravy.

- Chicken
- GammonBeef
- SHARE!

SIDES

Garlic Bread

- Regular
- Cheesy

Spanish Potatoes VVE

Fried Potatoes with Paprika and Garlic Mayo.

Sweet Potato Fries ^{VVE} Tossed in Indian Spices.

Mixed Vegetables VVE Griled Seasonal Vegetables, tossed in Herb Oil.

SWEET BAR*

Sticky Toffee Pudding

Classic Sticky Sponge with Toffee Sauce.

Chocolate Churros VE

Fried Spanish Dough Sticks, served with Chocolate Dip.

