

Dinner



5pm-9:30pm

Marinated Kalamata Olives £3.50

Skin on Fries £4

Small Plates

Mezze Board - Hummus, Flatbread & Kalamata Olives

£8

Burrata, Blood Orange, Pine Nuts, Rocket & Vanilla Dressing (V, GF)

£8.50

Pan Fried Spanish Octopus & Grilled Chorizo with Sweetcorn & Chives Cream and Micro Basil

£10

Large Plates

Grilled Corn-Fed Chicken and Minted Baby Potatoes with a Heritage Tomato & Pesto Salad (GF)

£15

Seared Cod & Mussels with Fondant Potatoes and a Courgette Salad in White Wine & Garlic

£16

Spiced Pumpkin Curry with Cauliflower Rice, Spring Onion, Peanuts & Fresh Chillies (VG, GF)

£12

Flat Iron Steak with Garlic & Herb Skin on Fries and Wild Rocket (GF)
(add Peppercorn Sauce for £2)

£18

Evening Tipples

Hendricks Gin & Fever Tree Tonic with Cucumber

£7.80

Shirley Temple (Ginger Ale, Grenadine, Maraschino Cherries)

£4.50

Nyetimber (English Sparkling Wine) - by the bottle

£45

Desserts

Banana Sticky Toffee Pudding with Vanilla Ice Cream (VG)

£7

Chocolate Brownie with Vanilla Ice Cream (V)

£7

2 Scoops of Ice Cream: Vanilla (VG), Banana Split, or Pistachio

£3

Crème de la Coopers (Whipped Cream & Choc Chips served with Hot Chocolate)

£5

Please inform our team of any allergies when placing your order. Detailed allergen information is available on request.
Please note that all dishes are prepared in the same kitchen and we cannot guarantee the total absence of any allergens.

Vegetarian (V) | Vegam (VG) | Gluten Free Available (GFA)

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