

## Starters, Small Plates & Sharing Platters

**Homemade Soup of the Day - Vegetarian, GF & Vegan options available** 7.25

Amazing choice of flavours, all served with a choice of bread. Ask for the options available!

**Creamy Garlic Chestnut Mushrooms** 7.85

Sautéed in a rich cream sauce, topped with freshly grated Parmesan and served with toast.

**Calamari - GF option available that is dusted in rice flour** 8.95

Large, hand cut panko coated squid rings. Served with homemade tartar dipping sauce.

**Crayfish Tail Cocktail** 8.95

Crayfish tails in our house Marie Rose sauce, served on Cos lettuce with bread & butter.

**House Nachos - enough to share - Vegetarian** 9.95

Warmed tortilla chips, with a rich nachos cheese sauce and melted Cheddar cheese, topped with jalapeños and our fresh Pico de Gallo. Served with a trio of salsa, guacamole and sour cream.

**Fillets of Chicken Breast** 7.95

Tender chicken breast fillets in a crispy, light southern style fried coating, with a dipping side of Bourbon BBQ sauce.

**Smoked Haddock Chowder - A meal in itself! - GF option** 10.95

There's something oh-so comforting about a bowl of chowder, with all its buttery and nourishing goodness. A homemade smoked haddock chowder with a warmed ciabatta and butter.

**Slow Roasted Chicken Wings - GF** 8.95

Wings, slow cooked in a Mesquite glaze until they are tasty & tender, then tossed in a sauce of your choice: *Hot & Kicking Buffalo or Smokey Bourbon BBQ or Sweet & Sticky honey, soy and sesame oil sprinkled with sesame seeds. Or if you prefer: plain and simple with no sauce.*

**Devilled Whitebait - GF option available in a GF crispy crumb coating** 7.95

Lightly breaded, crispy whole whitebait, tossed in cayenne pepper & sea salt. Ask us to drop the cayenne if you don't want them hot & spicy. Served with homemade tartare dipping sauce.

**Salt & Pepper Squid** 8.75

Tender pieces of squid, seasoned in a special salt & pepper crispy coating, par fried in canola oil, then deep fried and served with homemade tartare dipping sauce.

**Freshly Prepared Halloumi Fries - Vegetarian & a GF option** 8.75

Halloumi sticks prepared in our kitchen, golden fried and served with a sweet chilli sauce

**A Bowl of Guacamole - Vegetarian** 8.95

A dipping bowl of smashed avocado, mixed with spices, Jalapeño and red bell pepper. Topped with fresh pico de Gallo and drizzled with pomegranate molasses, served with tortilla chips.

### Grazing Platters - As a Starter, to Share or as a Main? 17.95 each

**Fish Platter** - Devilled whitebait, tender squid pieces, calamari and butterfly prawns. Served with tartare and sweet chilli sauce, salad garnish, bread & butter

**Cheese Ploughman's** - Brie, red Leicester, Cheddar, sliced ham, all alongside coleslaw, pickled onions, gherkins, homemade piccalilli, salad and warmed ciabatta bread.