



TERRACE MENU

PLEASE ORDER AT THE COUNTER

CROWD PLEASERS

- Grilled beef burger** | beef patty, crispy bacon, egg, cheddar, baby cos, beetroot relish, mayo and gherkins on brioche (E, D, N) 17
- Peri peri chicken burger** | chicken breast, cos lettuce, avocado, peri peri mayo and tomatoes on brioche roll (E, N) 17
- Steak sanga** | cajun beef rump steak, aioli, caramelised onion and beetroot relish on turkish roll (E, D, N) 19
- Bombay potato burger** | spiced potatoes with mustard, mint chutney, avocado, cheddar, tomatoes and lettuce on brioche roll (V, D, N) 15
- Fish and chips** | battered hake fillet with crunchy chips, lemon and tartare sauce (S, N) 18

STONE BAKED PIZZA

- Peppers, olives, feta (D, V) 20
- Pepperoni supreme (D) 22
- Chicken, feta, chilli, olives (D) 22
- Meat lovers BBQ sauce (D) 22

SNACK ON

- Spiced peanuts 6
- Mixed herb olives 6

THIRST QUENCHERS

REFER TO BAR MENU FOR FULL LISTING

TO SHARE

- Cocktails 1L Carafe 32
(ask staff for carafe of the day)

BEERS

- (midi / pint / jug)*
- Wild Yak Pacific Ale 8 | 11 | 22
- Carlton Draught 7 | 10 | 20
- Great Northern Crisp Lager 7 | 10 | 20

GRAZING PLATE

A selection of cured meats, olives, dips, garlic ciabatta
30

ORIENTAL FARE

A selection of Asian delights served with soy dressing, wasabi mayo
30

DEGUSTATION BOARD

A selection of charcuterie, cheese, olives, dips, garlic ciabatta and chef selection
45

CHEESE BOARD

A selection of 4 cheeses: Brie, blue, Edam, cheddar served with dry fruits, quince paste, crackers
25

SHARING PLATES

- Tandoori chicken wrap** | mixed lettuce, mango chutney, yoghurt (D) 15
- Garlic herb ciabatta** | dip of the day, marinated feta (D) 12
- Mushroom arancini bites** | aioli (D, E, V) 12
- Tomato onion bruschetta** | feta, balsamic glaze (D, GF available, V) 12
- Wasabi prawns** | wasabi mayo, sesame seeds (S, E) 18
- Chicken 65** | crispy chicken, curry leaves, mint labna (D) 18
- Crispy fish taco** | battered fish, avocado, tomato salsa, flour tortilla (S, N) 16
- Seasoned potato wedges** | sour cream and sweet chilli (V, D) 10
- Salt and pepper calamari** | wasabi soy emulsion (S, N) 16
- Crunchy chips** | aioli, parmesan and truffle oil (V, D) 12
- House made vegetable samosa** | mint chutney (V, N) 12
- Harissa spiced lamb sausage rolls** | mint Greek yoghurt (D, N) 16

(bottle)

- Stella Artois 9
- Little Creatures Pale Ale 11
- Little Creatures Rogers Ale 9
- Single Fin Summer Ale 9
- Corona 9
- 150 Lashes Pale Ale 10

WINES

- (glass / bottle)*
- Wine of the Day 8 | 40
- Canti Prosecco 11.5 | 45
- Mirabeau 'La Comtesse' Rosè 11 | 55
- Hardy's Riddle SB 9 | 35
- Ta_Ku Pinot Noir 11 | 45
- Hardy's Riddle Shiraz 9 | 35