



LUNCH AND DINNER

Small Plates

- Soup of the day with sourdough bread and butter £4.50
- Hot Beetroot salad with toasted walnuts and mascarpone £6.50
- Pitta bread and olives served with houmous, extra virgin olive oil and balsamic vinegar £6.50
- Homemade chicken liver pate with caramelized red onion and toast £7.00
- Minced merguez scotch egg with tomato and herb salsa £7.00
- Spicy falafel with warm pitta bread and homemade houmous £7.50
- Merguez sausage brochette with warm couscous salad £6.95

Mains

- Slow roasted lamb shank tagine served with vegetable couscous £14.00
- Chargrilled half chicken marinated with mixed spices served with new potatoes and green beans £13.00
- Lamb cutlets with dauphinoise potatoes and rosemary jus £12.00
- Beef Burger with chunky chips and bloody mary sauce £10.95
- Kedgeree with mango chutney £9.50
- 8oz Rib-eye steak with portobello mushrooms, garlic and herb butter, chunky chips £16.50
- Chargrilled chicken marinated in dukhah, fresh chilli and yoghurt with beans, houmous and flat bread £13.00
- Butternut squash and goat's cheese risotto £9.50
- Chermoula sea bass with garlic chive mash and basil dressing £10.50
- Smoked haddock and salmon fishcakes with mixed leaves and sweet chilli £10.50

Salads

- Chargrilled chicken breast Caesar salad with garlic croutons, baby gem and Parmesan shavings £9.50
- Norway salad: smoked salmon, poached egg, cucumber, capers, dill, mustard dressing with mixed leaves £10.95
- Super food salad: carrot, beetroot, cherry tomatoes, ewe's cheese, mixed seeds, shoots, goji berries and balsamic dressing £11.55

Sides

- Chef's mixed salad £6.50, Green Salad £3.50, Tomato and red onion salad £3.50
- Mixed seasonal vegetables £3.50
- Chunky chips £3.50,
- Beetroot fries in spices with crème fresh £3.50