

STARTERS, SALADS AND SIDES

Rocket & Parmesan Salad (v) (gf) – Crisp rocket leaves, shaved parmesan, extra virgin olive oil, 6.95

Citrus Roasted Olives, Marinated in virgin olive oil & aged balsamic, with grilled sourdough (gf) (v) 5.50

House Slaw – Smoked paprika, vegan garlic mayo (vg) (gf) 4.00

Homemade Roasted Pepper Hummus – Served with grilled sourdough (vg) 5.95

Salted Skinny Fries (vg) (gf) 4.25 **salted Sweet Potato Fries** (vg) (gf) 5.00

Mini Waldorf salad, vegan yoghurt, celery, apple, grapes, walnuts 5.95 (vg, gf)

Chef's salad, broccoli tomatoes, red onion, boiled egg, toasted almond, garlic and feta 12.00 (v, gf)

Pan fried summer salmon salad, guacamole, sweet potato wedges, pomegranate, onion, dressed leaves, cherry tomatoes, cucumber, chilli flakes, lemon & dill dressing 16.00 (v, GF) **make it vegan and swap salmon for tofu**

SMALL PLATES 3 for £15 OR £6 PER DISH

Halloumi bites with sweet chilli sauce

Sweetcorn & courgette fritters, with mango chutney

Chicken Satay skewers, peanut sauce

Lamb & beef meatballs, marinara sauce, parmesan

Maple & mustard belly pork bites

Onion Bhaji, chilli mango yoghurt

MAINS

Marinated Greek style lamb chops, roasted new potatoes, broccoli, feta, garlic & oregano butter & tzatziki (gf) 17.00

Beef & Mushroom stroganoff, rich mustard cream sauce, pilau rice (gf) 17.00

Tandoori chicken served on warm naan bread, with red onion & cucumber salad, sour cream, fries 14.95

Asparagus & garlic pesto Tagliatelle, kale, spinach, sundried tomatoes & sunflower seeds (vg) 15.00

Vegan Jambalaya, wild rice, tofu, chickpeas, beans, peppers, tahini & Cajun spices 14.95 (vg, gf)

Swiss mushroom burger, Portobello mushroom topped with Swiss cheese, red onion marmalade, served with skinny fries 14.95 (v)(gf available)

Buttermilk Chicken Burger ~ Beef tomato, lettuce, burger sauce and house slaw served in a sourdough bun, with skinny fries or sweet potato fries 16.25 Add Monterey jack cheese, smoked bacon, red wine & onion jam 1.25 each (gf available)

Chargrilled Wagyu Beef Burger Beef tomato, lettuce, burger sauce and house slaw served in a sourdough bun with skinny fries or sweet potato fries 16.50 Add Monterey Jack cheese, smoked bacon, red wine & onion jam 1.25 each (gf available)

WAGTAIL PIES

Chicken, Ham & Leek, with extra gravy 15.95

Steak & Ale, with extra gravy 15.95

Roasted Curried Cauliflower, Spinach, Chickpea, Raita and Mango Chutney (vg) 15.75

All served with skinny fries or sweet potato fries, green beans & pickled red cabbage

PIZZA Gluten-free bases available 2.50

Margherita ~ homemade tomato and basil sauce, mozzarella & oregano (v) 11.00

Diavola ~ homemade tomato and basil sauce, mozzarella, salami, Nduja, jalapenos and red onion 14.95

Pepperoni ~ Homemade tomato and basil sauce, mozzarella, sliced pepperoni 13.25

Cumberland ~ homemade tomato and basil sauce, mozzarella, Cumberland sausage meatballs, goats cheese and red onion marmalade 14.95

Funghi ~ homemade tomato and basil sauce, mozzarella, chestnut mushrooms (v) 12.95

Camembert, with pear, caramelised red onion, and a balsamic glaze. (v) £14.50

Carlos's Capricciosa, artichoke, roasted pepper, olives, rockets 13.95

Garlic Bread 7.25 with mozzarella 7.95

VEGAN PIZZA

Margherita~ Tomato, vegan cheese & oregano (vg) 11.50

Funghi ~Tomato, Vegan Cheese & Chestnut Mushrooms (vg) 13.50

Carlos's Capricciosa, artichoke, roasted pepper, olives, rockets 14.50

DESSERTS

Warm vegan chocolate brownie, warm, chocolate sauce, vegan vanilla ice cream 6.50

Chocolate and raspberry trifle 6.50

Passionfruit crème brule with shortbread 6.50

Champagne & strawberry cheesecake 6.95

ICE CREAM

Simply vanilla, Mars Bar, Raspberry Ripple, mint choc chip, chocolate, pistachio

Mango Ripple, Strawberry (vg), chocolate (vg)

Passion Fruit & Pineapple Sorbet, Sicilian lemon Sorbet, Strawberry sherbet (vg) 1.95 per scoop

£5 Pizza & Pasta

4.00pm to 5.00pm Wednesday to Friday

Gluten-free bases available 2.50

Margherita ~Tomato, mozzarella & oregano (v) (vg option available)

Funghi ~ homemade tomato and basil sauce, mozzarella, chestnut mushrooms (v)

Pepperoni~ Tomato, mozzarella, sliced pepperoni

Tagliatelle bolognese – rich tomato ragu, parmesan

Creamy garlic spinach & sun dried tomato penne regatta

Allergies: Should you have concerns about the ingredients we use in our dishes, please do not hesitate to ask a member of our catering team who will happily assist you. Please note that our kitchen is not an allergen-free environment