SET MENU

CHOOSE ANY 2 COURSES

APPETISERS

SALT AND PEPPER CALAMARI

Tossed in citrus, red pepper and pink peppercorn seasoning with a sweet chilli and lime dip

PADRÓN PEPPERS (V)

With chipotle mayonnaise & Maldon sea salt Vegan option available

CHORIZO & HALLOUMI SKEWERS

Served with pico de gallo salsa

PEA, FETA & MINT FALAFEL (V)

With houmous, zatar sprinkle & pomegranate

CRUSHED AVOCADO & TOMATO BRUSCHETTA (VE)

With Kalamata olives and red onion

MAIN PLATES

OUR BURGERS

All our burgers are served with our signature burger sauce & fries

CLASSIC BURGER

GRILLED CHICKEN BURGER

BEETROOT HOUMOUS & FIRE ROASTED PEPPERS BURGER (VE)

served in an ancient grain bun instead of brioche

Add Smoked back bacon +1.50 Add Sweet potato fries +1.00 STEAK FRITES +£5 supplement 9oz 28 Day Aged Rib-Eye Steak. Served with peppercorn sauce, watercress

and Parmesan and rosemary fries

Add Tempura onion rings +1.50

Add Pan-fried king prawns +3.00

SUPERFOOD QUINOA SALAD (VE)

Baby kale with quinoa, chickpeas, spiced cauliflower, spiralised carrot, mint, coriander, pomegranate, pineapple & ginger dressing and Omega seed sprinkle

Add Garlic and lemon marinated halloumi +1.00 Add Chicken breast +2.00 Add Pan-fried king prawns +3.00

SMOKED HADDOCK & MUSTARD FISHCAKES

In a chia seed crumb with bloody mary tartare sauce. Served with fries or house salad

FISH & CHIPS

Tempura cod fillet, mushy peas & tartare sauce and fries

PAD THAI (V)

With rice noodles, peppers, broccoli, free range egg, pak choi, sugar snaps, sweet chilli and peanuts

Add Chicken breast +2.00 Add Pan-fried king prawns +3.00 Add Sliced beef fillet +3.50 Add Tempura seasonal mushroom (V) +2.00

DESSERTS

RASPBERRY SORBET (VE)

Three scoops

BELGIAN CHOCOLATE BROWNIE (V)

CHURROS

Dusted with cinnamon sugar and served with dulce de leche. Enough to share CHOCOLATE, MASCARPONE & ORANGE FLAVOUR MOUSSE CAKE (V)

ALL BAR ONE