



# Pub Classics

Served 12-14.30 & 18.00-21.00 Sunday–Thursday and 12-14.30 & 18.00-21.30 Friday–Saturday

## Nibbles

Mixed marinated olives £3½ (ve)

Cream cheese stuffed peppers £3½ (v)

Selection of bread rolls £2 (v) Houmous & bread rolls £4 (v) (df<sup>+</sup>) (ve<sup>+</sup>)

## Starter

Soup of the day

bread roll £6 (v) (df<sup>\*</sup>)

Cured salmon

chived mascarpone, crostini, mixed leaf £9

Scotch egg

hens' egg, pork sausage, black pudding, piccalilli £8½ (df)

## Sharing platters

Mezze

cream cheese stuffed peppers, olives, balsamic pickled onions, mushrooms á la grecque, hummus, selection of breads £17 (v)(ve<sup>\*</sup>)(df<sup>\*</sup>)(gf<sup>\*</sup>)

Seafood

selection of seafood, cured, smoked, selection of breads £20 (df<sup>\*</sup>) (gf<sup>\*</sup>)

Charcuterie

selection of cured meats, pickles, selection of breads £19 (df) (gf<sup>\*</sup>)

## Mains

Sirloin steak

vine tomatoes, field mushrooms, salad, chips, £24 (gf)(df<sup>\*</sup>)

Fish and chips

a large 10 – 12 oz Tribute ale battered fillet of cod, chips, peas, tartare sauce £13¾ (df<sup>\*</sup>)

Chicken Caesar salad

anchovies, lettuce, bacon, chicken, croutons £12¾ (gf<sup>\*</sup>)

Greek salad

olives, Feta, tomato, cucumber, shallot, mixed leaf £10½ (gf) (v)(ve<sup>\*</sup>)

Grilled halloumi, charred courgette & aubergine stack

pretzel bun, lettuce, tomato, hummus, chips £12 (v)(ve<sup>\*</sup>) df<sup>\*</sup>)

8oz beef burger

pretzel bun, lettuce, gherkin, tomato, truffle mayonnaise, chips £12 (gf<sup>\*</sup>)

cheese £1    bacon £1

(v) – vegetarian (ve) – vegan (ve)<sup>\*</sup> - suitable for vegans with modifications

(gf) – suitable for coeliacs (gf)<sup>\*</sup> - suitable for coeliacs with modifications

(df)<sup>\*</sup> – dairy free with modifications