

## Gluten Free

## Dairy Free

### SMALL PLATES

**Soup Of The Day (V) ~8.00**

**Gambas Pil Pil ~10.00**

Shell On Black Tiger Prawns, Chilli, Garlic Butter

**Pan Seared Scallops ~12.00**

Garlic Butter

**Steamed Cornish Mussels ~11.00**

White Wine, Garlic, Cream

**Salt & Szechuan Pepper Squid ~9.00**

Chilli Crisp Aioli

### SIDES

**Chips ~4.50**

**Sauteed Garlic New Potatoes ~4.50**

**Wild Rocket, Parmesan, Balsamic ~4.00**

### DESSERTS

**Creme Caramel ~7.50**

Earl Grey Brandy Prunes (V)

**Sticky Toffee Pudding (V) ~8.00**

Vanilla Ice Cream

**Affogato (V) ~7.00**

Vanilla Ice Cream, Double Espresso

**Trio Of Ice Cream (V) ~6.50**

Strawberry, Chocolate, Vanilla

### NIBBLES

**Olives ~5.00**

**Honey Glazed Roast Chorizo ~6.00**

**Piquillo Peppers ~6.00**

### LARGE PLATES

**Bistro Burger ~17.50**

Dry Aged Beef Patty, Bacon Jam, Monterey Jack Cheese, GF Bun, Lettuce, Dill Pickled Cucumbers, Burger Sauce, Coleslaw, Chips

**West Country Sirloin Steak ~29.00**

8oz Sirloin Steak, Rosemary & Anchovy Butter, Chips, Rocket Salad

**Surf & Turf ~34.00**

8oz Sirloin Steak, King Prawns, Rosemary & Anchovy Butter, Chips, Rocket Salad

**Chicken Supreme ~19.00**

Chestnut Mushroom, Mustard & Tarragon Cream, Sauteed Potatoes & Greens

**Jolly Fish Pie ~21.00**

Smoked Haddock, Salmon, Mussels, Cod, Crab Bechamel, Parmesan Mash, Buttered Greens

**Classic Cod & Chips ~17.00**

Crushed Peas, Tartare

**Steamed Cornish Mussels ~22.00**

White wine, Garlic, Cream

**Vegan Ndjua & Butter Bean Bowl~ 14.00**

Vegan Feta (VG)

### NIBBLES

**Focaccia, Oil & Balsamic ~4.50**

**Olives ~5.00**

**Hummus & Dukka Flatbread ~6.00**

**White Bait ~6.00**

### SMALL PLATES

**Gambas Pil Pil ~10.00**

Shell On black Tiger Prawns, Chilli, Sourdough

**Pan Seared Scallops ~12.00**

Sourdough

**Steamed Cornish Mussels ~11.00**

White Wine, Oil, Sourdough

**Salt & Szechuan Pepper Squid~ 9.00**

Chilli Crisp Aioli

**Miso Glazed Aubergine (VG) ~7.50**

Sesame & Soy, Chilli, Spring Onion, Crispy Shallots

### SANDWICHES ~10.00

**Fish Finger, Tartar Sauce, Lettuce**

White or Granary, Rocket, Crisps

**Bacon, Lettuce, Tomato & Mayo**

White or Granary, Rocket, Crisps

### SIDES

**Chips ~4.50**

**Sauteed New Potatoes ~4.50**

**Wild Rocket, Parmesan, Balsamic ~4.00**

**Greens ~4.00**

### MAINS

**Bistro Burger ~17.50**

Dry Aged Beef Patty, Bacon Jam, Brioche Bun, Dill Pickled Cucumbers, Burger Sauce, Coleslaw, Chips

**8oz Sirloin Steak ~29.00**

Chips, Rocket Salad

**Surf & Turf ~34.00**

8oz Sirloin, King Prawns, Chips, Rocket Salad

**Chicken Supreme ~19.00**

Chestnut Mushroom, Mushroom & Tarragon Sauce, Sautéed Potatoes & Greens

**Classic Cod & Chips ~17.00**

Crushed Peas, Tartar Sauce

**Steamed Cornish Mussels ~22.00**

White Wine Sauce

**Vegan Ndjua & Butterbean Bowl ~14.00**

Vegan Feta, Garlic Flatbread (VG)

### DESSERTS

**Stickey Toffee Pudding (V) ~8.00**

**2 Scoop Sorbet ~5.00**

(Subject to Availability Please Ask A Member Of Staff)

V - Vegetarian VG- Vegan. Please note we are not a gluten or dairy free establishment therefore we cannot guarantee any dishes as being 100% gluten or dairy free. The dishes above are from our main menu and have been adapted for dietary, therefore it is imperative you notify the server of allergens at the time of ordering. Not all ingredients are included on the menu, for allergen information please speak with your server. Fish and Shellfish dishes may contain bones or shell.

We do not add a service charge to your bill, we believe you should tip at your discretion not ours! All tips go directly to the team.