DINNER

We are proud to source our meat from Andrews Butchers and our fish from New Wave Seafood. Anything marked * can be made without gluten, just ask.

SNACKS

Olives *VG £4 **Bread & Balsamic Oil** £4 V **Smoked Almonds** £4 *V

SMALL PLATES

Bruschetta beetroot, pickled fennel, feta, honey *V	£9
Baked King Prawns garlic chilli butter, focaccia *	£11
Hummus halloumi, crisps chickpeas, hot honey, pomegranate, flatbread *V/VG	£8
Smoked Ham Hock piccalilli, sourdough *	£9
Baked Camembert chilli jam, candied walnuts, sourdough *V	£11
Today's Soup bread *VG	£8
Bang Bang Broccoli sriracha mayo, sesame VG	£9
Caesar Salad chicken, gem, parmesan, anchovy dressing *	£9/£16

MAINS

Pork Belly confit garlic mash, braised apple gravy, crackling, greens *	£19.50
Pie of the Week see server	£20
Trio Andrew's Traditional Sausages mash, peas, sweet onion gravy *	£17
Otter Ale Fish and Chips minted mushy peas, tartare	£17
Fish of the Day see server *	£21
Squash Risotto roasted squash, feta, seeds *V/VG	£17
Beef Burger monterey cheese, bacon, burger sauce, slaw, fries *	£16.50
Moving Mountain Burger pickles, onion ring, sriracha mayo, fries *VG	£16.50
Southern Fried Chicken Burger bacon, monterey cheese, chilli jam, slaw, fries	£17
BBQ Pulled Pork Burger onion ring, crispy onions, slaw, fries *	£16.50
10oz Rib Eye thyme baked mushroom, thick chips, onion rings *	£30
8oz Sirloin thyme baked mushroom, thick chips, onion rings *	£24

SIDES

Tenderstem Broccoli lemon, garlic, chilli *V	£7
Halloumi hot honey *V	£6
House Salad dressing *VG	£5
Peppercorn Sauce	£3.50
Sauteed Garlic Mushrooms *V	£5
Fries *VG	£4.50
Thick Cut Chips *VG	£5
Sweet Potato Fries *VG	£5

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens. A 10% discretionary service charge is added to your bill.