**Soup**  
Broth of today's soup.  
£2.95

**Sandwich**  
Choose BLT or Pulled Jack Fruit Sandwich with a bowl of soup.  
£2.95

**Burger Additions**  
Add Cajun fried halloumi —  
£2.95

**Special Fried Chicken**  
Marinated in buttermilk & coated in Cajun spice.  
£11.95

**Dessert**  
**Showcase** birthday cake & enjoy your meal.  
£7.95

**Main Courses**  
**Main** Course of the Day — Starters & Mains £12.95

**STARTERS**  
**Soup du Jour**  
£4.95

**WHITE**  
**Home White**  
£6.75

**MIXED DISH PLATE**  
£8.25 (large) £5.75 (small)

**Choose three from the following:**  
**Hummus, roasted garlic, beetroot & cumin, cream cheese & fresh herbs, olive tapenade, tzatziki, roast pepper salad, barami babaganouj (aubergine & yoghurt dip), guacamole. Served with our own flat bread.**

**Extra dipping sauce** — £1.50  
Extra flatbread — £1.50

**Hot-Smoked Salmon Terrine**  
£6.25

**Cauliflower Buffalo Wings**  
£5.95

**Cauliflower Buffalo Wings**  
£5.95

**Chicken Wings**  
£6.25

**Chips**  
£2.95

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**SALADS & BUDDHA BOWLS**  
**Mediterranean BB**  
£9.50

**North African BB**  
£9.50

**Spicy Chickpeas, Garlic Roasted Broccoli, Courgette, Yellow Pepper, Spinach, Kale, Seeds, Pomegranate, preserved lemon, Citrus-Fresh Herb-Maple Dressing**  
£7.95

**Add Cajun chicken** — £2.95

**Tandoori Chicken**  
£8.95

**Portobello Mushroom & Bhaji Burger**  
£10.50

**Roast Vegetable**  
£7.95

**Roast Vegetable**  
£8.95

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**MAIN COURSES**  
**Beef Short Rib Ragù**  
£10.95

**Jackfruit Ragu**  
£10.50

**Lasagne**  
£12.95

**Tagliatelle**  
£12.95

**Tostada**  
£10.50

**Mains**  
**Spiced Butternut Squash & Spinach Lasagne**  
£10.50

**Picos Blue, Mozzarella, Rocket & Gran Moravia salad, garlic bread**  
£9.95

**Special Fried Chicken**  
Marinated in buttermilk & coated in Cajun spice.  
£11.95

**Chips, coleslaw, barbecue sauce**  
£6.95

**Beef Short Rib Ragù**  
£10.95

**Wild Mushroom & Puy Lentil Shepherd’s Pie**  
£10.50

**Savoys, Caramelised Shallots, Sweetcorn Purée, Roasted Cherry Tomatoes**  
£12.95

**New England Seafood Chowder**  
£12.95

**Beef Short Rib Ragù**  
£10.95

**Jackfruit Ragu**  
£10.50

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**SIDES**  
**Garlic Bread**  
£2.95

**Red Onion & Mozzarella Garlic Bread**  
£3.50

**Baked Garlic Dough Balls**  
£2.95

**House Salad**  
£3.75

**Steamed & Buttered Vegetables**  
£3.50

**Cajun Sweet Potato Wedges**  
£5.75

**Sour cream & chive dip**  
£3.50

**Chips**  
£3.50

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**CLASSIC PIZZAS**  
**Margherita**  
£7.75

**Quattro Formaggi**  
£8.95

**Florentina**  
£9.50

**Four Seasons**  
£9.50

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**SNACKS**  
**Frickles**  
£2.95

**Marinated Nocellara Olives**  
£3.95

**Baked Garlic Dough Balls**  
£2.95

**Garlic Bread**  
£3.50

**Red Onion & Mozzarella Garlic Bread**  
£3.50

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**EXTRAS**  
**Add a little extra to your pizza**  
£1.95

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**MAINS**  
**Spiced Butternut Squash & Spinach Lasagne**  
£10.50

**Picos Blue, Mozzarella, Rocket & Gran Moravia Salad, Garlic Bread**  
£9.95

**Special Fried Chicken**  
Marinated in buttermilk & coated in Cajun spice.  
£11.95

**Chips, Coleslaw, Barbecue Sauce**  
£6.95

**Beef Short Rib Ragù**  
£10.95

**Wild Mushroom & Puy Lentil Shepherd’s Pie**  
£10.50

**Savoys, Caramelised Shallots, Sweetcorn Purée, Roasted Cherry Tomatoes**  
£12.95

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**SUNDAY DINNER**  
**SUNDAY DINNER SUNDAYS 1100-2100 all £12.95**

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**ALLERGENS**  
Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen & our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens.

