

OUR BBQ MENU IS SERVED ON FRIDAY & SATURDAY AND IS WEATHER PERMITTING



FROM THE KITCHEN

Scallops, Chorizo, Peas 8

Heritage Tomato, Mint, St Marcellin 6

Mussel Marnier, Toasted Sourdough 6.50/12.50

Crab, Avocado, Grapefruit, Radish 8

Salsify, Jerusalem Artichoke, Wild Garlic & Nasturtium Warm Salad (vgn) 6.50/13

Beer Battered Haddock, Tartare Sauce, Minted Peas, Hand Cut Chips 13

Dover Sole, Clams, New Potato, Wild Garlic, Parsley Butter Sauce 17.50

Risotto Primavera, Asparagus, Broad Beans, Peas, Parmesan (v) 13.50

FROM THE BBQ

Minced Rump & Oxtail Burger, Cheddar, Pickles 10

10oz Sirloin Steak, Grilled Mushroom 15

Salmon, Pickled Cucumber, Radish & Dill 10

Merguez Sausage Sandwich, Tzatziki 8

Whole Mackerel, Tapenade 8

Whole Seabass, Parsley Butter 10

Mitch Is A Vegan Jerk (wrap) (vgn) 8

Grilled Asparagus, Polonaise, Almonds (v) 7

Prawn Skewers 7

SIDES & SNACKS

Buttered Spring Onion, Pistachio (v) 4

Hand Cut Chips, Aioli (v) 4

Bread & Olives (v) 3.5

Sweet Potato Mash (v) 4

Padron Peppers (vg) 5

Potato Salad (v) 4

DESSERTS

Spiced Ginger Cake, Marmalade, Earl Grey Ice Cream 6

White Chocolate Panna Cotta, Strawberries, Roast Oats 6

Selection of Ice Creams & Sorbets 4.50 (Two Scoops)

Selection of Cave Aged Mons Cheese, Apple & Cranberry, Oatcakes 9/12

- SERVICE NOT INCLUDED -

- For Full Information Regarding Allergens, Please Ask a Member of Staff -