

STARTERS

TODAY'S SOUP

with freshly baked bread

HAM HOCK AND BROAD BEAN SALAD

with a beetroot boiled egg, shallots, pickled gherkin and a hot mustard dressing

SAUTÉED ASPARAGUS

with a wild mushroom arancini and a tarragon cream sauce

CRISPY SZECHUAN BEEF

with a green bean and sesame salad

PAN FRIED SARDINES

with a tomato, caper and olive salsa, sautéed new potatoes and salsa verde

MAINS

TODAY'S FISH

ask your server about today's dish

SPICED LAMB KOFTA

rolled in honey and pistachios, with a tomato and sweet paprika sauce, wild & jasmine rice, feta salad and mint yogurt

VIETNAMESE CHICKEN SALAD

shredded oriental salad with a lime and chilli dressing with a beetroot boiled egg, crushed peanuts and sesame mayonnaise

GOATS' CHEESE AND BEETROOT RAVIOLI

with spring vegetables, lemon and dill sauce and toasted pine nuts

ALBERT'S FISH AND CHIPS

sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce
ALSO AVAILABLE WITH BEER BATTERED HALLOUMI
INSTEAD OF COD

STEAK FRITES

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

STONE BAKED PIZZA

choose any from our pizza selection

DESSERTS

CHOOSE FROM OUR DESSERT MENU

excluding the cheese board

2 COURSES - 12.50

PIZZAS

BUFFALO MOZZARELLA AND TOMATO

with fresh basil and sun blushed tomatoes

ARTICHOKE, WILD MUSHROOM AND ROSEMARY

with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)

BLUE CHEESE AND PARMA HAM

italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

SPICY SAUSAGE

'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

HOISIN DUCK

shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)