



### Nibbles

Alex Gooch Sourdough Bread, Extra Virgin Olive Oil, Aged Balsamic (V) £5

Garlic Bread (V) £4

Marinated Kalamata Olives (V) (VE) £4

### Starters

Roasted Tomato Soup, Alex Gooch Sourdough, Welsh Butter (V) (VE)

Greek Souvlaki Chicken Kebab, Tzatziki Sauce, Cherry Tomato & Cucumber Salad, Grilled Lime

Vinny's Garlic Mushrooms, Gremolata, Grilled Alex Gooch Sourdough, House Salad (V)

Prawn Cocktail, Sourdough Bread

### Main Course

Grilled Chicken Breast

Mash Potato, Butternut Squash Puree, Braised Red Cabbage, Gremolata  
Maple Syrup Glazed Carrots, Red Wine Sauce

Beer Battered Cod & Chips

Tartare Sauce Pot, Mushy Peas Pot, Grilled Lemon

Cajun Chicken Burger

Chipotle Jam Sauce Pot, Red Cabbage Slaw Pot, Cheddar Cheese  
Cowboy Pickles, Garlic Mayo, Lollo Biondi, Sea Salted Chips

Roasted Vegetable Curry

Toasted Pumpkin Seeds, Steamed Wild Rice

Lime Pickle Pot, Grilled Lime, Sea Salted Chips (V) (VE)

Beetroot Vegan Wellington

Ratatouille, Maple Syrup Glazed Carrots, Grilled Asparagus (V) (VE)

### Desserts

Baked Vanilla Cheesecake, Coconut Sorbet (V)

Lemon Meringue Tart, Strawberry Sorbet (V)

Chocolate & Orange Tart, Coconut Sorbet (V) (VE)

3 Scoops Selection of Sorbets & Ice creams (V)

(Choose From Strawberry Sorbet, Coconut Sorbet, Vanilla Ice Cream)

Please be Aware.

Our kitchen is strictly non-allergen free.

3rd Course £5.00 per person