

## SMALL PLATES

ITALIAN OLIVES 128KCAL VE GF Marinated in garlic and olive oil	£4.50
SELECTION OF BAKED BREADS 710KCAL V Aged Balsamic, black olive butter	£5.95
PEA AND MINT FALAFEL BITES 634KCAL VE GF Houmous	£7.95
BREADED SCAMPI 611KCAL Pea and mint guacamole	£9.50
CRISPY COATED BUFFALO WINGS GF 961KCAL Sriracha cream cheese dip	£9.50

## SHARING PLATES

ANTIPASTO 1756KCAL Traditional Italian sliced meats, pickle, olives, melting Camembert, rustic bread	£24.95
GARDEN PLATTER 1537KCAL VE Marinated grilled vegetables, pea & mint and sweet potato falafel, artichoke hearts, houmous, rustic bread	£24.95

## SANDWICHES

SERVED ON YOUR CHOICE OF WHOLEMEAL/WHITE BLOOMER, STONE BAKED SOURDOUGH OR GLUTEN FREE BREAD SERVED WITH ROCKET SALAD AND PICKLED SLAW

VEGAN CHEESE, PLUM TOMATO AND PICKLE 747KCAL VE	£8.95
SMOKED SALMON AND CUCUMBER 634KCAL Gherkin, pickled shallots	£10.95
MATURE CHEDDAR, WILTSHIRE HAM AND RED ONION CHUTNEY 816KCAL	£9.50
RIBEYE STEAK 1138KCAL Rocket, dijon mustard butter, pickled shallots	£14.50

### ADULTS NEED AROUND 2000KCAL A DAY

V Vegetarian. VE Vegan. GF Gluten-free dishes are produced utilising non-gluten containing ingredients. If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Prices include VAT.

## LARGE PLATES

SALMON NIÇOISE 650KCAL GF Grilled miso salmon, green beans, red onion, cherry tomatoes, olives, peppers, potato, boiled egg, baby gem	£19.50
STEAK FRITES 1487KCAL 6oz Isle of Man picanha steak, chimichurri sauce, skin on fries, gem lettuce, cucumber	£18.50
CELERIAC STEAK 467KCAL VE GF Courgette, warm spiced red kidney bean, black eye bean, chickpea, sweetcorn & tomato salad	£14.50
LYONNAISE SALAD 693KCAL Plum tomato, bacon lardons, poached eggs, croutons	£15.00
CRISPY TOFU SALAD 766KCAL VE GF Lime and lemongrass marinated tofu salad, sautéed chickpeas, broccoli, spring onion, red pepper, baby gem leaves	£15.95
DOUBLE CHEESEBURGER 1462KCAL Two beef patties, Monterey Jack, red onion, gem lettuce tomato, mustard relish, skin on fries, in a toasted brioche bun	£16.95
PLANT-BASED BURGER 1005KCAL VE Soya burger, vegan cheese, gem lettuce, tomato, mustard relish, skin on fries, in a toasted brioche bun	£15.95

## SIDES

ROASTED CARROT AND PUMPKIN SEEDS 294KCAL VE GF	£5.50
BROCCOLI, GREEN BEANS & TOASTED ALMONDS 234KCAL VE GF	£7.50
SWEET POTATO FRIES 481KCAL VE GF	£5.00
SKIN ON FRIES 471KCAL VE GF	£5.00
THICK CUT CHIPS 443KCAL VE GF	£4.50
GEM LETTUCE WEDGE 132KCAL GF Cucumber, pickled shallot and Parmesan	£5.00

## DESSERTS

BANOFFEE TART 853KCAL V Rum and pistachio caramel	£9.50
LEMON MERINGUE TARTLET 352KCAL V Raspberry sauce	£9.50
DARK CHOCOLATE TRUFFLE TORTE 634KCAL Vanilla crema	£9.50
LOCAL CHEESEBOARD 1081KCAL V Red onion chutney, celery sticks, crackers	£11.50