

FOOD MENU

FOR THE TABLE

Halkidiki Olives (ve) (gf)	5
Bread & Butter (gf opt)	5
Breaded Whitebait	5
Corn Ribs (ve) (gf)	5.5
Padron Peppers (ve) (gf)	5.7

TO SHARE

Teddington Cheese Platter (gf opt)	15
strathdon blue, organic cheddar, rachel & a special rotational cheese with crostini & fig jelly	
Mezze Platter (v) (gf opt)	19
hummus, tzatziki, baba ghanoush, plain naan, stuffed peppers & olives	
Charcuterie Platter (gf opt)	24
Salami Napoli, aged proscuitto, coppa, grana padano, cornichons, olive oil & balsamic & sourdough baguette	

STARTERS

Mozzarella, Sundried Tomato & Olives Croquettes	8.5
Korean Chicken Wings	9
Crispy Baby Squid	9.5
with a sweet chilli dip	
Burrata	9.5
with heritage tomatoes & green pesto	

SIDES

Koffman's Skin-on Fries/Chunky Chips	4.8
Homemade Coleslaw	4.5
Summer Salad	5
Rocket & Parmesan	5.5
Sauteed Spinach	5.5

MAIN COURSE

Battered Haddock (gf opt)	18.5
with Koffman's skin-on fries, minted mushy peas & tartare sauce	
Pan Seared Sea Bream	19.5
with courgette orzo & fennel salad	
Aubergine Ravioli	17
chilli & garlic butter, spinach, tomato & basil	

ROASTS

all roasts are served with a Yorkshire pudding, beef-dripping roast potatoes, root vegetables, broccoli, & gravy

Topside of Beef (gf opt)	21
with homemade horseradish cream	
Leg of Lamb (gf opt)	22
with mint sauce	
Roast Chicken Supreme (gf opt)	19
Vegan Mediterranean Tart	16
with vegan roast potatoes, root vegetables, broccoli & onion gravy	

ADD:

Cauliflower Cheese	5
Pigs in Blankets	5