



THE WEEKEND SET MENU

Saturday ~ from 12 Noon to 3pm
Sunday ~ normally served all day

FRESH BROCCOLI AND STILTON SOUP
Served with homemade, focaccia bread

SCOTTISH SMOKED SALMON PATE
Our house smoked salmon with crème fraiche, cream cheese, lemon, fresh chive and dill, served with homemade toasted focaccia bread

TRUFFLE TARAMASALATA
Served with homemade focaccia toast

TEMPURA VEGETABLES (VEGAN)
Teriyaki dipping sauce and homemade jalapeno dip

HAM HOCK TERRINE
With house piccalilli, watercress and toasted focaccia bread

PRAWN COCKTAIL
Served with buttered, fresh focaccia bread

KENTISH SMOKIE
Smoked mackerel, flaked with cream, English mustard and Cheddar, then baked and served with focaccia toast

BREADED WHITEBAIT
With caper rich tartare sauce

CRISP FRENCH BRIE (VEGETARIAN)
Stubbs jalapeño sauce and crusty bread

MAIN

CHICKEN CAESAR SALAD
Marinated, tender breast of Marchants Farm chicken, served with little gem lettuce, bacon shards, croutons, anchovies, shaved Parmesan and the classic dressing

COD AND CHIPS
A generous fillet, with homemade chips, peas and caper rich, fresh tartare sauce

WILTSHIRE GAMMON
A generous grilled steak, with fresh pineapple, fried hens' egg, baked tomato, sauteed mushrooms and homemade chips

THE CHICKEN SWISS (BURGER)
Breaded chicken fillet, grilled Portobello mushroom, Swiss cheese, arugula, sliced tomato, sliced red onion, tomato relish and mayonnaise, served in a toasted sesame bun, accompanied by homemade chips, dipped onion rings, potato salad and coleslaw

THE GREEK BURGER (VEGETARIAN)
Two slices of halloumi cheese, which have been grilled until golden, then rubbed with garlic and served in a toasted sesame bun, with tomato relish, red onion, beef tomato, rocket, garlic mayonnaise, accompanied by dipped onion rings, coleslaw and hand cut chips

CHILLI BURRITO
Slowly baked beef chilli con carne, made to our own long trusted, (and secret!) recipe, resulting in a fabulous depth of flavour. Wrapped in a large flour tortilla, baked with salsa and mozzarella, topped with sour cream, fresh coriander and served with a side of spicy slaw

TARTARE POKE BOWL
Sashimi grade yellowfin tuna, in a ginger, chilli and coriander dressing, Hass avocado, mixed leaves, Broccolini, toasted pumpkin seeds, edamame beans, sticky rice, and pickled ginger with sriracha mayonnaise and unagi sauce

CHICKEN SCHNITZEL
A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, broccolini and homemade chips

THE QUARTER POUNDER
Chopped Scottish rump burger, formed into a generous Pattie, fast grilled until medium juicy, then served well caramelised, in a warm, toasted, sesame bun with melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and lettuce, accompanied by hand cut chips, dipped onion rings and coleslaw

BREADED SCAMPI
In a basket, with homemade chips, peas and freshly made caper rich, tartare sauce

VEGAN POKE
Dressed beetroot tartare, Hass avocado, mixed leaves, Tenderstem broccoli, toasted pumpkin seeds, edamame beans, sticky rice and pickled ginger with sriracha mayonnaise and unagi sauce

FRESH CREPE, (VEGETARIAN)
Stuffed with steamed spinach, finely sliced mushroom and shallot, finished with nutmeg, and cream, grilled with pomodoro sauce and mozzarella, topped with toasted pumpkin seeds

2 Courses 23.95

3 Courses 28.95 – (Choose any Dessert)

SIDES

Creamed Spinach 4.75
Tenderstem Broccoli 4.50

Homemade Chips 4.95
Breaded Onion Rings 4.25

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING