



**Evening menu for the week of 18<sup>th</sup> September**

**Served 6pm – 10pm**

Mediterranean platter £10

*Pan fried chorizo, homemade hummus, feta and marinated olives with garlic toast*

Seafood platter £14

*Yellowfin sole goujons, salt and pepper squid and crispy fried whitebait with garlic toast*

Pan-fried fillet of sea bass in a caper and fennel sauce with new potato salad £10

Free-range lemon chicken breast with sweet potato wedges and a cherry tomato and baby spinach salad £10

Smoked haddock and spring onion fishcakes with skin-on chips, mixed leaf salad and tartare sauce £10

Lincolnshire sausages with mash, red wine gravy and caramelised red onion £9.75

Free-range chicken and leek pie with buttered peas, mash and red wine gravy £10

**Classic burgers** (served with skin-on chips)

Beef burger £9.50

Minted lamb burger £9.75

Free-range chicken breast burger £10

Falafel and spinach burger £9.50

**Add a topping:**

Gherkins 30p

Swiss cheese 80p

Blue cheese 80p

Mature Cheddar 70p

Brie 70p

Bacon 70p

Caramelised red onion 60p

Chilli salsa 30p

Fried organic egg £1

**Sides / Smalls**

Chips £3.50

Potato wedges £3.50 *add chilli salsa and melted mature Cheddar for £1*

Sweet potato wedges £4.50 *add chilli salsa and melted mature Cheddar for £1*

Baby sausages with honey and mustard £4.75

Nachos with melted mature Cheddar, sour cream, chilli salsa and jalapeños £5

Crispy fried whitebait £5

Salt and pepper squid £5

Homemade hummus with warm pitta £4.75

Side salad £4

Garlic toast £2.50

Melted mature Cheddar on toast £4

**Puddings** £5 *all served with vanilla ice cream*

Dark chocolate melt-in-the-middle pudding

Rhubarb crumble

Sticky toffee pudding

Apple and blackberry pie

**Wherever possible we will adapt a dish to suit any dietary requirements - please ask.**

*Please ask a member of staff if you require allergen information. Our food is freshly cooked to order.*

*We aim to have your meal with you within 20 minutes but please bear with us at busy times.*

*We use British meat and fish from sustainable stock.*