



FOOD MENU

SMALL PLATES

OLIVES

*Marinated green & black olives, garlic
& red peppers, ve*
5.00

NACHOS

Topped with salsa, guacomole and sour cream, v
5.00

BBQ CHICKEN WINGS

*Baked chicken wings in a sweet
& sticky BBQ marinade*
7.00

HUMMAS & PITTA

*Smoked Harisa hummus, red
cabbage and Pitta, v*
5.00

CHIP SHOP SPICED FRIES

Chips with chip spice, ve
4.00

BUFFALO CAULI BITES

*Cajun spiced Buffalo cauliflower bites
with hot dipping sauce, ve*
6.00

GRAZING BOARDS

*Danish Salami, honey roast ham, marinated
olives, sun blush tomatoes, parmesan & rocket
salad with a warm sourdough baguette*
13.50

*Oak Smoked Scottish salmon, salt & pepper squid rings,
marinated anchovies, prawn marie rose, sun blush
tomatoes, parmesan & rocket salad all accompanied by
a warm sourdough baguette*
13.50

*Mature cheddar, Blue stilton and Rutland red
served with red onion chutney, grapes and warm
sourdough baguette, v*
13.50

PIZZAS

MARGHERITA

*Tomato sauce stuffed crust topped with
mozzarella, mature cheddar, Monterey
jack & emmenthal, v*

15.50

PEPPERONI

*Tomato sauce stuffed crust,
mozzarella & pepperoni slices*

15.50

STICKY BBQ JACKFRUIT

*Tomato sauce stuffed crust, vegan
cheese, red & green peppers, red onion
and BBQ seasoned jackfruit, ve*

13.50