



### Tasters and nibbles

Deep-fried v black pudding with mustard mayo	3.25	Marinated olives	1.95
Bread with olive oil and balsamic	1.95	Garlic ciabatta	3.25
Salted fried endamame beans with sweet chilli sauce			3.25

### Starters

Soup			4.50
Crispy oyster mushrooms with Chinese pancakes, plum sauce and cucumber			6.25
Black pudding scotch egg with piccalilli			5.95
Lentil, walnut and Roquefort salad with honey and mustard dressing			5.95
Goats' cheese and red pepper paté, pickled shallot and parsley salad and rye bread			5.95
Fried halloumi with fig and lime jam and baby leaf salad			5.95
Glass noodle salad with cucumber, mint, coriander, roasted peanuts, crispy onions and spicy nuoc cham dressing			5.75

### Main courses

Spinach, pistachio and feta filo pie with cinnamon tomato sauce and honey			12.95
Cheshire cheese and sage sausages, bubble and squeak, beer gravy and tomato chutney			12.25
Moroccan spiced chick pea parcel with apricots, spinach and sweet potato, served with confit tomatoes and olives			12.50
Gnocchi with roasted butternut squash, cream, asparagus and tarragon, topped with hazelnut and pecorino crumb			12.95
Tandoori spiced mushroom biryani with poppy seed omelette and curry sauce			11.50
Slow cooked irish stew with potato, barley, pumpkin and beans, served with pickled red cabbage			11.95
Stilton and spinach roulade with ratatouille salsa and garlic roasted tomatoes			12.75
Aubergine, potato and peanut mussaman curry with sticky rice			10.95

### Sides

Chips and garlic mayo	3.50	Rocket and pecorino salad	3.50
Mixed veggies with garlic butter	3.50	Roasted beetroot and spinach	3.50

10% service charge will be added to tables of 6 or more

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## Puddings

Crème brûlée	5.50
Recommended dessert wine – araldica moscato passito, Italy 70ml	4.75
Orange tart with bitter dark chocolate sauce	5.50
Recommended dessert wine – sepp moser trockenbeerenauslese, Austria 70ml	5.95
Peanut butter cheesecake with strawberry jam sauce	5.50
Recommended dessert wine – keith tulloch botrytis semillon, Aus 70ml	5.75
Chocolate and salted caramel pot with a brandy snap	5.50
Recommended dessert wine – fernando de castilla PX antique sherry, Spain 70ml	5.95
Lemon mousse, cunchy ginger biscuit and raspberry sauce	5.50
Recommended dessert wine – ginestet classique sauternes, France 70ml	4.95
Apple, blueberry and cinnamon crumble	5.50
Recommended dessert wine – tabali late harvest muscat, Chile, 70ml	4.50
Selection of ice cream – 3 scoops, chocolate, caramel, vanilla	4.50
Scoop of vanilla ice cream with any dessert	1.00



## After Dinner

### Coffee and Tea

filter coffee	1.50	large filter	2.25
espresso	1.75	double espresso	2.25
cappuccino	2.25	large cappuccino	2.75
lattè	2.25	double shot lattè	2.75

all coffees available decaffeinated

teas	1.50
fresh peppermint tea	2.50
liqueur coffee	4.50

### Port, Brandies, Liqueurs (35ml)

Janneau vs Armagnac	3.95
Hennessey vsop cognac	4.95
Remy martin xo cognac	7.95
Calvados	3.95

Sambucca	3.95
Black sambucca	3.95
Baileys	3.95
Tia Maria	3.95
Frangelico hazelnut liqueur	3.95
Cointreau	3.95
Amaretti di saranno	3.95

Krohn ambassador ruby port (70ml)	4.95
Weise and Krohn 20 year old tawny port (70ml)	6.95