



### Nibbles

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

Garlic Bread (V) £4

### Starters

#### **Leek & Potato Soup (V)**

Chive oil, Alex Gooch Sourdough Bread, Welsh Butter

#### **Cajun Chicken Kebab**

Honey & Mustard Dressing, Vine Tomato & Cucumber Salad, Grilled Lime

#### **Vinny's Garlic Mushrooms (V)**

Alex Gooch Sourdough Bread, Dressed Salad, Gremolata

#### **Fried Calamari**

Garlic Aioli, Lemon, Dressed Salad

### Main Course

#### **Hunter's Chicken**

Grilled Chicken, BBQ Sauce, Herb Roasted Potatoes, Cheddar Cheese, Bacon Bits, Maple Glazed Carrots

#### **Beer Battered Cod & Chips**

Tartare Sauce, Mushy Peas, Grilled Lemon

#### **Lentil & Vegetable Burger (V)**

BBQ sauce Pot, Red Cabbage Slaw, Cheddar Cheese, Pickles, Chipotle Jam, Lollo Biondi, Sea Salted Chips

#### **Grilled Beef Burger**

BBQ sauce Pot, Red Cabbage Slaw, Cheddar Cheese, Pickles, Chipotle Jam, Lollo Biondi, Sea Salted Chips

#### **Chickpea & Lentil Stew (V) (VE)**

Steamed Wild Rice, Toasted Pumpkin Seeds, Sour Lime Pickle, Grilled Lemon, Sea Salted Chips

Please be Aware.

Our kitchen is strictly non-allergen free.

3rd Course £5.00 per person



RESTAURANT & BAR

pudding

**Baked Vanilla Cheesecake (V)**

Coconut Sorbet

**Lemon Meringue Pie (V)**

Strawberry Sorbet

**Chocolate & Caramel Tart (V) (VE)**

Coconut Sorbet

**3 Scoops Sorbet & Ice Cream Selection (V)**

Strawberry Sorbet, Coconut Sorbet, Vanilla Ice Cream

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