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**ASK YOUR SERVER FOR YOUR SERVER FOR YOUR WEDDINGS**  
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Vila Nova Vinho Verde, Portugal

Pinot Grigio from Trentino DOC, it’s a step above the rest.

Artesa Organic Rioja, Spain

Fauno Viura/Sauvignon Blanc, Valencia, Spain

Packed with tangy fruits and lovely blossom notes.

Durello Spumante Brut ‘Palladiano’, Veneto, Italy

HOME

Western Cape, South Africa (13% abv)

These wines are selected to complement the food on offer.

New Zealand

The Cloud Factory Sauvignon Blanc

Marlborough, New Zealand 2018 (12% abv)

What would we do without Marlborough Sauvignon… well you don’t have to worry about that here

Domeo de Vadilhan Serica Vignier, Pays d’Oc, France 2018 (13.5% abv)

Janis Robinson likened this wine to a Corduex, only much more affordable

Cove de Turchheim Pinot Blanc (Organic), Alsace, France 2017 (12.5% abv)

A lovely, rich and full-bodied organic white.

La Val Finca Arantai Albarino, Rias Baixas, Spain 2017 (12.5% abv)

Arbequina from a single vineyard is a rare thing, so with this wine you’re in for a special treat!

CASC ALES

The Rambler White, Italy (13.5% abv)

This is how is this wine this good for this price! Barbera is a light red that’s perfect for pizzas and pastas.

Borsao Garnacha, Campo de Borja, Spain 2018 (13.5% abv)

A multi award winning wine that is deep, rich and packed with dark fruits.

Peculiar Mr Pat Merlot, South East Australia

Domaine de Vedilhan Serica Vignier, Pays d’Oc, France 2018 (13.5% abv)

How is this wine this good for this price! Barbera is a light red that’s perfect for pizzas and pastas.

Crockera Barbera d’Asti Superiore, Italy

Lovely organic Rioja from a 5th generation family owned winery.

Nieto Don Nicanor Malbec, Mendoza, Argentina 2017/18 (13% abv)

Single vineyard oaked Barbera from the Il Cascinone Estate. We love this wine!

Peculiar Mr Pat Merlot, South East Australia

San Pellegrino

Durello – Peach / Strawberry / Raspberry.

Bellini

Uk

Cameo Probable Vinho Verde, Portugal

Pinot Grigio from Trentino DOC, it’s a step above the rest.

Barnes Garnacha, Campo de Borja, Spain 2018 (13.5% abv)

A versatile selection offering traditional and modern styles.

Rama Rosado, Campo de Borja, Spain 2018 (13.5% abv)

Ripe cherry and strawberry aromas, delicious and fresh

Another Story White Zinfandel Rosé, California, USA 2017 (11% abv)

Just like strawberry ice cream, sweet and luscious.

Boutinot ‘Les Cerisiers’, Côtes du Rhône Rosé, Rhone, France

An elegant, truly gastronomic Provence style rosé from the Southern Rhone.

Fernanda de Castilla, Classic Cream, Jerez, Spain, NV (17% abv)

This Classic Cream is produced from an aged Oloroso sweetened with 20% PX

Fernanda de Castilla, Antique PX, Jerez, Spain, NV (15% abv)

A must try (aren’t they all?). Truly one of the world’s greatest wines.

Wise & Krohn, Calheta Port, Douro, Portugal, 1992 (21% abv)

A work of art – beautifully aged for more than 30 years! tawny port. Special.

*MET* 🍾

Durello Spumante Brut Palladiano/ Veneto, Italy NV (11.5% abv)

What is this the locals drink in Venice, why shouldn’t we? Crisp dry and full of citrus notes.

Versetto Prosecco, Extra Dry, Italy NV (11% abv)

This Prosecco gives lovely honeyed fruits along with orange fruit aromas.

Mirone Cava Brut Selección, Penedes, Spain NV (11.5abv)

Mirone means ‘look at me in Spanish’. This is a stylish Cava, with elegance and finesse

Guy Lafarge Brut, Champagne, France NV (12.5abv)

A complex and delicious Champagne from the vineyards of Ay, this fizz is aged between 2-3 years on the lees.

*CAFE ALES*

The Rambler White, England (4.0 abv)

£2.40/£4.80

Silver Street Session (3.9% abv)

£2.10/£4.20

Timothy Taylor Landlord (4.3% abv)

£2.40/£4.80

Guest Ale As… Ask your server.

We have a wide selection of real ales, bottled beers, ciders & spirits. Please ask your server for our drinks menu.