

## Starters

### **Before your meal**

Margarita, Bellini, Negroni, Aperol Spritz

### **Padron Peppers**

Pan fried with sea salt  
(VE) (GF)  
**£5**

### **Today's Soup (ask server)**

Served with bread and butter  
**£6**

### **Heritage Beetroot and Spinach Salad**

Mini croutons, toasted pine nuts, pesto, balsamic glaze

**Add goat's cheese      £1**  
(VE) (GF available)  
**£6**

### **Popcorn Squid**

Lightly fried with a side of sweet chilli sauce  
**£6.50**

### **Salmon Fishcakes**

Served with mixed leaf salad  
**£7.50/ £14**

### **Whole baked Camembert studded with garlic and thyme**

Served with garlic toasts, fig and date chutney  
(V) (GF bread can be provided)  
**£9.50**

### **BBQ baby back ribs**

Slow cooked for 6 hours, in chefs own secret rub of spices  
**½ rack £7 / Full rack £13 (GF)**

### **Moules Marinere**

Served in the classic white wine sauce  
**£9.50/ £14**