

September Menu

Pre-dinner nibbles £3 each
Marinated olives/ Stuffed vine leaves / Dukkah, oil and ciabatta

Starters

Sticky chorizo in a red wine and shallot reduction with warm ciabatta

Korean Bao: Steamed buns filled with spiced soya, crispy vegetables and served with a sweet and spicy dipping sauce (vv)

Fennel, avocado, grapefruit and feta salad with an orange and chilli dressing (gf and available vv)

Beetroot and dukkah hummus bruschetta topped with smoked mackerel and watercress

Mains

Creamy fish pie topped with mustard mash and served with locally grown sautéed rainbow chard and kale (gf)

Pappardelle pasta with roasted cauliflower, hazelnut and spinach in a parmesan carbonara sauce

Spanish chicken, tomato, pepper and red wine cacciatore with roasted potatoes and garlic aioli (gf)

Bibimbap: Sesame rice, scrambled tofu with spring onions, crunchy vegetables and pickles, topped with a fried egg (available vv)

Desserts

Dark chocolate and chilli tart with lime cream (available vv)

Apple and rhubarb crumble with a flaked almond topping and served with vanilla custard

Lemon and thyme posset served with rosemary shortbread (available gf)

2 courses £16.50, 3 courses £20

Soft and hot drinks available to purchase from cafe. £2.50 corkage charge per bottle of wine and £1 per bottle of beer. If you have any questions or queries about allergens or dietary requirements please speak to a member of staff who will be happy to help.