



Freshly baked ciabatta with balsamic and olive oil	£ 3.75
Garlic and herb marinated olives	£ 4.00
Gruyere cheese and beer croquettes with homemade sweet chilli jam	£ 6.95
Basket of breaded whitebait with tartare sauce and lemon wedge	£ 6.35
Homemade soup with freshly baked ciabatta	£ 5.85
Smoked salmon and king prawn salad with herb oil, brown bread and butter	£ 7.25
Homemade chicken liver pate, red onion chutney, toasted ciabatta	£ 6.95
Roasted baby potato skins topped with tomato salsa and vegan cheese	£ 6.75

## **MAIN COURSES**

Burger, cheddar, cucumber, lettuce & onion slaw, corn on the cob, spicy wedges or chips	£13.00
Southern fried chicken burger, kimchi, lime mayonnaise, corn on the cob, spicy wedges or chips	£12.95
Vegan burger, lettuce, onion relish, flat mushroom, corn on the cob, spicy wedges or chips	£13.25
JHB beer battered fish, chips, garden peas, tartare sauce, lemon wedge	£13.55
Wholetail scampi, chips, garden peas, tartare sauce, lemon wedge	£12.75
Bistro rump steak, spicy wedges or chips, flat mushroom, grilled tomato, peppercorn sauce	£19.75
Individual steak and ale pie, mashed potatoes, seasonal vegetables, gravy	£13.95
Penang style vegetable curry with rice	£12.95

## **DESSERTS**

Homemade gluten free chocolate brownie, chocolate sauce, vanilla ice-cream	£ 6.45
Homemade cheesecake of the day, fresh cream	£ 6.75
Trio of Devon ice-cream with Rossini wafers	£ 5.00
Individual almond and raspberry tart with ice-cream	£ 6.75
Treacle tart with lemon sorbet	£ 6.45
Homemade sticky toffee pudding with custard	£ 6.45
A trio of cheese with biscuits, butter and red onion chutney	£ 8.95

**\*\* THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS \*\***