



LITE BITE MENU

2 COURSES £18 - 3 COURSES £21
SERVED TUESDAY TO FRIDAY, 12 - 5PM, SATURDAY 12 - 2PM

TO START

- Beetroot & Goats Cheese Tartlet** dressed salad (v)
- Chicken Liver Pate** ciabatta toast, croutons, onion chutney, dressed salad
- Soup of the Moment** whipped butter, ciabatta (ve avail, gf avail)
- Garlic Mushrooms** toasted sourdough bread, dressed leaves (v, ve avail, gf avail)
- Piperade** baked egg, bacon, toasted ciabatta & dressed leaf (gf avail)

MAIN COURSE

- 5oz Flat Iron Steak** chips, confit tomato, dressed leaves & peppercorn sauce (gf) *+\$4 supplement*
- Beer Battered East Coast Haddock** chips, mushy peas & tartare sauce
- Sausage & Mash** mashed potatoes seasonal greens, gravy
- Wild Mushroom Linguini** truffle & garlic, parmesan salad (v avail)
- Roast Beef Ciabatta** fried onions, gravy & chips

DESSERT

- Apple & Cinnamon Crumble** vanilla ice cream (v, ve avail, gf)
- Eton Mess** Chantilly, cherry compote, meringue (v, gf)
- Affagato** amaretti biscuits, vanilla ice cream, espresso
- Cherry & Dark Chocolate Sponge** white chocolate mousse (v)
- Chocolate Brownie Sundae** vanilla ice cream, berry compote (v)

SIDES

- Fries, Chips** (gf, ve) 4.50
- Mashed Potatoes** (gf, v) 6
- Sriracha Fried Chicken** 9
- House Salad** (gf, ve) 4.95
- Seasonal Greens** salt & pepper (gf, ve avail) 4.95
- Dirty Skins** jalapenos, melted cheddar 4.50

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. Prices may be subject to government tax. **v-vegetarian | ve-vegan | gf-gluten free**