

## FOR THE TABLE

**BREADED WHITEBAIT**  
classic tartare sauce, lemon, parsley  
8

**TRIO OF MEDITERRANEAN DIPS**  
tzatziki, tapenade, whipped feta,  
fresh Greek pitta  
8

**SALT - CRUSTED FOCACCIA & OLIVES(v)**  
balsamic vinaigrette, thyme butter  
6

### STARTERS

**CHICKEN TANDOORI SKEWER** 9.5  
served with kachumber & mint and yoghurt  
sauce

**MIXED FISHCAKE** 10  
shaved fennel, capers, lime & chilli

**GARLIC MIXED MUSHROOM** 9  
fresh bread, parmesan

**BRUSCHETTA (V)** 9.5  
toasted bread with fresh tomatoes, garlic,  
basil and olive oil

### MAIN COURSE

**TODAY'S HOMEMADE PIE**  
please ask, with creamed potato,  
bone marrow gravy 13.5

**10oz GAMMON (GF)** 13.5  
homemade chips, fried eggs

**BREADED WHITBY SCAMPI** 13.5  
homemade chips, homemade  
tartare sauce, choice of peas

**CREAMY TUSCAN CHICKEN** 13.5  
tomato, spinach, garlic, parmesan,  
white wine, cream  
(GF)

#### RIGATONI ARRABBIATA

tomato, chilli, basil  
(v) 13.5

## 2 COURSES £18

MONDAY - THURSDAY

12-4.00PM

### SIDES

**HOMEMADE CHIPS** 4.5  
**FRENCH FRIES** 4.5  
**SEASONAL VEGETABLES** 4.5  
**ONION RINGS** 4.5  
**TRUFFLE & PARMESAN FRIES** 6  
**SAUTÉED ASPARAGUS** 6

### DESSERTS

**ETON MESS** 5  
**FUDGE CAKE** 5  
**HOMEMADE CHEESECAKE** 5  
**STICKY TOFFEE** 5

please inform the management of any dietary requirements before ordering as not all ingredients are listed. Our dishes are prepared in a kitchen where all allergens are present and we cannot guarantee they are 'free from' allergenic ingredients.

(v) - suitable for vegetarians, (ve) - suitable for vegans, (GF) - gluten free, (n) - may/contains nuts

please request to view our allergens sheet for further information

GLUTEN FREE ADAPTATIONS AVAILABLE UPON REQUEST FOR MOST DISHES

PLEASE ASK FOR OUR VEGAN AND VEGETARIAN MENU

gluten free pasta available upon request