

## ALL DAY DINING

*Home-cooked modern British food with a Caribbean twist, prepared with love by our Head Chef Alex & his talented team*

### STARTERS

- Beef Meatballs – tomato & basil sauce, grilled rustic bread / 6.5
- Beetroot Carpaccio – mixed leaves *vg, gf* / 5.5
- Breaded Halloumi Sticks – balsamic glaze *v* / 6
- Chicken Strips – bbq sauce / 5.5
- Salt Cod Fritters – sweet chilli sauce / 6

### 12" STONEBAKED PIZZAS

- Caribbean Inspired Chicken – mozzarella, Caribbean inspired chicken, bbq sauce / 12
  - Margarita – tomato, mozzarella, basil *v* / 9.5
  - Padana – mozzarella, spinach, red onion, goats cheese *v* / 11
  - Pepperoni – mozzarella, pepperoni / 11.5
  - Pizza V – aubergine, courgette, mushrooms, red pepper *vg* / 10.5
  - 4 Seasons – mozzarella, pepperoni, ham, mushrooms, olives / 12
- Gluten free bases available*

### MAINS

- 8oz Beef Burger – served with mixed leaf salad / 10.5
- Buttermilk Fried Chicken Burger – sweet potato fries, pineapple slaw / 14
- Caribbean Inspired Chicken – coconut rice & peas, pineapple slaw / 13
- Chicken & Mushroom Pie – new potatoes, gravy / 11.5
- Fish & Chips – cod, double cooked chips, mushy peas, tartar sauce / 11.5
- Roasted Vegetable Quinoa Salad – quinoa, aubergine, courgette, red pepper, mixed leaves, cherry tomatoes, balsamic dressing *vg, gf* / 11
- SAMA Seafood Risotto – prawns, squid, double cream, parmesan / 14
- V Burger – hummus, courgette, aubergine, beetroot, tomato, mixed leaf salad *vg* / 10
- Vegetable Pilau – wild black rice, courgette, red & yellow peppers, mushrooms *vg, gf* / 12

### TO SHARE

- Baked Camembert – toasted flatbread *v* / 12
- Nachos – cheese, guacamole, sour cream, pineapple salsa, jalapenos *v* / 11
- Chicken Platter – Caribbean inspired wings, chicken strips, grilled chicken & red pepper skewers, sour cream, salsa / 15
- Fish Platter – salt cod fritters, smoked salmon, crispy squid, prawns, aioli, sweet chilli sauce, grilled flatbread / 15
- Mixed Meat Platter – salami, parma ham, chorizo, bresaola, capers, parmesan, grilled flatbread / 15
- Grilled Vegetable Platter – red & yellow peppers, portobello mushrooms, aubergine, courgette, butternut squash, hummus, grilled flatbread *vg* / 12
- Dessert Platter – apple tart, chocolate fudge cake, cinnamon cheesecake, vanilla ice cream *v* / 10

### SIDES

- |  |                                  |                                |
|--|----------------------------------|--------------------------------|
| Double Cooked Chips <i>v</i> / 3.5     | Sweet Potato Fries <i>v</i> / 4  | Onions Rings <i>v</i> / 4      |
| Tender Stem Broccoli <i>vg, gf</i> / 4 | Purple Carrots <i>vg, gf</i> / 4 | Side Salad <i>vg, gf</i> / 3.5 |

Please advise your server if you have any allergies or require information on ingredients used in our dishes  
An optional discretionary service charge of 12.5% will be added to your bill *v* = vegetarian *vg* = vegan *gf* = gluten free