

**Menus are subject to seasonal changes



Bar & Lounge Menu

Wednesday – Saturday 12-3 & 5-8

Sharing Plates

5 Each or 3 for 14

Sourdough Bloomer

Salted Whipped Butter (GF*/Ve*)

Olives & Feta Marinated In Honey, Garlic & Lemon
(GF /V)

Smokey Red Pepper Hummus

Salted Tortilla Chips (GF*/Ve)

Halloumi Fries

Garlic & Paprika Aioli (GF)

Mains

Classic Fish & Chips Small 13 / Large 16

Crushed Minted Peas - Tartar Sauce - Lemon Wedge (GF)

Homemade Pie Of The Day 18

Seasonal Greens

Saracens Head Smash Burger 16

Brioche Bun - Mature Cheddar - Smoked Crispy Bacon - Crispy Onions - Roasted
Garlic Aioli - Coleslaw - Skin On Fries (GF*)

Indian Style Cauliflower Burger 15

Naan Bread - Mango Chutney - Mint Yoghurt - Skin On Fries (Ve)

GF – Gluten Free / GF* -Gluten Free Available / DF – Dairy Free / V – Vegetarian / VE – Vegan VE* – Vegan Option Available

WE COOK WITH ALL ALLERGENS IN OUR KITCHEN, WE CANNOT ELIMINATE THE RISK OF CROSS CONTAMINATION. PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY REQUIREMENT