

Tasters and nibbles

Deep-fried v black pudding with mustard mayo	3.25	Marinated olives	2.95
Bread with olive oil and balsamic	1.95	Garlic ciabatta	3.25
Taster plate of all the above			10.00

Starters

Soup	4.50
Fried haloumi with pea, mint and caper salad	5.95/9.50
Crispy oyster mushrooms with Chinese pancakes, plum sauce and cucumber	6.25/9.95
Thai spiced potato cake with wasabi slaw	5.95/9.50
Arancini – pesto risotto balls with creamy tapenade dipping sauce	5.75/9.25
Crispy breaded aubergine slices with roasted fennel and lemon yoghurt	5.95
Moroccan puy lentil salad with courgette, red pepper, raisins and pine nuts	5.95/9.50

Main courses

Aubergine and red lentil moussaka with ricotta and Greek yoghurt topping	12.25
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
Indian spiced chick pea parcel with spinach and sweet potato, served with yellow mustard seed and tomato sauce	12.50
Gnocchi with red wine and rosemary ragù, butter beans and chestnut mushrooms, topped with pecorino shavings	12.95
Asparagus and mushroom risotto with olive oil and a hazelnut crumb	11.95
Red Thai curry with grilled aubergine, pak choi and baby corn, thai rice	10.95

Sides

Rocket and pecorino salad	3.50	Chips with garlic mayo	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

Signed copies of Simon Rimmer's books are always available – ask for details

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