

RESTAURANT

To Share **Small Bites** Sharing Nachos (V) £10 Sharer for Two (V) £10.95 Mezze Platter (v) £14 Marinated Olives £3.25 Spicy Mixed Nuts £4 Tortilla Chips topped with Marinated Olives, Hummus and Falafel, Olives, Hummus, (GF)(VE) Melted Cheese, Pico de Sourdough Bread Vegetables, Feta Cheese, Dips and Sourdough Mixed Bread Selection (VE) £5.25 Gallo, Guacamole and Sour Cream Extra Virgin Olive Oil and Balsamic To Start Potted Smoked Mackerel £7.55 Smoked Haddock & Dill Fish Cakes £8 Chef's Soup of the Day (v) £6 Rich Red Chilli Sauce Toasted Sourdough Bread and Pea Shoots Served with Sourdough Bread Home Made Chicken Liver Paté £7 Prawn Cocktail Stuffed Avocado Salad (GF) £9 Red Onion Jam and Sourdough Bread Marie Rose Sauce From the Sea Pan Fried Seabass Fillet £20.95 Classic British Fish & Chips in Crispy Fish Batter Mix £16.5 Mediterranean Salmon £21.95 Tenderstem Broccoli, Confit Fennel, Fillet of Salmon, Mediterranean Style Prime Camden Ale Beer battered crispy Cod with Cherry Tomatoes and Vierge Sauce Couscous and Lemon Butter Sauce Chunky Chips, Mushy Peas and Tartare Sauce Pasta & Salad Penne All'Arrabbiata Pasta (v) £11.95 Chicken Tikka Superfood Salad £15.95 Traditional Caesar Salad (GF) £12.95 Cos Lettuce. Croutons with a Caesar's Dressing made Fiery Rich Tomato and Basil Sauce White Quinoa, Edamame Beans, Cucumber shavings, up of Olive Oil, Lemon Juice and Parmesan Cheese julienne Red Peppers, Cherry Tomatoes and Pumpkin Seeds Add Roast Chicken and Smoky Bacon £3 Couscous Salad £15 Penne All'Arrabbiata Con Pollo £14.95 Chicken, Mango & Avocado Salad (GF) £14.50 Couscous, diced Courgettes and Tricolour Peppers marinated Fiery Rich Tomato and Basil Sauce with Chicken 3 of your 5 a day, rich in Vitamin C and Folate, with Thyme, Black Pepper and Olive Oil, tossed with Cherry Asian Style Slaw and Lemon Dressing Tomatoes, Parsley, Lemon and boiled Chickpeas From the Grill From the Stove 28 Day Aged Beef Steaks Cherry Tomatoes, Portobello Mushroom and Triple Cooked Chips Moroccan Chicken Skewers (GF) £16.95 Rib Eye £23.95 8oz Sirloin £24.95 Moroccan Spices with Tzatziki, Fries and Salad Sauces £2 Slow Cooked Lamb Shank £29 Creamy Mash, Light Mint Jus, Tenderstem Broccoli Béarnaise, Peppercorn, Mushroom, Blue Cheese and Rosemary Jus £17.45 Steak & Ale Pie House Burger Creamy Mash, Light Mint Jus, Tenderstem Broccoli Aberdeen Angus Burger £16.95 Cajun Chicken Burger £15.95 Tomato, Lettuce and Onion served Spicy Breaded Chicken and Pico de Gallo Chicken, Leek & Bacon Pie £16.95 in a Brioche Bun with Triple served in a Brioche Bun with Triple Cooked Creamy Mash, Light Mint Jus, Tenderstem Broccoli Cooked Chips, Salad and Coleslaw Chips, Salad and Coleslaw Vegetarian Burger (v) £13.95 Chicken Burger £15.45 Mediterranean Vegetable Tagine (v)£16.25 Served in a Brioche Bun with Triple Served in a Brioche Bun with Triple Spiced Vegetables, Olives and a slice of Garlic Bread Cooked Chips. Salad and Coleslaw Cooked Chips, Salad and Coleslaw Extra Toppings: Mushrooms, Onion Rings, Cheese, Bacon or Egg £1 Sides

French Fries (VE) £4

House Green Salad (GF)(VE) £4 Mashed Potato (GF)(V) £3.75

Home Made Onion Rings (VE) £4

Dessert

Apple Tarte Tartin (v) £6.95 With Vanilla Ice Cream

Sweet Potato Fries (VE) £3.75

Vanilla Crème Brûlée (v) £7 With a Shortbread Biscuit

Sharing Traditional Cheese Board (v) £10.25 Smoked Cheddar, Stilton, Brie and English Cheese

Chunky Chips (V) £4

Seasonal Vegetables (v) £4

Sticky Toffee Pudding (v) £7.25

Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream

Ice Cream & Sorbet (GF)(V) £5.95 Please ask your server for flavours

(GF) - Gluten free \mid (VE) - Vegan \mid (V) - Vegetarian