

# D I N N E R

## STARTERS

### Homemade Soup of the Day | £7.5

Le Petit Croissant Toasted Sourdough (\*GF/ \*DF/ \*VE)

### Halloumi Fries | £6.5

Sweet Chilli Sauce (V/\*GF)

### Flatbread & Olives | £7.5

Warm Flatbread, Chickpea Hummus, Olives, Oil, Sundried Tomato Dip (V/\*GF/\*DF/\*VE)

### Baked Camembert | £16

*(perfect for sharing!)*

Le Petit Croissant Toasted Sourdough, Spicy Tomato Chutney (V/\*GF)

### Chicken Tenders | £9

Choice of Teryiaki, BBQ or Buffalo Sauce, Spring Onions, Sesame Seeds

## MAINS

### Hawkstone Lager Beer Battered Cod | £16

Beer Battered Cod, Triple Cooked Chips, Garden Peas, Homemade Tartare Sauce (DF/\*GF)

### Bangers & Mash | £16

Jesse Smith Sausages, Creamy Mash, Greens, Red Onion Gravy

### 8oz Blossom Beef Burger | £17

Locally Sourced Beef Mince, Tomato Relish, Chilli Jam, Monterey Jack Cheese, Pickles Served in a Brioche Bun with a Side of Rosemary Salted Fries (\*DF/\*GF)

### Steak of the Day | £TBC

Please ask a member of the team for today's special

### Plant Based Burger | £15.5

Moving Mountains Patty, Vegan Cheese, Caramelised Onions Served in a Vegan Bun with a Side of Rosemary Salted Fries (V/VE/DF)

### Sakura Panko Chicken Burger | £17

Katsu Mayonnaise, Pickled Cabbage and Sesame Seed 'Slaw Served in a Brioche Bun with a Side of Togarashi Fries (\*GF)

### Butternut Squash & Sweet Potato Curry | £15.5

Served with Jasmine Rice (V/VE/GF/DF)

### Teryiaki Salmon Poke Bowl | £16

Salmon Fillet, Rice Noodles, Avocado, Feta, Pickled Red Cabbage, Carrot, Lime Soy & Ginger Dressing

## DESSERTS

### Chocolate Brownie | £8

Vanilla Ice Cream or Cream (V)

### Sticky Toffee Pudding | £8

Vanilla Ice Cream or Cream (V)

### Eton Mess | £7.5

Fruit of Forest Berries (V/GF)

### Affogato | £7.5

(V/GF/\*DF/\*VE)