

Main Meals

6oz Beef Burger (GFO)	£15.75
Topped with Monterey Jack cheese and BBQ sauce, served with chunky chips and baby leaf salad <i>(Bun: wheat, gluten, egg, dairy. Cheese: dairy)</i>	
Garden Gourmet Vegan Burger (VG)	£15.25
Topped with vegan cheese and gherkins, served with chunky chips and baby leaf salad <i>(Burger: wheat, oat, soya)</i>	
Beer Battered Fish and Chunky Chips	£15.75
Hake fillet in crispy golden batter served with garden peas and a classic tartar sauce <i>(Hake: fish. Batter: wheat. Tartar: egg)</i>	
Cod and Pancetta Fishcakes	£15.25
Served with dill coleslaw and baby leaf salad <i>(Fishcake: wheat, fish, pork meat, milk. Coleslaw: egg)</i>	
Beef Bourguignon	£16.00
Served with mashed potatoes <i>(wheat, wine, dairy)</i>	
Pulled Jackfruit and Coconut Curry (VG, GF)	£14.50
Served with wild rice and baby leaf salad <i>()</i>	
Mac and Cheese (V)	£11.00
With mixed peppers, crispy onions and garlic bread <i>(gluten, wheat, dairy, mustard)</i>	

Desserts

All served with a scoop of vanilla pod ice cream or sorbet.

Lemon Berry Délice (Vegan, GF)	£7.00
<i>(may contain peanuts and tree nuts, sulphur dioxide and sulphites)</i>	
Salted Caramel Cheesecake	£7.00
<i>(wheat, gluten, barley, eggs, milk, soy bean/soya, sulphur dioxide and sulphites)</i>	
Raspberry & White Chocolate Roulade	£7.00
<i>(milk, egg, soy bean/soya, may contain tree nuts)</i>	
Chocolate Fondant (GF)	£7.00
<i>(egg, milk, soy bean/soya)</i>	
Warm Waffle	£7.00
Served with vanilla ice cream and berry compôte <i>(Waffle: wheat, gluten, oats, egg, soy bean/soya. Ice Cream: milk)</i>	
2 Scoops of Ice Cream	£4.00
Vanilla(dairy), Vegan Vanilla(soya), Lemon or Raspberry sorbet	

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Sides

Mixed Meze with Falafel, Houmous, Pitta, Olives and Pickled Red Onions (VG) <i>(Houmous: sesame. Pitta: wheat, gluten)</i>	£8.50
Chunky Chips (V)	£4.50
Add Cheese	£1.00
<i>(Chips: cross contamination in fryer – wheat, fish. Cheese: dairy)</i>	
Loaded Chips with Cheese, Jalapenos and Salsa (V)	£6.50
<i>(Chips: cross contamination in fryer – wheat, fish. Cheese: dairy)</i>	
Buffalo Cauliflower with Nacho Cheese Dip (V)	£6.25
<i>(mustard, gluten, soy bean/soya, Cheese dip: dairy, egg)</i>	
Vegetable Samosas (VG)	£6.25
<i>(wheat, gluten, soy bean/soya)</i>	
Classic Green Salad (VG, GF)	£4.25
Topped with a French Dressing <i>(mustard)</i>	

Lunch Menu

Available 12pm - 3pm. All served with a baby leaf salad.

Egg Mayo and Mustard Cress Bloomer (V, GFO)	£6.50
<i>(Bread: wheat, gluten, barley, soya. Filling: egg, mustard cress)</i>	
Fish Finger Sandwich	£7.25
<i>(Fish: fish, wheat. Bread: wheat, gluten, barley, soya. Tartar: egg)</i>	
Brie and Bacon Ciabatta (GFO)	£7.75
<i>(Ciabatta: wheat, gluten, barley. Mayonnaise: Egg)</i>	
Ham and Cheese Toastie (GFO)	£7.25
<i>(Cheese: dairy. Bread: wheat, gluten, barley, soya)</i>	
Prawn and Surimi Crab with mayo on Bloomer (GFO)	£6.75
<i>(Bread: wheat, gluten, barley, soya. Filling: prawn, crab, egg)</i>	
Cheese, Tomato and Pesto Toastie (V, GFO)	£6.50
<i>(Pesto: nuts. Bread: wheat, gluten, barley, soya)</i>	

Childrens Menu

Battered Mini Chicken Bites	£6.50
Served with chunky chips and baby leaf salad <i>(Chicken: wheat, gluten)</i>	
Cod Fillet Fish Fingers	£6.50
Served with chunky chips and garden peas <i>(Fish: fish, wheat, gluten)</i>	
Cheese and Tomato French Bread Pizza	£6.50
Served with baby leaf salad <i>(wheat, gluten, barley, milk)</i>	
Kids Veggie Platter (VG)	£6.50
Consisting of vegetable sticks, pitta and houmous <i>(Houmous: sesame. Pitta: wheat)</i>	
Mac and Cheese (V)	£6.50
With mixed peppers <i>(wheat, gluten, dairy, mustard)</i>	

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