



SET MENU
*Two Courses | £15
Monday - Friday | 12-5pm
MORE ON THE BACK

FOOD MENU

LIGHT BITES

Warm Table Bread £6.50
Garlic & Salted butter, artisan tiger loaf, balsamic olive oil

Signature Grazing Board £8.00
Tomato & red pepper houmous, Lebanese flatbread & mixed marinated olives
Add to the Board...

Balsamic borettane onions £3.50
Cream cheese stuffed cherry red peppers £4.50
Cured Italian meats £5.50 | Extra flatbread £3.00
Extra olives £3.50 | Marinated artichokes £4.50
Extra houmous £3.50

LUNCH ONLY

Chicken, Bacon & Avocado Sandwich £10.50
Mayonnaise, tomato, lettuce, skinny fries

MAINS

***Ale Battered Sustainable Haddock** *£14.50
Thick chips, crushed peas, tartare sauce

Dry Aged Double Rib Cap Burger £14.25
Lettuce, houseslaw, bun, skin on fries | Add bacon £1 | Add Swiss cheese £1
Gluten free bun available

Moving Mountains 100% Plant Based Vegan Burger (VG) £13.75
Roasted flat mushroom, rocket, herb dressing, skin on fries
Gluten free bun available

***Roasted Cauliflower Steak (VG)** *£13.95
Sautéed wild mushrooms, artichokes, tarragon, roasted shallot puree

Pan Roasted Chicken Supreme £15.50
Saute baby potatoes, buttered spinach, chorizo & saffron aioli

King Prawn & Chorizo Linguine £15.50
Garlic, chilli, lemon, olive oil

Dry Aged 6oz Flat Iron Steak £11.95
Roasted tomato, truffle mushroom, garlic butter and traditional chips

***Crispy Prosciutto Caesar Salad** *£10.95
Gem lettuce, anchovies, garlic croutons. Add grilled chicken £4.00

***Leek & Pork British Sausages** *£10.95
Colcannon mash potatoes, caramelised onions, house gravy

Whole Grilled Cornish Plaice £17.95
Roasted new potatoes, asparagus, samphire, seaweed crumb, parsley butter

140Z Bone In sirloin Steak £24.95
Roasted tomato, truffle mushroom, watercress, traditional cut chips

STARTERS

***Whiskey & Chicken Liver Parfait** *£6.95
Brandy cherries, truffle butter, brioche

Pulled Pork Nachos £8.00/
£15.00
Pico de gallo, cheese sauce, jalapeno, sour cream, coriander

Garlic Buttered Dough Balls (V) £5.25
Add fior di latte mozzarella £1.50 |
Add tomato sauce & a pesto drizzle £1.50

Crispy Salt & Pepper Squid £7.95
Grilled padron peppers & saffron aioli

***Tempura Fried Broccoli (VG)** *£6.75
Sesame miso dressing & pickled Chinese cabbage

***Soup of the Day (GF)** *£6.00
Artisan bread roll



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SIDES

Skin on Fries	£3.50	Traditional Cut Thick Chips	£3.50
Rocket Salad <i>Parmesan & cherry tomato</i>	£4.50	Steamed Tenderstem Broccoli (VG) <i>Crushed chilli flakes, maldon</i>	£4.00

PIZZA

Extra Toppings?

Olives | Red Onions | Semi Dried Tomato | Portobello Mushrooms | Spinach | Red Pepper | Extra Mozzarella £1.50 each
Salami | Pepperoni | Prosciutto | Chorizo £2.00 each

***Margherita (V)** ***£9.95**

Our signature pizza sauce, buffalo mozzarella, fresh oregano

Funghi (V) **£12.50**

Garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil

Milano **£13.95**

Fennel salami, prosciutto, mozzarella, fresh oregano & rocket

Diavolo **£14.95**

Pepperoni, nduja, crushed chilli flakes, jalapeños

Giardiniera (VG) **£10.95**

Our signature pizza sauce, olives, red onions, artichokes, vegan mozzarella, semi dried cherry tomatoes, basil

House Pizza **£13.95**

BBQ pulled pork, roasted shallots, semi dried cherry tomatoes, mozzarella, Parmesan

DESSERTS

Mixed Berry Pudding (V) **£6.50**

Crushed meringue, strawberry coulis, Pimms sorbet

Rich Chocolate Tart (VG) **£7.00**

Pistachio soil, raspberry gel

***Ice Cream Union's Finest Ice Cream & Sorbet (V)** ***£4.75 /**

2 Scoops / 3 Scoops **£6.50**

***Signature Apple & Honeycomb Crumble to Share (V)** **£12.95 /**

Traditional vanilla ice cream & Baileys custard. Can also be made for one! ***£7.00**

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients