



# FOOD MENU

## LIGHT BITES

- Warm Table Bread (V)** £6.50  
*Garlic & Salted butter, 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*

## STARTERS

- Buffalo Chicken Wings** £8.00  
*Celery crudités, cool ranch dressing*  
*Choose from hot or bbq*
- 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*

## 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 option available*
- Moving Mountains 100% Plant Based Vegan Burger (VG)** £13.75  
*Roasted flat mushroom, rocket, herb dressing, skin on fries*  
*Gluten free option available*
- Roasted Cauliflower Steak (VG)** £13.95  
*Sautéed wild mushrooms, artichoke, tarragon, roasted shallot puree*
- Whole Grilled Cornish Sole** £17.95  
*Roasted new potatoes, asparagus, samphire, seaweed crumb, parsley butter*
- King Prawn & Chorizo Linguine** £15.50  
*Garlic, chilli, lemon, olive oil*
- Grilled Chicken Burger** £13.75  
*Streaky bacon, avocado, harissa mayonnaise, skin on fries | Gluten free option available*
- Harvest Salad (VG)** £6.95 / £11.95  
*Poached pears, candied walnuts, roasted squash, pumpkin seeds, rainbow beetroot, rocket, pomegranate, white balsamic & maple dressing*
- Dry Aged 100z Ribeye Steak** £22.95  
*Roasted beef tomato, truffle mushroom, watercress & chunky chips*



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## PIZZA

**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*

**Metre of Pizza** £32.00

*Our signature wood fired thin crust dough & choose from any four toppings. Perfect for three to share.*

## 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