

À LA CARTE MENU



SMALL PLATES & STARTERS

- Blackened Padron Peppers** - Flame-charred Padron peppers finished with Maldon sea salt & a fresh lemon wedge - **5.5**
- Baked Sicilian Olives** - Warm Sicilian olives baked with sun-dried tomatoes & sweet roquito peppers - **5.5**
- Sticky Pork Belly Bites** - Slow-cooked sticky pork belly bites with Asian sauce, salad & fresh spring onion - **8.95**
- Crispy Whitebait** - Golden fried whitebait served with dressed salad, lemon wedge & tartar sauce - **7.5**
- Breaded Scampi** - Crispy breaded scampi served with French dressed salad, lemon wedge & tartar sauce - **7.5**
- Harissa Halloumi Fries** - Crispy halloumi sticks served with sweet chilli sauce - **8.5**
- Smoked Mackerel Pâté** - Rich smoked mackerel pâté served with toasted ciabatta & rocket - **8.5**
- Creamy Garlic Mushrooms** - Creamy garlic mushrooms piled onto toasted sourdough - **8.25**
- Ham Hock Terrine** - Traditional ham hock terrine served with chutney & toasted ciabatta - **8.95**
- Chicken Wings (4 double-jointed wings)** - Juicy chicken wings tossed in BBQ or Hot sauce, served with dressed salad - **8.5**
- Chicken Caesar Salad** - Tender diced chicken breast tossed in creamy Caesar dressing with crisp iceberg lettuce - Starter **11.95** | Main **18.95**
- Asian Crispy Beef Salad** - Crispy beef served over vermicelli noodles with vibrant Asian flavours spring onion & lime wedge - Starter **9.5** | Main **17.95**
- Mezze Board** - A Mediterranean selection of hummus, tzatziki, taramasalata, olives, feta & warm flatbread - **16**
- Seafood Sharer Board** - A generous seafood selection featuring whitebait, scampi, smoked mackerel pâté, warm flatbread, charred lemon & homemade tartar sauce - **22.95**

MAIN COURSES

- BBQ Board** - The ultimate BBQ feast with half rack pork ribs, double-jointed chicken wings, sticky pork belly bites, sausage, homemade coleslaw, corn ribs & fries - for 1 **32.95** | for 2 **55.95**
- Roast Pork Belly** - Crispy roast pork belly served on crushed roast potatoes with homemade coleslaw, corn ribs & rich apple gravy - **24.95**
- Full Rack of BBQ Pork Ribs** - Slow-cooked full rack of pork ribs served with fries, dressed salad, homemade coleslaw & corn ribs - **29.95**
- 8oz Coal Fired Black Aberdeen Angus Sirloin** - Coal-fired sirloin steak served with charred herb vine tomatoes, garlic Portobello mushroom, French dressed leaves & hand cut chips - **29.95**
- BBQ or Hot Half Chicken** - Flame-grilled half chicken glazed in BBQ or Hot sauce, served with homemade coleslaw, corn ribs & fries - **22.95**
- Bavette Steak** - Tender bavette steak served with French fries, dressed rocket & homemade chimichurri sauce - **19.5**
- Crispy Beer-Battered Haddock** - Golden beer-battered haddock served with pea aioli, homemade tartar sauce, charred lemon & hand cut chips - **19**
- 6oz Coal Fired Prime Beef Burger (Keto Option Available)** - Coal-fired prime beef burger in a toasted brioche bun with Monterey Jack cheddar, baby gem, beef tomato, dill pickles, classic burger sauce, chilli jam, skin on fries & onion ring - **18.95**
- Flame Grilled Chicken Burger** - Flame grilled chicken breast in a toasted brioche bun with baby gem, beef tomato, homemade coleslaw, skin on fries & onion ring - **17.5**
- Roasted Mediterranean Vegetables** - Roasted Mediterranean vegetables served on warm flatbread with new potatoes & Roasted red pepper puree - **16.25**

SIDES

- Dressed Rocket, Parmesan & Balsamic Salad - **5** | Skin on Fries - **5** | Chunky Chips - **5** | French Dressed House Salad - **4.5** | Truffle & Parmesan Fries - **5.5** | Corn Ribs - **5** | Dirty Fries - Loaded fries with melted cheese, crispy bacon, spring onions & BBQ aioli - **9.5**

All tables are subject to 10% discretionary gratuity. Please alert us before ordering if you have any allergies or intolerances. Dishes may contain traces of allergens.