



Fixed Price

MENU

£19.95

PER PERSON

Mixed Mezze Starter

SPINACH & FETA FILO ROLL, FRIED PICKLES, OLIVES, RED PEPPER HUMMUS, CIABATTA

Main Course

CHOOSE ANY 3 SMALL PLATES

CHICKEN SATAY SKEWERS (GF)

Tender chicken thigh marinated in a nutty satay sauce served on skewers with lime juice, fresh chilli, coriander on a carrot and cucumber ribbon salad

TERIYAKI GLAZED PORK BELLY (GF)

Chunks of succulent pork belly in a sticky teriyaki glaze, served on a cucumber and spring onion slaw with a sweet & sour dressing

HALLOUMI FRIES (V)

Crispy fried halloumi, served with sweet chilli sauce

FIRECRACKER PRAWNS

King prawns fried and coated in a SPICY firecracker sauce, served with spring onions, pico de gallo and a lime wedge, topped with sesame seeds

BEER, BACON & CHEESE CROQUETTAS

Bacon in a hoppy beer, tarragon and 3 cheese bechamel, breaded and deep fried, served with caramelised red onion chutney

DIRTY BRAVAS POTATOES (GF)

Crispy fried potatoes with a tomato & red pepper sauce, smoked bacon lardons, crispy onions, manchego cheese & garlic aioli, topped with a pickled chilli

- Also available without bacon (V)

CHICKEN KATSU

Chicken thigh coated in panko, fried and cut into strips, covered in a katsu sauce and topped with pickled onions, served with white rice

TARTIFLETTE (GF)

A French- inspired dish of potatoes cooked with bacon, crème fraîche and creamy brie cheese, served with caramelised red onions

SALT & PEPPER SQUID

Baby squid deep fried in crispy breadcrumbs, served with garlic aioli & lemon wedge

SPINACH AND FETA BOREK (V)

Fresh spinach and feta cheese in a filo roll, deep fried, served with tzatziki

PULLED PORK MAC N CHEESE

Macaroni in a creamy three cheese sauce, served with BBQ pulled pork, topped with crispy onions

ALBONDIGAS (GF)

Homemade beef and pork meatballs seasoned with paprika, garlic and fennel, served in a red wine and tomato sauce

GUNPOWDER POTATOES (VE & GF)

Crispy fried potatoes coated in cumin, fennel & coriander vegan butter, served with fresh coriander, spring onion, green chilli, dried mango powder, & cooling vegan mint raita

CAULIFLOWER KASTU CURRY (VE & GF)

Cumin cauliflower florets served in a katsu curry sauce, topped with caramelised red onions and a panko crumb

CREAMY GARLIC MUSHROOM TOASTS (VE)

Crispy toasted ciabatta smothered in chestnut mushrooms in a garlic and herb oat cream sauce

TERIYAKI GLAZED JACKFRUIT (VE & GF)

Pulled jackfruit in a sticky teriyaki glaze, served on a carrot and spring onion slaw with sweet and sour dressing

MINI MACKEREL & HORSERADISH FISHCAKES

Smoked mackerel and peppery horseradish fishcake, served on a watercress salad with fresh lemon & garlic aioli