

EVENING MENU

FOR THE TABLE

Vinci Olives (v) 2.50

Houmous (v) 4.00
greek flat bread

Honey & mustard cocktail sausages 5.00

Flour dusted baby squid 4.75
with aioli

Chicken satay skewers (n) 5.50
with satay dipping sauce & crushed peanuts

Duck & spring onion spring rolls 6.00
with sweet chilli dip

Tempura mixes vegetables (v) 4.25
with soy sauce

Nachos (v) 6.95
salsa, sour cream, guacamole
& melted cheddar

Skin on fries 3.95
with aioli

BOARDS

Sausage 9.50/18.00

Honey & mustard cocktail sausages, Cumberland, pork & leek, Tewkesbury mustard, old spot ale chutney butter & crusty bread

Traders (n) 11.00/20.00

Tempura prawns, chicken skewers, vegetable tempura, crispy squid, honey & mustard cocktail sausages, mini vegetable spring rolls, soy sauce, sweet chilli sauce & aioli

Cheese plate 7.50

selection of cheeses, old spot ale fruit chutney, grapes with artisan baguette & crackers

Charcuterie board 9.00

Parma ham, bresaola, chorizo, cornichons, Vinci olives, balsamic vinegar & oil

Smoked salmon 8.00

Caper berries, lemon crème fraiche, brown thin cut bloomer, butter & a wedge of lemon

Some dishes may contain nuts or traces of nut products.
A 12.5% optional service charge will be added to the final bill.