

Terrace menu

For the table

Roasted red pepper & smoked cheese arancini (vg) £7.95 Caramelised onion, balsamic & rocket flatbread (v) £9.95 Toasted flatbread, hummus, garlic aioli (v) £7.95

2 courses for £18.91 (Starter & Main)

Starters

Soup of the day, crusty roll (gfa,vg) Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (gfa) Chefs chicken liver pate served with toasted ciabatta & homemade tomato chutney (gfa) Sticky belly pork bites served with a hot honey dip (gf)

Mains

Pan fried steak gyros with onion marmalade, tarragon mayo & lettuce served with fries & coleslaw Marinated chicken breast gyros with tzatziki, lettuce & cucumber served with fries & coleslaw Traditional fish & chunky chips served with mushy peas Thai green curry served with coconut rice & poppadum (vg) Add chicken or king prawns £4.95 Naan bread £3.50 onion bhajis £3.50 Meat feast flatbread - pepperoni, pulled pork, chicken & bacon Goats cheese, balsamic, onion marmalade & rocket flatbread

Desserts

Sticky toffee pudding served with toffee sauce and clotted cream ice cream £7.95 Chocolate and orange brownie sundae, chocolate sauce, clotted cream ice cream £7.95 Coffee and pecan praline roulade, salted caramel sauce (gf) £7.95 Apple and autumn berry cinnamon crumble, chef's custard £7.95 Lemon tart served with raspberry coulis, berry compote and raspberry sorbet (vg,gf) £8.50 Ice cream or sorbet £6.95

Loaded fries

BBQ pulled pork dirty fries, served with nacho cheese and jalapenos £7.95 Mixed pepper dirty fries, mixed peppers, tomato and salsa £7.95 Salt and pepper chicken dirty fries, fried onion and peppers £7.95

Sides

Halloumi fries with sweet chilli dip (v) £6.95Mac & cheese bitesCrispy hash brown bites with bbq dip (v) £6.95Onion rings £4.50 (v)Skin on fries £4.50Coleslaw £1.95 (gf)

Mac & cheese bites with sweet chilli (v) £6.95 Onion rings £4.50 (v) Hand cut chips £4.95 (v, gf) Coleslaw £1.95 (gf)

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.