

## SMALL PLATES 3 FOR £22

**Padrón Peppers / 7**  
rock salt (vg)

**Aubergine Parmesan / 8**  
parmesan, tomato sauce (v)

**Portobello Mushroom Bruschetta / 8.5**  
blue cheese sauce (v)

**Duo Hummus & Toast / 8**  
red pepper, regular hummus (vg)

**Patatas Bravas / 7**  
spicy tomato salsa (vg)

**Chilli Prawns & Chorizo / 9**  
garlic, chilli, bread

**Grilled Chicken Skewers / 9.5**  
red pepper, onion

**Crispy Squid / 8.5**  
garlic aioli

**Caribbean Chicken Wings / 9**  
jerk seasoning, sour cream

**Ham & Cheese Croquettes / 9**  
béchamel, parmesan, garlic aioli

**Beef Meatballs / 8**  
tomato & basil sauce, bread

## LARGE PLATES

**8oz Beef Burger** (cheese optional) – brioche bun, tomato, gherkin, slaw, chips / 18.5

**Buttermilk Fried Chicken Burger** – brioche bun, pineapple slaw, sweet potato fries / 17.5

**Vegan Burger of the Day** – hummus, salad, tomato, chips (vg) / 15.5

**Caribbean Chicken** – coconut rice & peas, pineapple slaw, gravy / 17.5

**Fish & Chips** – cod, chips, mushy peas, tartar sauce / 18

**Lamb Chops** - baby potatoes, sweet chilli, garlic, spinach / 22

**10oz Ribeye Steak** – peppercorn sauce, slaw, chips / 31.5

## STONEBAKED PIZZAS 12"

**Margarita** - tomato, mozzarella, basil (v) / 12

**Pepperoni** - mozzarella, pepperoni / 13

**Hawaiian** - mozzarella, ham, pineapple / 13

**Caribbean Chicken** - mozzarella, chicken, bbq sauce / 14

**Padana** - mozzarella, spinach, red onion, goats cheese (v) / 13

**Pizza V** - aubergine, courgette, mushrooms, red pepper (vg) / 12

**4 Seasons** - mozzarella, pepperoni, ham, mushrooms, olives / 14

*\*Gluten free available*

## TO SHARE (for 2-3)

**Nachos** - cheese, guacamole, sour cream, salsa, jalapenos (v) / 13

**Grilled Vegetable Platter** - peppers, portobello mushrooms, aubergine, courgette, squash, hummus, bread (vg) / 15

**Cold Meat Platter** - chorizo, salami milano, prosciutto, capers, parmesan, bread / 18

## SIDES

**Breaded Halluomi Sticks / 7.5**

**Chunky Chips / 4**

**Sweet Potato Fries / 4**

**Onion Rings / 4**

**Olives / 3.5**

## DESSERTS

**Sorbet (v) (gf) / 4.5**

**Cheesecake / 7**

**Chocolate Fudge cake / 7**

**Chocolate Brownie (vg) contains nuts / 6**

Please inform a member of staff if you have a food allergy or intolerance.

A voluntary 12.5% service charge will be added to your bill which goes directly to the team.

Vegetarian (v), Vegan (vg), gluten free (gf)

## SMALL PLATES

Caribbean Chicken Wings / 8.5

Crispy Squid, lime, alioli / 7.5

Breaded Halloumi Sticks v / 7.5

Chunky Chips v / 4

Potato Wedges v / 4

Sweet Potato Fries v / 4

Onion Rings v / 4

Nachos (for 2-3) - cheese, guacamole, sour cream, pineapple salsa, jalapenos v / 13

Grilled Vegetable Platter (for 2-3) - peppers, portobello mushrooms, aubergine, courgette, squash, hummus, grilled flatbread vg / 15

