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Main Menu Monday to Friday 12pm-9pm, Saturday 10am-9pm. Sunday Lunch Menu 12pm-6pm

### **ALL 7.95**

Burrata, Tomato and Pesto salad v with a sourdough slice

Padron Peppers VG GF served with sea salt

Halloumi Dippers V GF with sweet chilli dip

Fried corn Ribs v vgo tossed in garlic butter, chilli and lime

Patatas Bravas VG GF Parmentier potatoes in a bravas sauce

Smoked Haddock Fishcakes with pea purée, tartar sauce

Mac and Cheese v with garlic bread

Mackerel Pate GFO with pickled cucumber, capers and sourdough

**Crab Croquettes** with a seaweed mavo

Tempura Cod Tacos

Polenta Fries vg with chimichurri sauce and parmesan

Moroccan Lamb Meatballs cooked in spicy tomato sauce, with a mint yoghurt sauce and parmesan

Zucchini, Parmesan & Halloumi Fritter stack v

ANY 3 FOR £21, ANY 5 FOR £35, ANY 5 PLUS A BOTTLE

in 2 warm tacos, with a vibrant cabbage slaw A trio of mini desserts from our

dessert selection v

OF HOUSE WINE OR 2\* COCKTAILS FOR £49.95 \*must be 2 of the same cocktails

# Tempura Cod Tacos 14.95

Cod fillets deep fried until golden brown served in 4 warm corn tortillas and paired with a vibrant slaw

## **House Nachos** FOR ONE 9.95, FOR TWO 14.95

Fresh tortilla chips, grated mozzarella, guacamole, mild salsa and sour cream

Toppings | Extras 1.95 each Jalapenos, beef chilli, vegan chilli, bacon, chorizo

# Charcuterie Board FOR ONE 9.95, FOR TWO 14.95

A selection of cured meats from around the world, mozzarella, sun-dried tomatoes, basil and pesto salad, marinated olives and grilled ciabatta

# **Cheese Board** FOR ONE 9.95, FOR TWO 14.95

Smoked applewood cheddar, French brie, Long Clawson blue stilton, assorted crackers, caramelised red onion chutney, celery sticks and baby pickles

Olives 3.95 VG

Bread with olive oil and balsamic 3.95 vg

Hummus, Dukka and warm pitta bread 3.95 VG

Garlic goli dip and warm pitta bread 3.95 VG

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Pan Seared Cod GF 17.95 cod fillet served with smashed new potatoes, samphire and a lemon cream sauce

Crab Linguini fresh white crab meat, linguini pasta served with fresh chilli and lime

Super Food Tagliatelle 16.95 with a healthy combination of cavolo nero, spinach, garlic, lemon, feta and pine nuts

Pan Seared Chicken Breast 17 45 with a chorizo and pesto gnocchi with a lemon and herb sauce

Salmon Nicoise Salad GF 17.95 new potatoes, poached egg, green beans, cherry tomatoes, cucumber and our own secret dressing

Rainbow Salad V VGO GF 15.45 feta, avocado, beetroot, pumpkin seeds, carrot and big mixed leaves

Tomato Orzo v vgo 15.45 orzo pasta topped with spicy tomato, feta and pine nuts

Fish and Chips GFO

18.45 beer battered catch of the day, hand cut chips, pea puree, tartare sauce, grilled lemon, lemon salt

Famous Shin of Beef Chilli vo vgo gfo pulled beef shin chilli, lime and coriander rice, nachos, 17.95 guacamole, sour cream, toasted almonds, horseradish cream. (VO | VGO pulled jackfruit)

Pie of the Day 17.95 hand made full pastry pie, hand cut chips or creamy mash, seasonal vegetables, gravy

8oz Sirloin Steak GFO 22.95 this flavourful steak cut served with hand cut chips, grilled tomato, mushroom, peppercorn sauce, salad

Sausage & Mash vo GFO 15.95 Lincolnshire sausages, mustard mash, buttered greens, gravy, crispy shallots

Minted Lamb Burger GFO tzatziki sauce

5oz Beef Burger GFO bacon, cheese and burger sauce

**Buttermilk Chicken Burger** harissa mayo

Halloumi Burger GFO sweet chilli sauce

Served with skin on fries, side salad, coleslaw

**ANY 3 AS SLIDERS FOR 19.95** 





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## LIVENERS

### **Bloody Mary 9.95**

vodka, tomato juice, Worcestershire sauce, Tabasco sauces, garnished with celery

### Classic Mimosa 7.95

Prosecco topped with orange juice

### Espresso Martini 10.95

vanilla vodka, coffee liqueur, freshly brewed espresso, sugar syrup

Served until 5pm Available from IOam on Saturdays and Sundays Full English GFO 9.45 2 sausages, 2 bacon, mushroom, tomato, beans, eggs of your choice, toast Big Breakfast GFO 11.45 2 sausages, 2 bacon, black pudding, hash browns, mushroom, tomato, beans, eggs of your choice, toast Veggie/Vegan Breakfast v vgo 8.95 2 vegan sausages, eggs of your choice, mushroom, tomato, hash browns, beans, toast QOB Omelette vo 7.45 3 egg omelette, bacon, red onion, spinach, cheese, smoked paprika Avocado Toast vo GFO 7.95 sourdough toast, scrambled eggs, avocado, streaky bacon, chilli oil Turkish Eggs V GFO 7.95 sourdough toast, poached eggs, dill yogurt and crispy chilli oil **Eggs Royale GFO** 7.95 poached eggs, smoked salmon, hollandaise sauce Eggs Florentine v GFO 7.95 poached eggs, wilted spinach, hollandaise sauce

# BEER PAIRING

Eggs Benedict GFO

If you're having a beer or two and fancy something light to go with it, try one of either of our Cheeseboard or Charcuterie boards as the perfect accompaniment

Skin on French fries v vGO GF add cheese for an extra £1

Onion Rings - freshly made by us v 3.95

Mixed Leaf Salad v vGO 3.95

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Served until 5pm Monday - Saturday Available from llam on Saturdays all served with skin on fires and side salad Queen of Clubs GFO 8.95 grilled chicken, bacon, tomato, salad, cheese & smoked mayo Fish Finger 8.95 panko breaded fish, pea purée, tartare sauce, salad Crisv Fried Halloumi GFO 8.45 with sweet chilli sauce, salad Roasted Cauliflower vg GFO 8.45 red pepper and chilli ketchup, salad Strawberry Eton Mess v 7.95

Strawberry Eton Mess v
Meringue, chantilly cream, strawberry gel and fresh strawberries

Blueberry and White Chocolate
Cheesecake v
with chocolate shards, blueberry compote

Sticky Toffee Pudding v
with toffee sauce and vanilla ice cream

Vegan Brownie vG
with raspberry sorbet

Ice Cream Sundae v
Choice of ice cream, whipped cream & berry gel

WHY NOT ADD A
COFFEE/TEA TO YOUR
DESSERT FOR AN
EXTRA \$2.00





Our very special Sunday Lunch is served from 12 noon - 6pm

MAIN COURSES FROM £17.45 2 COURSES FROM £22.95 3 COURSES FROM £28.45

Please let us know of any dietary requirements or allergies when ordering.