

Please order your food at the bar, full a la carte menu is available in our fully serviced restaurant

## STARTERS & SHARABLES

**Grilled Sourdough** 7.50  
slowly fermented sourdough brushed with garlic butter, served with grilled red pepper & tomato dip vg

**Flat Cap Mushrooms** 8.50  
stuffed with stilton, sourdough & herb crumb vg

**Sticky Beef Taco** 9.50  
with green salsa, flour tortilla, avocado, lettuce, pickled onions & jalapenos

**Chicken Wings Al Pastor** 8.50  
marinated chicken wings mopped with smoked paprika, pineapple & black pepper vg

**Urban Platter**  
19.95

perfect for sharing, sticky beef, chicken wings, gammon, pork belly, stuffed mushrooms & slaw

**Vegetarian Platter**  
19.95

piri piri roasted squash, grilled asparagus, chimichurri potatoes, stuffed mushrooms, slaw & houmous vg vm

**Pork Belly Burnt Ends** 8.50  
cooked low & slow then glazed with house bbq sauce gf

**Prawn & Crayfish Cocktail** 9.50  
marie rose sauce, shredded lettuce, toasted sourdough, tomato & lemon

**Pil Pil King Prawns** 12.50  
confit garlic, pickled chilli, smoked paprika butter, grilled sourdough

## SANDWICHES

Served Monday to Saturday 12pm to 5pm  
All served with skinny fries

**The Club** 13.95 gf  
sliced chicken, bacon, tomato & lettuce with gravy mayo

**King Prawn and Crayfish** 13.95  
marie rose sauce, juicy king prawns, crayfish

**Trencher** 14.95  
roast beef, gammon & chicken with stuffing & dipping gravy

**The Veggie Sandwich** 13.95  
smashed squash, garlic peppers, sunflower seeds, aged feta vg

## SIDES

Roasted Chimichurri Potatoes 5.00  
Triple Cooked Chips 5.00  
Skinny Fries & Rosemary Maldon Salt 5.50  
Smoked Garlic & Herb Butter Ciabatta 5.50  
Greek Slaw, Olives, Peppers & Aged Feta 5.50

## PUB CLASSICS

**Honey Glazed Gammon** 17.50  
with two fried hens eggs, pineapple & chilli chutney & chunky chips

**14 hour Braised Beef & Ale Pie** 17.95  
with buttered mash, red wine gravy & greens

**Hand Battered Cod** 17.95  
chunky chips, mushy peas & homemade tartare sauce

**Prime Beef Burger** 17.95  
chargrilled burger with gravy mayo, smoked applewood cheese, bacon & onion relish served, with skinny fries

**“The Mexican” Chicken Burger** 17.50  
buttermilk chicken breast with smashed avocado, jalapeno & cheese mayo, served with skinny fries

**Veggie Burger** 17.50  
plant burger, vegan mayo, red onion chutney, summer salad & served with skinny fries ve

## URBAN FLAVOURS

**Chicken Shawarma** 16.95  
shawarma spiced chicken served on flatbread with houmous, salad, chilli mayo & pickles

**Piri Piri Half Chicken** 18.95  
served with rosemary salted fries, tomato & onion chutney & frickles

**“KFC” Korean Fried Chicken** 17.50  
fried chicken breast coated with honey, soy & korean gochujang served with pak choi & steamed rice

## SUMMER SALADS

**Summer Salad** 15.95  
seasonal leaves, cherry tomatoes, olives, smashed avocado & dressing gf

Customise your salad with the following options

Flattened Chicken Scallopini 17.95

Honey Roast Gammon & Pineapple Chutney 17.50

Crispy Cod Goujons & Tartare Sauce 16.95

“KFC” Korean Fried Chicken & Gochujang 17.95

Chickpea Falafels & Houmous vg ve 16.95

Crusty Garlic & Herb Bread vg 16.95

## DESSERTS

**Ice Cream Filled Brioche Donut** 8.50  
dusted with cinnamon sugar, raspberry coulis

**Sticky Toffee Pudding** 7.50  
rich caramel sauce & vanilla gelato

**Gelato by Gerlato Selection** 7.50  
artisanal gelato handcrafted in turin, served with baked chocolate cookie

**Rhubarb & Ginger Crumble** 7.50  
served with vanilla custard

**Salted Caramel Chocolate Brownie** 7.50  
rich chocolate brownie, chocolate drizzle & vanilla gelato

**Scooped Blueberry Cheesecake** 7.50  
with biscoff crumb

## BEER & CIDER

### DRAUGHT BEER

	STYLE	ABV	HALF	PINT
Bierra Moretti	Lager	4.6%	3.25	6.50
Cruzcampo	Lager	4.4%	3.25	6.50
Amstel	Lager	4.1%	2.80	5.60
Inches	Cider	4.5%	2.90	5.75
Guinness	Stout	4.1%	3.25	6.50
Beavertown Neck Oil	IPA	4.3%	3.50	6.95

### BOTTLE BEER & CIDER

	STYLE	ABV	BOTTLE
Sol	Lager	4.2%	5.50
Estrella	Lager	4.6%	4.50
Shipyard IPA	IPA	5.0%	5.25
Old Mout	Cider	4.0%	5.95

please ask your server for flavours

### NON-ALCOHOLIC BEER

	STYLE	ABV	BOTTLE
Moretti 0%	Lager	0.0%	4.50
Old Mout Berries 0%	Cider	0.0%	5.95
Guinness 0.0%	Stout	0.0%	4.95

Fish, ribs & pork dishes may contain small bones..

Please make us aware of any food allergies you may have.