Dessert Platter (for 2-3) chocolate fudge cake, cheesecake v / 13

## PIZZA - 12" STONEBAKED

Margarita - tomato, mozzarella, basil v / 11

Pepperoni - mozzarella, pepperoni / 13

Hawaiian - mozzarella, ham, pineapple / 13

Caribbean Chicken - mozzarella, chicken, bbq sauce / 14

Padana - mozzarella, spinach, red onion, goats cheese v / 12

Pizza V - aubergine, courgette, mushrooms, red pepper vg / 12

4 Seasons - mozzarella, pepperoni, ham, mushrooms, olives / 14



## PRIVATE DINING

### TO START

Grilled Asparagus – parma ham, parmesan, balsamic glaze *gf*

Portobello Mushroom Bruschetta – blue cheese sauce *v*

Carrot & Coriander Soup – rustic bread *vg*

Beetroot Carpaccio – mixed leaves *vg, gf*

Salt & Pepper Crispy Squid – lime aioli

### MAINS

Stuffed Cajun Chicken – mixed peppers, cheese, lemon drizzle with new potatoes and green beans *gf*

Pan-Fried Rump of Lamb – new potatoes, minted garden peas, gravy (£3 supplement)

Confit Duck Leg – roasted sweet potato, red cabbage *gf*

Jamaican Salmon – green beans, new potatoes, spicy mango salsa *gf*

Crispy Sea Bass – sweet potato mash, spicy pineapple salsa *gf*

Spinach & Ricotta Cannelloni – tomato sauce, mixed leaves *v*

Vegetable Quinoa Salad – tomato, avocado, cucumber, carrot, spring onion, balsamic glaze *vg*

Jackfruit Curry – coconut rice & peas *vg, gf*

### TO FINISH

Cheesecake *vg*

Waffles – raspberry jam, vanilla ice cream

Chocolate Brownie *vg*

Cheeseboard

Sorbet *vg, gf*

Ice Cream *gf*

Please advise your server if you have any allergies or require information on ingredients used.  
*v* = vegetarian *vg* = vegan *gf* = gluten free

\*A discretionary service charge of 12.5% will be added to your bill which goes to the staff



## CANAPÉS & BOWL FOOD

### CANAPÉS £3/£4 each

*minimum of 20 per selection*

Caramelised Red Onion and Goats Cheese Tart *v* £3

Caprese Skewers - bocconcini, cherry tomato, basil *v* £3

Mushroom Arancini *v* £3

Hummus and Roasted Courgette Blini *vg, gf* £3

Polenta Olive Tapenade Bites *vg, gf* £3

Quinoa Bakes – roast pepper *vg* £3

Roasted Sweet Potatoes and Smashed Avocado – chilli flakes *vg, gf* £3

Chicken Skewers – chicken breast, red onion, red peppers *gf* £4

Panko Crumbed Tiger Prawns - chilli jam £4

Salt Cod Fritters - pineapple salsa £4

Smoked Salmon Blini – cream cheese, dill £4

### MINI BURGERS - £4 each

*minimum order of 20*

Beef, Jerk Chicken, Halloumi with Guacamole *v*

### BOWL FOOD £6/£7 each

*minimum of 10 per selection*

Caribbean Inspired Chicken & Rice - coconut rice and peas, gravy £7

Sausage & Mash - onion gravy £6

Bolognese Parmigiano - fusilli, tomato sauce, vegan mince, grilled aubergine, coconut cheese *vg* £6

Jackfruit Curry – chopped jackfruit, coconut rice and peas *vg, gf* £6

Pasta Diavola - penne, tomato sauce, basil, garlic, chilli *vg* £6

Lemon & Basil Sea Bass - new potatoes, roasted tomatoes, sweet peppers *gf* £7

French Bean Salad – feta cheese, sun blushed tomatoes, olives *v* £6

### SWEETS £2/£3 each

*minimum order of 20*

Brownie Bites (*may contain traces of nuts*) *v* £2

Fruit Skewers – pineapple, strawberry, melon, grapes *vg* £3