



---

### Bar Menu

---

<b>Calamari</b> <i>roasted garlic mayo</i>	£7.50	<b>Octopus</b> <i>chorizo, black olive and red pepper aioli</i>	£8.50
<b>Warm Mussels</b> <i>garlic butter &amp; sourdough</i>	£7.00	<b>Tempura soft shell crab</b> <i>spring onion, chili &amp; gochujang mayo</i>	£9.50
<b>Truffled Fries</b> <i>parmesan &amp; chives</i>	£5.00	<b>White Onion &amp; Cider Soup</b> <i>toasted sourdough</i>	£6.50
<b>Beer Battered Cod</b> <i>triple cooked chips &amp; tarter sauce</i>	£12.00	<b>Hummus</b> <i>Olives &amp; sesame seed crackers</i>	£7.00
<b>Chilli &amp; Garlic Prawns</b>	£8.00	<b>Mini Slider Burger</b> <i>cheddar, baby gem, crispy bacon, relish</i>	£7.00
<b>Crispy Jacket Potato Wedges</b> <i>add truffle &amp; parmesan for £1</i>	£4.50	<b>Oyster, Prawn, Veg Pancake</b> <i>soy vinaigrette dip (v)</i>	£8.00

---

### Desserts

---

<b>Paris Brest</b> <i>hazelnut praline mousseline &amp; warm chocolate sauce</i>	£9.00	<b>Chocolate Brownie</b> <i>Honeycomb, toffee sauce &amp; vanilla ice cream</i>	£8.00
<b>Lemon Posset</b> <i>Morello cherries, shortbread &amp; meringue</i>	£8.00	<b>Treacle Steamed Sponge</b> <i>Orange compote, Amaretti custard &amp; toasted flaked almonds</i>	£8.00

---

### Beverages

---

<b>Americano</b>	£3.00	<b>Hot Chocolate</b>	£3.00
<b>Espresso</b>	£3.00	<b>Fresh Mint Tea</b>	£3.00
<b>Latte</b>	£3.00	<b>English Breakfast tea</b>	£3.00
<b>Espresso</b>	£3.00	<b>Earl Grey</b>	£3.00
<b>Cappuccino</b>	£3.00	<b>Green Tea</b>	£3.00
<b>Latte Macchiato</b>	£3.00		
<b>Mocha</b>	£3.00	<b>Irish Coffee</b>	£7.50
<b>Flat White</b>	£3.00	<b>Baileys Coffee</b>	£7.50

Please advise your server of any allergies or food intolerance.