



WHILST YOU DECIDE...

Marinated mixed olives.	£ 4
Homemade bread.	£ 3.5
Antipasti platter	£ 14

APPETISERS

Chefs soup, homemade bread.	£ 8
Mackerel pate, cucumber, toast	£ 9
Butter tiger prawns, garlic, cumin, chilli & rocket.	£ 9
Honey baked Camembert, roasted garlic, chutney, homemade toasted bread.	£ 12
Chicken Caesar.	£ 9 / £ 16
Greek salad.	£ 8.5 / £ 15

SIDES AND SHARERS

Green leaf salad.	£ 4	Green Vegetable bowl.	£ 4
Garlic bread <small>ADD MOZZARELLA +£1.</small>	£ 4	Potato bowl .	£ 4

MAINS

Mariners Pie, creamy white wine & dill sauce, cheesy mashed potato.	£ 19
Field to fork pie, lentil, carrot, chestnut mushroom, leek & tomato, sweet potato & cauliflower mash, green leaf salad or garlic bread.	£17.5
Chargrilled Sirloin steak, hand cut triple cooked fries, oven roasted tomato, field mushroom, parmesan rocket salad. <small>ADD PEPPERCORN OR STILTON SAUCE +£2</small>	£ 28
3 bean & roasted pepper chilli, spicy rice, sour cream. <small>ADD CHICKEN +£3</small>	£ 16.5
Today's catch please ask.	£ Market Price
King prawn, chorizo, tomato sauce, linguine pasta.	£ 16.5
Olives, capers, anchovies, rich tomato sauce, paccheri pasta.	£ 14.5

(Pasta dishes available as gluten free please ask)

AFTERS

Chefs crumble, custard / cream / ice cream.	£ 8.5
White chocolate cheesecake, rhubarb compote.	£ 8.5
Sticky toffee pudding, toffee sauce, vanilla ice cream.	£ 8.5
Tiramisu, almond biscotti.	£ 8.5
Ice cream / Sorbet selection.	£ 6
Cheddar, Red Leicester, Stilton, Camembert, chefs chutney & artisan biscuits.	£ 10

ADD TAYLORS VINTAGE PORT +£4

Food allergies and intolerances - We can cater for most dietary requirements. However if you have any specific needs, please discuss your requirements with a member of our team.

