

EVENING MENU

FRESHLY PREPARED BY US DAILY. PLEASE ORDER AT THE BAR

STARTERS & SHARING

Patatas Bravas £4.95

Ed's Bread - deep fried sourdough with soft cheese and garlic dip £4.95

Salt and pepper chilli squid with harissa mayonnaise £5.95

Deep Fried Breaded Brie with sage, onion and berry compote £5.50

Traditional homemade scotch egg & chutney £4.95

Soup of the day & chunky bread £4.95

Mediterranean platter with ciabatta, roast red pepper houmous,
olives, grilled halloumi, roast peppers & rocket £11
add chorizo £2

MAINS

Burgers - served with rosemary-salted chips and green salad

Beef burger £10

Veggie burger - black bean and garlic mushroom patty with minted pea
and cannellini houmous £10

Herby chicken burger with lemon creme fraiche and roast red pepper houmous £12

Add cheddar £1 goat's cheese, brie, stilton or bacon £1.20

Sweet potato wedges instead of chips add £1

Scottish sirloin steak with peppercorn sauce, skin-on chips,
mixed green leaves & roast shallots £15.95

Field mushroom stroganoff with wild rice and yoghurt dressing £11

Pan fried sea bream fillet with wild rice, pickled & roast aubergine,
chestnut mushrooms, roast onions and pomegranate molasses £13.50

Chicken Pork Meatballs with tomato sauce, roast fennel,
shallot puree and spinach £13.95

SIDES

Bread with dipping oil & balsamic £2.95

Skin-on chips or sweet potato wedges with rosemary salt £3

Fresh dressed mixed salad or today's greens £2.95

TREATS

Changing homemade desserts - always delicious & naughty! £5

CHEESE

Barbers 1833 vintage reserve cheddar and/or long clawson stilton £3.20/£6.20

BAR SNACKS

Olives £2.50 wasabi peanuts or chilli crackers £2.50 Corkers crisps £1.20

Food Allergies: Please ask a member of staff for details of ingredients