

Alfresco Dining Menu

Nibbles & Light bites

Flavoured Hummus – toasted flatbread £4.5

Tzatziki – toasted flatbread £4.5

Deep Fried Padron Peppers – coarse sea salt, white onion mayonnaise £4.5

House Marinated olives, piquillo peppers £3.25

Homemade breads – olive oil, aged balsamic reduction £4

Heritage Tomato Salad – basil, bocconcini pearls, lemon dressing, black garlic £5

Something A Bit More

Marinated Chicken Thighs – charred flatbread, fresh seasonal salad, tzatziki & blush tomato sauce $\pounds 8.5$

Chicken Caesar Salad - romaine lettuce, shaved parmesan, homemade dressing, anchovies, pancetta, croutes, soft boiled egg £10.5

Spiced Sweet Potato Salad - roasted sweet potato, green beans, walnuts, watercress lime crème fraîche £9.5

Steak Frites - balsamic tomato, fries, garlic aioli, watercress £14

Market fish - new season potatoes, samphire, sun blush tomatoes, basil £market price

Moules Marinières - Angelsey mussels, white wine, shallot, chives, cream, bread £12

Chicken Supreme - red pepper puree, roasted veg, new potatoes, pesto £12

Sustainable Fish & Chips - thick cut sagitta chips, chunky tartare sauce, mushy peas £13

Charcuterie Board - selection of cured meats, manchego cheese, cornichons and house pickled onions, olives, rocket and balsamic salad, homemade breads £13.5

Sides

Fries £3.95
Fat cut chips £3.95
Sweet potato fries - £3.95
Mixed leaf salad - house dressing £3.95
Roasted vegetables - basil pesto £3.95

Something Sweet

Lemon Tart – mascarpone, raspberry £7
Crème Brûlée – orange shortbread £6
Sticky Toffee Pudding – honeycomb, vanilla ice cream, butterscotch sauce £7
Selection of sorbet & ice creams £5