



Every Friday & Saturday evening
from 5.30 -8.00pm

N.B. Booking is advisable

PICKY BITS — £5.95 each or £25.95 for 5

Pork Cheek Croquette – deep fried breaded pulled pork croquette topped with a burnt apple puree

Pea & Haloumi Fritter – infused with mint & chilli served with a charred lemon dip ‘v’ ‘g/f’

Salt & Pepper Squid – deep fried chunks of squid rumbled in a lime, mango & burnt chilli glaze

Duck Gyoza – with hoisin & spring onions

Bao Bun – with pulled teriyaki mushrooms ‘v’

Bang Bang Cauliflower – spicy battered cauliflower with a maple sriracha mayo ‘v’ ‘n’

MAINS —

Punjabi Salmon – grilled ginger, turmeric & garam masala spiced salmon, drizzled with a garlic ginger & chilli tomato sauce with herbed rice ‘g/f’ **£17.95**

Rib Eye Steak – charred rib eye steak served with a caramelized onion & rocket salad, with chips and a choice of sauce – choose from Blue cheese & mushroom / peppercorn / Whisky cream sauce ‘g/f’ **£22.95**

Corn Fed Roast Chicken – roasted chicken breast, sat on a bed of creamed cheesy leeks smothered with a wild mushroom sauce & served with buttery wild garlic mash ‘g/f’ **£18.95**

Wild Boar Burger – wild boar patty served with chorizo ketchup and onion rings, smothered with gooey cheese, smoked bacon & served in a bun with snorting pig chips (vegetarian version available) **£17.95**

Lamb Henry Tagine – slow cooked lune valley Moroccan spiced lamb, served with apricot & mint cous cous studded with pomegranates and served with grilled flat bread **£17.95**

Pork Chop Milanese – breaded rare breed pork chop with black garlic mayonnaise, sat on a bed of S&V chips, & served with a choice of 1 salad **£17.95**

Parmigiana & Haloumi Melanzane – baked charred aubergine slices layered with tomato & pumpkin seed pesto with melting haloumi, gratinated with parmesan and served with aioli flatbread ‘v’ ‘g/f’ **£15.95**

Buddha Bowl – choice of 3 salads with the addition of – fishcakes, maple ham, tart of the day, or falafel ‘g/f’
‘v’ ‘Vegan’ available **£16.50**

Fishcakes of the Day – (see specials board) topped with a poached egg drizzled with a pesto hollandaise plus a choice of 2 salads ‘g/f’ **£15.95**

EXTRAS — Extra salad, S&V Chips, Onion Rings, Halloumi Chips, Garlic breaded Mushrooms **£3.50**



DESSERTS –

Lemon Curd & White Chocolate Waffle – Belgian waffle topped with lemon curd ice cream, whipped cream, lemon sauce & crumbled with white chocolate soil **£8.95**

Tiramisu Sundae – tiramisu ice cream layered with Bonomi biscuits & Mocha sauce, topped with whipped cream & and chocolate **£8.95**

Banoffee Banana Fritters – deep fried battered banana with sticky toffee sauce & ice cream **£6.75**

Tiramisu Affogato – Tiramisu ice cream with a Bonomi biscuit topped with an espresso shot **£4.60**

Chocolate & Beer Fudge cake – chocolate sponge layered with beer chocolate ganache served with chocolate sauce and ice cream **£6.50**

Artisan Milking Parlour Ice cream (from cow to cone) – choose from

Stracciatella, Tiramisu, Lemon Curd, Salted caramel,

1 scoop **£2.75**

2 scoops **£4.95**

3 scoops **£7.25**

N/B – For additional gluten free dessert options please speak to a team member