



PLATFORM I

(while you wait)

Moroccan Spiced Houmous £7.95

carrot & feta fritters, toasted pine nuts, steeped sultanas, lemon zest & rocket (GF,V)

A Selection of Local Artisan Breads £6.95

extra virgin olive oil, balsamic vinegar & basil pesto (V,VE)

Homemade Pork Scratchings £5.95

baked cider apple puree (GF)

PLATFORM 2

(starters)

Pan-Fried Scallops £8.95

batons of apple, celeriac puree, bacon crisp & tarragon oil (GF)

Confit Tandoori Chicken £8.00

sweet potato dahl, papaya salad and finished with coconut shavings & coriander (GF)

Cured Smoked Trout £8.50

rye bread, breakfast radish, lemon grass, tarragon oil & hand-picked herbs

Homemade Soup of the Day £6.00

warm bread & speciality flavoured butter (V,VE)

Homemade Slow-cooked Corned Beef Hash £7.50

spinach & with a soft poached duck egg, tomato dressing (GF)

Parmesan & Polenta Chips £7.25

charred artichokes, sauce vierge, herbs (GF,V,VE)

All our food is prepared onsite in a kitchen where allergens are present.

We work very hard to make our kitchen allergen friendly however if you have an allergy, please tell the waiting staff who will be able to assist and recommend dishes for you. The allergen folder is available upon request.