

# Summer Food Menu

all tips go to  
staff

## Small Plates

Spicy king prawns with coconut laksa  
& turmeric served with corn tortilla - 6.

Honey garlic chicken skewers with  
spicy yoghurt dressing - 6.

Falafel mint bites with organic tahini &  
lime sauce served with corn tortilla (V)  
(Vg) - 5.

3 mini beef burgers with cheddar  
& spicy mayo - 6.

Pesto bruschetta with olives,  
bocconcini & cherry tomatoes (V). - 5.

## Sharing Boards

Mezze board (V) (Vg)  
Red pepper hummus, guacamole,  
mushroom pate & smoked  
aubergine pate served with pita - 10.

Cheese board (V)  
Bowyers brie, Applewood smoked  
cheddar & Gorgonzola, chilli jam  
grapes served with crackers - 14.5.

Charcuterie board  
Sliced chorizo, prosciutto, salame  
milano, beef bresaola, relish  
& ciabatta - 15.

## Mains

Pan seared salmon with lemon-garlic butter sauce, baby potato wedges,  
rocket leaf salad with cherry tomatoes & crispy onion - 16.

Sauteed chicken breast with baby potato wedges, broccoli &  
spicy yoghurt dressing - 14.

Beef burger with lettuce tomato, gherkin topped - 12.  
add cheddar or bacon - 1.

Falafel spinach burger with lettuce tomato, gherkin & guacamole - 12. (V) (Vg)  
add cheddar - 1.

Avocado salad, lettuce, cucumber, cherry tomatoes, crispy onion  
& lemon dressing - 10. (V) add grilled chicken or halloumi - 5.

8oz Sirloin Steak served with skin on fries & rocket leaf salad with  
cherry tomatoes & crispy onion - 18.

## Desserts

Belgian chocolate cake & chocolate shavings - 6.

Strawberry & cream cheesecake - 6.

Ice Cream: Salted caramel, Swiss chocolate, Vanilla - 1 Scoop 2. | 3 Scoops 3.

\*A discretionary 10% service charge is added to all food tables.

\*Please inform us of any dietary requirements. Our food contains allergens. For a full allergens list  
please ask your server.