

# SMALL PLATES

## *nibbles*

Warm focaccia, olive oil, balsamic reduction 4.5

Garlic ciabatta 4  
with cheese or tomato 4.5  
with cheese & tomato 5

Gordal olives, sweet lemon, olive oil, rock salt 4

Halloumi fries, honey & cajun mayonnaise 6

## *fish*

SMOKED HADDOCK GNOCCHI 9  
parsley velouté, Parmesan shavings

SAUTÉED KING PRAWNS & PANCETTA 10  
garlic cream sauce, toasted flatbread

TEMPURA KING PRAWNS 10  
sweet chilli & aioli dip

SALMON 10  
creamed leek mash, horseradish rarebit

GAMBAS PIL PIL 11  
chilli, garlic, olive oil, pesto flatbread

## *meat*

CHEF'S HOMEMADE PATÉ 9  
chutney, warm toasted sourdough

BLACK PUDDING 9  
spiced Mexican cheese fritter, tzatziki salad

SWEET 'N' SPICY STICKY CHICKEN 9.5  
toasted sesame seeds, spring onion

CRISPY LAMB FRITTERS 9.5  
red onion marmalade, mint mayonnaise

## *vegetarian*

SOUP OF THE DAY (V) 6.5  
warm bread roll

BANG BANG CAULIFLOWER (V) 8  
sriracha sauce

SAUTÉED WILD MUSHROOMS (V) 8.5  
toasted ciabatta, Manchego

BREADED BRIE (V) 8.5  
chilli jam, candied cashew nuts

## *sides*

Fries / chunky chips 4

Sweet potato fries 5

Salt & pepper fries 5

Loaded fries, garlic, chilli, chorizo, cheese 7

Parmesan & truffle fries 6

Battered onion rings 4

Rocket, sunblushed tomato, Parmesan,  
balsamic salad 5

## *desserts* ALL 8

STICKY TOFFEE PUDDING  
butterscotch sauce, vanilla ice cream

LEMON & LIME CHEESECAKE  
wild blackberries

RHUBARB & APPLE CRUMBLE  
with custard or ice cream

CHOCOLATE POT  
with kirsch & cherry

ICE CREAMS/SORBETS 6.5  
ask for details

CHEESE & BISCUITS 8  
3 cheeses, homemade chutney, assorted biscuits

*Food allergies or intolerances as our menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk along with other potential health precautions. For more information, please speak with a manager and find out how we may be able to adapt our menu to suit your needs.*

**the Office.**  
BAR & RESTAURANT