

# BAR FOOD

## SALADS

**TIGER PRAWN & AVOCADO** 7.00 / 13.50  
baby spinach and cos lettuce with grilled tiger prawns, avocado salsa, black bean falafel, pepperdew peppers, and chipotle mayonnaise

**WARM GOATS' CHEESE FRITTERS** <sup>[V]</sup> 6.50 / 11.50  
yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

**AROMATIC LAMB & HALLOUMI** 7.00 / 13.50  
cumin and thyme rubbed lamb skewers with crispy buttermilk halloumi, roasted vegetables, chickpeas, mixed leaves and mint yoghurt

## PIZZAS

**BUFFALO MOZZARELLA & TOMATO** <sup>[V]</sup> 9.00  
with fresh basil and sun-blushed tomatoes

**WILD MUSHROOM & GOATS' CHEESE** <sup>[V]</sup> 10.00  
with walnut pesto, wilted baby spinach and toasted almonds (no tomato)

**BLUE CHEESE & PARMA HAM** 11.00  
italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

**SPICY SAUSAGE** 11.00  
'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

**PULLED CHILLI CHICKEN** 11.00  
with sticky plum sauce, spring onions, fresh coriander and chilli

**HOISIN DUCK** 11.00  
shredded confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)

**KING PRAWN & CHORIZO** 11.00  
with avocado crème fraîche, cherry tomatoes and wild rocket

## AFTERNOON TEA

served daily from 12noon to 5pm  
bookings usually required 24 hours in advance

£18.00 per person

£25.00 per person

with a glass of louis dornier et  
filsbrut or rosé champagne

## KIDS AFTERNOON TEA

available for under 10s

£10.00 per person

vegetarian, vegan and gluten free  
alternatives can be accommodated  
when booked in advance

# BAR FOOD

## NIBBLES

MARINATED BOSCAIOLA OLIVES <sup>[V]</sup> 3.25

TOMATO & BASIL BRUSCHETTA <sup>[V]</sup> 4.50  
toasted rustic bread topped with walnut pesto, heritage tomatoes, kalamata olives and fresh buffalo mozzarella

### GARLIC BREAD

with butter <sup>[v]</sup> 4.00  
with tomato <sup>[v]</sup> 4.25  
with mozzarella and tomato <sup>[v]</sup> 4.50  
with wild mushroom, mozzarella and truffle oil <sup>[v]</sup> 5.00  
with rosemary and chilli, topped with san danielle ham, 5.00

### ROCK OYSTERS

with shallot vinegar and tabasco

3 for 8.00 / 6 for 15.00 / 9 for 22.00 / 12 for 29.00

### CRISPY SQUID & KING PRAWNS

with lobster aioli

6.50

## SHARER BOARDS

### HALLOUMI & ROASTED VEGETABLE SHARER <sup>[V]</sup>

crispy haloumi and roast vegetable salad, beetroot houmous, mint yoghurt and warm flatbread  
FOR TWO TO SHARE  
9.50

### DELI BOARD SHARER

san danielle parma ham, gooey garstang white, sourdough bread, date chutney, cornichons and a rocket, parmesan and sunblush salad  
FOR TWO TO SHARE  
15.00

## BOWLS

CRISPY BUTTERMILK HALLOUMI <sup>[V]</sup> 6.00/12.50

with an avocado & tomato salsa and paprika spiced tortillas

SESAME SOY CHICKEN WINGS 5.50/11.50

with spring onion, chilli and ginger.

MINI CHESHIRE PORK SAUSAGES 5.50/11.50

with a honey and mustard glaze

SWEET POTATO FIRE FRIES 4.50/9.50

with avocado salsa, fresh chilli, sour cream and piri piri salt

TRUFFLE & PARMESAN FRIES 4.00/8.50

skinny fries with parmesan and truffle oil

## EXTRAS

CHIPS 3.50

chunky, skinny or sweet potato

SOURDOUGH BREAD 3.50

with lightly salted butter

ROCKET & PARMESAN SALAD 3.50

with red onion, balsamic and toasted pine nuts

SPRING ONION POTATO SALAD 3.50