

Early Evening Menu
5.30 – Last orders 6.45pm
SAMPLE MENU

Main Courses

Fish and Chips

*Crispy Battered Cod Fillet, Rustic Cut Chips
Garden Peas, Tartar Sauce*

180gm Beef Burger served in a Toasted Brioche Bun

with or without Cheese. Pickle, Tomato & Onion, Rustic Cut Chips & Salad

Char Grilled Chicken Breast served in a Toasted Brioche Bun

With or without Cheese. Rocket & Mayo, Rustic Cut Chips & Salad

Plant based Veggie Burger served in a Toasted Brioche Bun (VG)

*with or without Smoked Applewood Vegan Cheese, Pickle, Tomato & Onion,
Salsa, Rustic Cut Chips & Salad*

Grilled Salmon, Lemon Butter (GF)

Steamed Mixed Greens, New Potatoes

House Salad

(With Avocado, Crispy Bacon, Egg, Roast Sweet Peppers)

Slow Roast Pork Belly,

Apple Compote, Savoy Cabbage, Creamy Mash

Piri Piri Style Breast of Chicken

Sour Cream, Rustic Cut Chips, Seasonal Salad

Risotto Primavera (V, GF)

*Creamy Risotto with Spring Vegetables
Parmesan Shavings & Truffle Oil*

Guernsey Goats Cheese, Spinach & Red Onion Marmalade Tart (V)

Balsamic Dressing, Green Salad

Thai Style Red Curry choose Vegetable (VG, GF) or Chicken (GF)

Basmati Rice

Sweets from our Dessert Menu

(Cheese Board Supplement £2.75)

Main Course @ £16.50 / Main Course + Dessert @ £22.50

For Groups of 8 or more a discretionary service charge
of 10% will be added to your bill

(Please note for groups over 8 we do not accept split payments)

V = Vegetarian VG = Vegan GF = Gluten Free

Our chef can alter most of our dishes to suit most dietary requirements.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
If you have any food allergies or food intolerances, please ask a member of
waiting staff about the ingredients in your meal before placing your order

Menu Subject to Change
May 2024