nibbles

guindilla chillies (ve, gf) - £6.95

gordal olives (ve, gf) - £4.50

smoked almonds (ve, gf, n) - £4.50

pork scratchings - £4.50

jalapeño and lemon spiced nut mix (n) - £4.50

maple-glazed chorizo bites (gf) - £5.00

rosemary fries with roasted garlic aioli (v) - £4.50

starters

duck and orange pâté with red onion chutney and toasted brioche - £8.00

crispy squid with salt & pepper mayo - £8.50  $\,$ 

soup of the day (ve, gf\*\*) with toasted plattsville sourdough - £5.50

butternut squash & red chilli arancini (ve) with squash purée and vegan parmesan- £8.00

lemon & black pepper hummus (ve, gf\*\*) with toasted pitta - £5.00

crispy gochujang chicken tenders (gf\*\*) with toasted sesame seeds and pickled ginger - £8.00

pulled lamb shawarma (gf\*\*) with chermoula, whipped goats' cheese, and toasted sourdough - £8.50

tomato & green pesto bruschetta (ve. gf\*\*) with balsamic glaze - £7.00



please let us know if you have any food allergies!



mains

vegan pie of the day (ve, n, gf\*\*) with roasted winter veg, house chips, and vegan katsu curry - £15.00

pan fried hake fillet (gf\*\*) with americané sauce, cherry tomatoes, new potatoes, kale, peas, and toasted plattsville sourdough - £18.50

beef burger (gf\*\*) with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, pickles, red onion, a brioche bun, and fries - £15.50

sweet potato, chickpea, & coconut curry (ve. gf\*\*) with lemon and coriander rice - £14.00 (add chicken for £4)

chargrilled 8oz ribeye (gf\*\*) with watercress, chimichurri butter, and fries - £26.00

grilled greek chicken breast with a vegetable couscous salad, low-fat mint yoghurt, chilli sauce, pomegranate, and pumpkin seeds - £16.00

linguine carbonara (gf\*\* as penne) with crispy pancetta and parmesan shavings - £15.00

classic fish and chips with haddock, mushy peas, chunky chips, and tartar sauce - £15.50

V - vegetarian

gf - gluten-free

ve - vegan

gf\*\* - gluten-free option available





stone-baked pizzas

garlic and herb bread (ve) - £900 (add mozzarella (v) - £2.00)

margherita (v) with basil and mozzarella -£12.00



pepperoni with chilli, oregano, and mozzarella - £13.00

pulled barbecue pork with piquillo peppers, crispy onions, and mozzarella - £13.00

quattro formaggi with gorgonzola, goats' cheese, parmesan, mozzarella, and a garlic oil drizzle - £13.00

sides

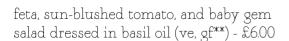
house chunky chips (ve) - £4.00

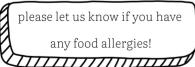
toasted plattsville sourdough with chimichurri butter (v,  $gf^{**}$ ) - £4.50

roasted winter vegetables (v, ve\*\*) - £4.50

katsu curry sauce (ve, gf) - £4.00

peppercorn sauce (gf\*\*) - £4.50







sandwiches ('til 5 PM monday-saturday)

grilled halloumi (v, gf\*\*) with lemon & black pepper hummus, rocket, and crispy onions - £950

sweet potato falafel (ve, gf\*\*) with tzatziki, feta, and sun-blushed tomatoes - £9.50

grilled herb chicken (gf\*\*) with crushed avocado, crispy bacon, and chilli oil - £10.00

beer-battered fish fingers with tartar sauce and mushy peas - £10.00

bavette steak (gf\*\*) with caramelised onion, chermoula, and rocket - £13.00

-all sandwiches are served on plattsville sourdough-

V - vegetarian
ve - vegan
n - nuts
gf - gluten-free
gf\*\* - gluten-free option available

desserts

blueberry almond slice (ve, gf) with vegan vanilla ice cream - £750

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white chocolate & biscoff cheesecake (v) - £750

chocolate and espresso brownie (v) with vanilla ice cream - £7.50

sticky toffee pudding (v) with salted caramel ice cream - £750

christmas pudding (v) with spiced vanilla custard - £7.50