



STARTERS

Stuffed Mushrooms

Oven-roasted mushrooms stuffed with garlic, herbs, cheese & breadcrumbs

£9.25

Fruit & Sorbet (GF)

Sliced Melon with fresh berries, berry coulis and an orange sorbet

£7.75

Bang Bang Cauliflower

Chinese Szechuan flavoured spicy cauliflower florets with chipotle sauce

£9.00

Tempura Vegetables

Mixed Tempura vegetables
With a sweet chili sauce

£8.75

MAIN COURSE

Malaysian Curry

Vegetables simmered in a rich Malaysian curry made with toasted spices, coconut milk
Served with rice and poppadom's

£19.50

Burger

Spinach & Pumpkin Burger
Served with chips

£18.00

Teriyaki Quorn

Sweet peppers, onion and Quorn pieces cooked in a thick teriyaki sauce, served sizzling with peas & chips

£19.95

Cajun Quorn

Sweet peppers, onion and Quorn pieces cooked in cajun spices, served sizzling with peas & chips

£19.95

Crispy Potato Gnocchi

Pan-fried potato gnocchi with garlic, spinach & tomatoes, and vodka sauce finished with balsamic glaze.

£19.50

Cajun Stir-fry Vegetables (GF)

Sweet peppers, onions & carrots stir-fried in cajun spices served with spicy sultana cous-cous

£18.50

DESSERT

Banana Fritters

Banana in a light crispy batter
Coated in maple syrup, sprinkled with sesame seeds

£9.35

Eton Mess (GF)

Crushed Vegan meringues, berries and soya cream

£8.75

Sorbet Duo (GF)

Blood Orange
& Raspberry Sorbet

£5.00

Sticky Toffee Pudding

Sponge Cake soaked in a toffee caramel sauce

£9.35

Brownie

Dark chocolate brownie topped with a Belgian chocolate sauce

£9.35

Ice-cream (GF)

Coconut ice-cream
Salted Caramel Ice-cream

£7.50 3 scoops

SIDE ORDERS

Baked Potato

£4.50

Sweet Potato Fries

£4.50

WINE

ON TAP

Birra Moretti (4.6%)
Guinness (4.1%)
Beavertown IPA (4.3%)

3. Botter Pinot grigio
4. De Waal Sauv Blanc
5. Picpoul les jeantals
10. Villa Zinfandel Rose
19. Laurent perrier champagne
20. Santi Nello prosecco
22. Barocca Prosecco Rose

BY BOTTLE

Budweiser (4.5%)
Corona (4.5%)
Peroni (5.1%)
Blue WKD (4.0%)
Rekorderlig cider (4.5%)