

Smoke & Iron – 9th Nov

Something to Start

Nachos - £6.00 / (GF, VEGE)

Warm Corn Tortilla Chips with Nacho cheese Sauce, Salsa, guacamole & sour Cream

Sausage Bites - £7.00 / (GF)

Bite size sausage chunks glazed in a sticky chilli jam & sweet pepper pearls

Calamari - £7.50

Panko coated calamari rings served with garlic mayonnaise & lemon wedge

Baked Brie - £9.00 / (VEGE)

Warm gooey Brie baked and served with toasted Ciabatta & red onion chutney

Mushrooms on Toast - £7.00 / (VEGAN)

Creamy Garlic Mushrooms on toasted Ciabatta with crispy onion straws

Main Event – (Add sides to your appetite)

Sirloin Steak - £15.00 / (8oz) (35 day aged) (GF)

Ribeye Steak - £16.00 / (10oz) (35 day aged) (GF)

Roasted Free Range Chicken Breast - £14.00 (GF)

Trio of Sausage with Red Onion Gravy - £13.00 (GF)

(Lincolnshire, Pork & Apple, Aberdeen Angus Beef)

Trio of Fish - £16.00

(Roasted Cod with Chimichurri, Salmon with Bearnaise, Garlic King Prawns) (GF)

Seasonal Vegan - £14.00

(Vegan Flatbread with Harissa Roasted vegetables, Tahini sauce, Pomegranate Molasses & Coriander)

Sides - £3.00

Skin on Fries (GF)

Sweet Potato Fries (GF)

Applewood Smoked Cheese Mash (GF)

Balsamic Roasted Veg (GF)

Garlic Roasted Tenderstem Broccoli (GF)

Crispy Onion Straws (GF)

Sauces - £2.00

Peppercorn (GF)

Bearnaise (GF)

Blue Cheese (GF)

Chimichurri (GF)

Red Onion Gravy (GF)

Younger Guests – £6.00

Served with Fries & Beans or Peas

Grilled Chicken Breast

Fish Fingers

Sausages

Desserts - £7.00

Cinnamon Churros with dips.

Belgian Waffles with toasted marshmallows & chocolate sauce.

Biscoff Beignets.