



LIGHT BITES

Hand cut chips with garlic mayo and sour cream dips £3.50

Marinated olives £2.25

Garlic bread - £1.95

Melted mozzarella garlic bread £2.50

Chicken and Ham Hock terrine with a roasted garlic and cherry tomato chutney.

Served with a Focaccia crostini £5.95

SHARING PLATTERS

Mezze - A selection of hummus, taramasalata, tzatziki, marinated olives and char grilled pita bread £7.95

Seafood Platter – lightly fried salmon, haddock, calamari, garlic king prawns and smoked salmon served with lemon, tomato salsa and aioli dips. *Served with toasted focaccia bread* £13.95

Antipasti – Marinated olives, salami, Parma ham, chorizo, mozzarella balls, artichoke, anchovies and fresh melon balls. *Served with toasted focaccia bread* £12.95

Fritto Misto – lightly fried salmon, haddock, calamari, garlic king prawns and smoked salmon served with lemon, tomato salsa and aioli dips. *Served with toasted focaccia bread* £13.95

Goes well with:

Mariscal Manzanilla dry sherry - Fresh and tangy, this is the epitome of dry sherry £2.75

Tanners fine sherry - A great all round dry sherry £2.75

CHEESE PLATTER - For one - £6.95 - For two - £9.95

A selection of four locally produced handmade quality cheeses served with wafers, Chef's own winter chutney and grapes

Goes well with:

Fine Tawny port 50ml glass - £3.50

1985 Vintage Barros - £45.00 per bottle