

FROM THE SEA

Coconut Prawns

Beetroot crumb, mango, coconut curry sauce £7

Calamari

Battered Nordic squid, garlic aioli, lime £6

Tiger Prawns

Shell-on, garlic aioli, ciabatta £9

Spicy Crab Cakes

Mustard and cayenne, Chipotle mayo £6

Kedgeree

Smoked haddock with rice, peas and coriander, cumin, turmeric, boiled eggs £7

Moules Marinières

Mussels, white wine, cream, lemon, parsley, garlic, onions, ciabatta £7

Breaded White Bait

Tartare sauce £5

SIDE PLATES

Rustic Fries £4 **VE** / **GF**

Posh Fries £5.50 **V** / **GF**
Rustic fries, parmesan, truffle oil

Onion Rings £3.50 **V**

Mississippi Dirty Fries £5.50
Fries, five bean chilli, beef brisket, bbq sauce, cheese

Cheesy Garlic Ciabatta £5 **V**

Homemade Slaw £3 **V** / **GF**

Padron Peppers **VE**
Roasted with garlic and oil £5.50

WORLD TAPAS

We take inspiration from cuisine all over the world and turn it into tapas style dining.
We recommend 3 dishes per person (4 if you're hungry!)
This menu is designed to share so the dishes will be served as they are ready.
ENJOY!

FROM THE LAND

Brisket Tacos

Pulled Beef, guaca-mayo, pico de gallo £7

Lamb Kofta

Pomegranate, mint and yoghurt sauce £7

Swedish Meatballs

Beef meatballs in a rich creamy gravy £6.50

Buttermilk Chicken Wings

Hot sauce, blue cheese sauce £7

Trio of Sausage

Butcher's sausage, red wine chorizo, Bratwurst, honey and mustard dip £8

Jarcuterie

Cured meats, ciabatta, nuts, gherkins £8

Kuku Paka Skewers

Chicken skewers, Kenyan coconut sauce £6.50

Wine Glazed Chorizo

Chickpeas, ciabatta £6

Steak Tagliata

Rump steak medium rare, parmesan, balsamic glaze, lettuce £9

Black Pudding

Beer battered, chipotle mayo £7

Bunny Chow

South African Durban chicken curry in ciabatta £7

Duck Bao

Shredded duck, bao, hoi sin, cucumber £8

PAELLAS

Seafood Paella

(Serves 2)

Traditional Paella packed with vegetables, chorizo and a medley of seafood. Served with ciabattas, butter, balsamic and oil. £40

Chicken Paella

(Serves 2)

Traditional Paella packed with vegetables, chorizo and shredded chicken. Served with ciabattas, butter, balsamic and oil. £40

Prefer a Mixed Paella? Just ask!

GF IS GLUTEN FREE

V IS VEGETARIAN

VE IS VEGAN

Please make us aware of any allergies

FROM THE FIELD

Vegetable Gyoza **VE**

Dumplings filled with veg, soy sauce £6

Cauli-Wings **VE**

Battered cauliflower, hot sauce £5.50

Five Bean Chilli **VE**

Mexican chilli with toasted pitta and guacamole £6

Fried Chick'n Bao **VE**

Fried breaded vegan chicken, Korean BBQ Sauce, spring onion, bao £8

Charred Ciabatta & Brie **V**

Rum cherry salsa £6

Patatas Bravas **V** / **GF**

Fried potatoes, rich sauce, garlic aioli £6

Macaroni **V**

Cheesy and creamy £6.50

Halloumi Fries **V**

Sweet chilli, garlic aioli £6

Avo & Tomato Bruschetta **VE**

Smashed avocado, roasted tomatoes, roasted garlic, pico de Gallo on ciabatta £6.50

OUR FAMOUS NACHOS

Classic Nachos **V** / **GF**

Tortilla chips, cheese, jalapeños, guacamole, pico de gallo, soured cream £8

Loaded Nachos **GF**

Tortilla chips, cheese, jalapeños, guacamole, pico de gallo, soured cream topped with pulled beef brisket and five bean chilli £10