

Lights and sides...

Cream of broccoli soup with a Stilton crostini and char grilled rustic bread	£5.00
Wild rocket, shaved parmesan and tomato salad with olive oil and balsamic dressing v	£3.75
Maris Piper patatas bravas with aioli or a tangy bbq sauce v	£3.00
Shoe string fries with garlic and parsley	£3.00
Rustic breads served with balsamic, oil and Moroccan dukkah v	£3.50

**International Deli Board £4 per item - the alternative way to begin
your journey...**

Travel around the world and pick items from below

- 4 dishes for only £14 - perfect nibbles to share over a glass of wine
- 6 dishes for only £21 - relaxed dinner for 2 or start your journey
- 8 dishes for only £28 - inspire your tastes... starters to share with friends

Asia

Crispy char-seu pork in vermicelli noodles
Spicy Thai chicken satay marinated in tumeric, oil and chilli

Africa

Lamb Koftas with a sumac yoghurt dip - lamb mince with African spices,
garlic and mint
Zanzibar spiced meatballs with a fresh tomato and herb sauce
Sun-dried tomato Hummus served with dukkah spiced deep fried tortilla v

North America

Seafood Gumbo - a selection of fresh seafood cooked in salsa with dill
and Pernod seasoning
Classic tortilla nachos with guacamole, salsa and sour cream v

South America

Piquillo pimientos filled with feta cheese, sweet corn,
macadamia nuts, tomato and smoked paprika v
Andean Jambalaya - Quinoa, chorizo, smoked bacon, prawns,
cayenne and tomato

Europe

Mini cod and chips with pea puree
Chorizo with saffron mayo

Australasia

Salt and pepper prawns in candied chilli, lime and coriander
Goat's cheese and roasted capsicum bruschetta with fresh basil v

Rustic breads	£2.00
Chilli puffs, sesame peanuts or pistachio nuts	£1.75
Mixed classic olives marinated in olive oil, herbs and a hint of chilli	£2.00

v - vegetarian

Dinner served between 5pm and 10pm Tuesday to Friday and 6pm and
10pm Saturday and Sunday

Please notify a member of the team of any allergies - dishes may
contain nuts

A discretionary service charge of 10% will be added to tables of 6
and over



Dinner plates...

8oz British beef burger and served with a tomato & chilli relish, red onion, Gruyere cheese and a side of fries £7.95

Get an Australasian twist - add sliced beetroot and pineapple only an extra £1.00

Aubergine, Maris Piper potato and goat's cheese stack in a Napoli sauce ▼ £7.50

Risotto Nero - baby squid with spring onion, tomato & braised pork belly £9.50

Moroccan braised lamb en-croute with sliced almonds, apricots, orange blossom water and celeriac puree £12.50

NEW - Chicken Espetada served with Maris Piper patatas bravas, a tangy bbq sauce and a rocket salad £13.00

NEW - 8oz rib eye steak, lyonnaise potatoes, glazed chestnuts and an argan oil jus (similar to olive oil and only found in SW Morocco) £16.00

Hamish Johnston's International cheese board...

There for all to see.....served with rustic breads, walnuts and dried apricots

Single cheese plate £4.00
Sharing plate of 3 £7.00
Sharing plate of 5 £10.00

Cheesy Special!

Single cheese plate and a cheeky glass of Cambells of Rutherglen Muscat for only £6.50

Something sweet...

Chocolate brandy mousse layered with white chocolate and coconut mousse, cherry coulis and Italian biscuits £4.95

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Banana tart with mascarpone and butterscotch sauce - freshly baked to order so can take up to 10 mins!	£4.75
A wild selection of ice creams *strawberry seduction and serious chocolate, lemongrass and mango sorbet	£4.00

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