



Sausage Night Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia, olive oil, balsamic **v** 4.95

Marinated olives **v** 4.95

Mini Chorizo 6.50

Wood roasted red pepper hummus, flat bread **v** 4.50

Starters

Cauliflower cheese soup, truffle and chives, homemade focaccia **v** 6.50

Buffalo mozzarella, pea, courgette, asparagus, pea leaf and minted yoghurt dressing **v** 7.50

Home cured duck, edamame bean, pak choi with sesame, soy, honey and candied chillies 8.95

Crispy prawn arribbiata, lemon fennel with garlic focaccia 9.95

Chicken liver pate, caramelised onion marmalade, crostini 6.75



Mains

Battered haddock, proper chips, mushy peas, tartare sauce,
lemon 15.50

Maple barbeque glazed 6oz beef pattie burger, salad, brioche
style bun, pickleslaw, skin on fries 13.95
(add cheese 1.95)

Mushroom, sweet potato and cashew burger, salad, brioche style
bun, pickleslaw, skin on fries **v** 13.50
(Add cheese 1.95)

8oz gammon steak, fried hens egg, pickleslaw, proper chips 13.50
Roast Romanesco broccoli, oyster mushroom, potato gnocchi,
basil pesto, pine nut, balsamic pecorino salad **v** 14.50

Pan fried steak, portobello mushroom, grilled tomato, proper chips
(6oz Rump 23.95 8oz Ribeye 29.50)
(Add peppercorn sauce 1.95 Add red wine sauce 1.95)

Charred aubergine, portobello mushroom, slow grilled tomato,
proper chips **v** 14.50
(Vegetarian jus 1.95)

On the Side 3.95 each

Toasted garlic focaccia v	Seasonal greens v
Buffalo mozzarella, balsamic salad v	Proper chips v
Crisp fried onion and thyme fritters v	Pickleslaw v

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.