

TAPAS & MEZZE

JALAPENO PEPPERS (V) – GOATS CHEESE STUFFED PEPPERS, COATED IN BREADCRUMBS AND SERVED WITH GARLIC MAYO

SPANISH FRITATA (G)(V) – GOATS CHEESE, SPINACH, POTATO AND RED ONIONS BAKED 'TIL GOLDEN WITH EGG & PESTO

BREADED BRIE (V) – COATED IN BREADCRUMBS & SERVED WITH SAFFRON MAYO

SALT & PEPPER SQUID – FRIED IN A CORNFLOUR BATTER AND SERVED WITH GARLIC MAYO

BRUSCHETTA – BAKED BREAD TOPPED WITH SALSA & WENSLEYDALE CHEESE FINISHED WITH PESTO OIL

HICKORY BBQ CHICKEN WINGS – MARINATED AND SLOW ROASTED WITH SOUR CREAM DIP

TOMATO & RED ONION SALAD (G)(V) – CHERRY TOMATOES AND SLICED RED ONIONS TOSSED IN OLIVE OIL, CHIVE AND BALSAMIC VINEGAR

GARLIC CIABATTA (V) – WHOLE CIABATTA BREAD FILLED WITH GARLIC BUTTER WITH OR WITHOUT CHEESE

£6 EACH OR 3 FOR £16

PARMESAN CHICKEN (G) – PAN SEARED CHICKEN BREAST STRIPS, COATED IN A CHEESE & THYME CREAM SAUCE

OVEN ROASTED FLAT IRON STEAK – ROASTED STEAK STRIPS, WITH HOMEMADE MINI YORKSHIRE PUDDING HORSERADISH GRAVY

MEAT PLATTER (G) – PARMA HAM, CHORIZO AND SALAMI WITH MIXED OLIVES, LEAVES AND BALSAMIC ROAST CHERRY TOMATOES, FINISHED WITH CREAMY BRIE

SEAFOOD PAELLA (G) – MARINATED SEAFOOD BOUND IN SAFFRON RICE AND FRESH GARDEN PEAS

PIRI PIRI PRAWNS (G) – SAUTÉED KING PRAWNS IN A CHILLI AND GARLIC BUTTER

TEMPURA PRAWNS – LIGHTLY BATTERED KING PRAWNS WITH LEMON & GARLIC MAYO

FISH GOUJONS – LIGHTLY BATTERED COD STRIPS WITH HOMEMADE TARTARE SAUCE AND MUSHY PEAS

NACHOS (V) – CRISPY BAKED TORTILLA CHIPS TOPPED WITH SALSA, CHILLI FLAKES & MOZERELLA CHEESE, BAKED 'TIL GOLDEN

£7 EACH OR 3 FOR £19