## SMIDGEN BOARDS

While you decide
BREADS \& OILS
4.95 V

NORTH AFRICAN SPICED POMEGRANATE HUMMUS, with pitta frie
$\qquad$
MIXED OLIVES \& SUNDRIED TOMATO, 3.95 GF, V

## STARTERS

SOUP OF THE DAY, crusty bread 4.95 V

PAN FRIED GARLIC MUSHROOMS, served on toasted ciabatta
\& balsamic glaze balsamic glaz
6.95 D. V

## EMON GRASS \& CHILL

CHICKEN PATE
with lime chutney \&
fennel flat bread
6.50 D

SALT AND PEPPER
SALT AND PEP
BABY SQUID,
sweet chillidip
sweet chilli dip
and lime wedge
6.50

HALLOUMI FRIES, $6.95 \mathrm{D}, \mathrm{V}$

BBQ \& SESAME STICKY CHICKEN WINGS with a honey dip 5.95

BAKED BRIE, BACON AND ONION CRUST, toasted bread and chutney
6.95 D

## PORK BITES

 5.95 GFA board for 2 people is good as a main course for 1 person

| SMIDGEN TASTER BOARD, | SMIDGEN MEAT BOARD, | SMIDGEN VEGAN BOARD, |
| :---: | :---: | :---: |
| Lemongrass \& Chilli Chicken | Salami, smoked chorizo, potted | North African spiced |
| Pate, Salt and pepper baby | ham hock, mixed olives served | pomegranate hummus, mixed |
| squid, Halloumi fries and BBQ | with mixed breads, pickles and | olives, roasted peppers and cu |
| \& Sesame seed sticky Chicken wings, all served with Sweet | truffle butter | samosa served mixed breads, pickles and vegan truffle butter |
| Chilli dip \& Lime Chutney |  |  |
| 9.95 or 15.95 for 2 people $D$ | 8.95 or 14.95 for $\mathbf{2}$ people $D$ | 7.95 or 13.95 for 2 people $V$ |

## PASTA

KING PRAWN LINGUINE WITH GARLIC BUTTER, chilli and rocket
13.95 D

CLASSIC MEATBALLS WITH SPAGHETTI,
and a spicy marinara sauce
12.95 D

FUSILLI PASTA \& SMOKED BACON MUSHROOM
BACON MUSHROOM
CARBO
12.95

## SALAD

SUPER FOOD SALAD SUPER FOOD SALAD,
Beetroot, feta cheese, roasted Beetroot, feta cheese, roast
pumpin seed, raisin, sun
dried to dried tomato, broccoli and rocket, with a citrus dressing 13.95 D, GF
Add-Chicke Add - Chicken 5.00 COPTHORNE CAESAR Baby gem, garlic croutons, anchovies and parmesan dressing 9.95

Add - Chicken 5.00
MAINS

| CLASSIC CHEESE \& | THAI GREEN CHICKEN CURRY, <br> with golden rice, aubergine and Pak choy stir fry and prawn crackers |
| :---: | :---: |
| BACON BURGER |  |
| with house relish, coleslaw \& chips |  |
| 13.95 D |  |
| SUSTAINABLE FISH OF THE DAY | 13.95 D, GF |
|  | PAN |
| 13.95 | teriyaki vegetables and |
| Your server will inform you of today's selection |  |
|  | 13.95 |
| SQUASH, CHICKPEA AND <br> ALMOND DAHL <br> with warm coriander naan, poppadom, onion bhaji, veg samosa and mango chutney | ROSEMARY \& REDCURRANT LAMB SHANK, <br> with herbed potatoes \& garlic baby vegetables |
|  |  |
|  |  |
|  | 16.95 D |
| $12.95 \mathrm{D}, \mathrm{V}$ |  |

## FAJITA FIESTA

All served with tortilla wraps, guacamole, salsa, grated cheese and sour cream D

## CHOOSE BETWEEN:

 steak 15.95, chicken 14.95 or halloumi 13.95 V
## ENGLISH STEAKS

All served with rosemary and garlic baked tomato, chop butter and a choice of 1 side
and a choice
RUMP
100 Oz
Add surf to your

- Skewer of 3 pan fried G
Add a sauce -1.95 Red wine, Pink $p$

SIRLOIN
80 z
19.95 D
o your turf for 4.05 ried Garlic King Prawns D

BELLY PORK, WITH CHORIZO \& LEEK CREAM apple and lemon thyme savoury apple and emon thyme savoury
bread \& butter pudding, with garden greens 12.95 D

TENDER STEM BROCCOLI, WITH GARLIC AND PEPPER BUTTER
$\mathbf{3 . 5 0}$ GF, D, V
CHEF'S SEASONAL
VEGETABLES
2.95 GF, D. V

PAN FRIED GARLIC
MUSHROOMS
3.95 GF, D, V

Several dishes can be made Gluten and/or Dairy free on request - please ask your server for more details. Please advise your server if you have a specific allery or special dietary reauirement. We are happy to provide additional information regarding our menu items
to assist with your choice. Menu items may vary depending on seasonal varitition or market availibility, so please check allergen information on each visit.

## $100 \%$ VEGAN



## MAINS

MOVING MOUNTAIN VEGAN BBQ $1 / 4$ with Viola cheese \& house wilh iola cheese $\propto$ hou 13.95

SLOW BRAISED MEDITERRANEAN \& RED WINE RAGU,
with yellow rice \& with yellow rice \&
garden greens
11.95 GF

CUMIN, BUTTERNUT SQUASH \& LENTIL WELLINGTON, with herbed potatoes $\&$ garlic
baby vegetables baby vegetables 12.95

ROASTED CAULIFLOWER \& COURGETTE FUSILL with a marinara sauce 10.95

## DESSERTS

CHOCOLATE \& ORANGE APPLE LATTICE TART,
BROWNIE,
APPLE LATTICE TART,
with vanilla ice cream
5.95 N
5.95 GF

|  |  |
| :--- | :--- |
| TROPICAL FRESH | BANANA, CARAMEL |
| FRUIT SALAD, | \& TOASTED |
| with passion fruit | ALMOND SUNDAE |
| syrup raspberry sorbet | 6.95 N |
| \& mango sauce |  |

syrup, raspberry sorbe
\& mango sauce
5.95 GF

GARLIC, TARRAGON AND GARLIC, TARRAGON AND CHEESE BAKED CIABATTA
POTATO GRATIN HOT POT, ONION RING WITH ROSEMARY CRUST 2.95 GF, D, V

CHIPS
2.95 V

MIXED MARKKET SALAD WITH FRENCH DRESSING 2.95 GF, V
N: Contains Nuts \| GF: Gluten Free | D: Contains Dairy \| V: Vegetarian


