



SCOFF & BANTER

STARTERS	SANDWICHES & BURGERS
<p>Olives (VE) (GF) - 5 Smoked chilli almonds (VE) (GF) - 5 Focaccia and warm French baguette with olive oil, sea salt and butter (V) - 5 Burrata and tomato salad (V) - 11 Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil Beef carpaccio (GF) - 12 Beef tenderloin sliced to perfection, dressed rocket, aged Parmesan and creamy lemon drizzle Tomato soup (VE) - 7 Rustic vine tomato soup served with baguette Chicken liver pate - 11 Served with fig relish and toasted ciabatta Tiger prawn skewers - 13 Tiger prawns in a satay marination, Asian coleslaw and prawn cracker with satay dip Garden to plate green salad - 11 Mixed leaves, broccoli, cherry tomatoes, avocado, pine nuts. Served with a spicy vinegar dressing</p>	<p>All sandwiches are served with fries and mixed leaf salad Vegan falafel burger (VE) - 18 Plant-based burger with tomato, lettuce, vegan cheese and chips Wagyu burger - 24 Wagyu beef burger in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and chips Ham and cheese panini - 12 Ciabatta bread, gooey melted cheddar cheese and savoury ham Tuna and spicy mayo panini - 12 Ciabatta bread, Atlantic tuna and homemade spicy mayonnaise Tomato and mozzarella panini (V) - 11 Ciabatta bread, beef tomato, fior di latte mozzarella and organic pesto</p>
	SALADS
	<p>Classic Caesar salad (V) - 13.5 Cos lettuce, anchovies, croutons and shaved Parmesan Add: - Chicken - 5 - Salmon - 7 Healthy salad bowl (VE) - 14 A delicious medley of Broccoli, tomato, avocado, chickpeas, asparagus, topped with corn and pomegranate. Spicy vinegar dressing served on the side.</p>

STEAKS & GRILLS

Grilled salmon - 26.5
 Salmon fillet with country style potato & asparagus. Served with a white wine and caper sauce

Grilled lamb cutlets - 29
 Served on dauphinoise potatoes with broccoli, apple puree, mint and red wine sauce

Rib eye steak - 35
 Dry aged rib eye steak, cooked to your liking. Accompanied by grilled shallots, cherry tomatoes, portobello mushroom
 Served with thick cut chips
 Choose your sauce
 - Peppercorn sauce - 1.5
 - Red wine sauce - 1.5
 - Chimichurri (V) - 1.5
 - Bearnaise (V) - 1.5

CHEFS SPECIALITIES

Butter Chicken Feast - 25
 Tender chicken, bound in Chef's butter sauce with rice, naan bread, poppadom's & pickles

Fish & chips - 20
 Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon

MAINS & SIDES

<p>Seafood Linguine - 23 Tiger prawns, calamari and mussels bound with Linguine pasta in a creamy seafood sauce Grilled chicken breast - 22 Chicken breast, served with garlic aioli, char-grilled lemon, mixed leaf salad and dauphinoise potato</p>	<p>Linguine Arrabbiata (V) - 16 Pasta in a picante arrabbiata sauce and Parmesan Reggiano Add: - Chicken - 5 - Salmon - 7</p>	<p>Country style crushed potatoes with garlic and shallots - 5 Steamed garlic kale and tenderstem broccoli (VE) (GF) - 5 French fries (VE) (GF) - 5 Sweet potato fries (VE) (GF) - 5 Mixed leaf salad (V) - 5</p>
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DESSERTS

<p>Mango Cheesecake - 10 Velvety cheesecake with sweet Mango, and a buttery cracker crust and raspberry puree Tiramisu - 9 A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee</p>	<p>Sticky toffee pudding - 9 Caramelised Williams pear, butterscotch sauce and vanilla ice cream Cheese selection - 10 Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts</p>
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If there are any dietary requirements, speak to a team member before ordering. Please note that we store and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Gluten free dishes are produced utilising non-gluten contain ingredients. V = vegetarian | VE = vegan | GF = gluten free



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