

Spring Menu



Please make a note of your table number and place your order at the bar.

CHARCUTERIE BOARD

A sharing platter for two. Each board comes with bread, pickled onions, crackers, olives and grapes (all V)

In addition, pick two from each column:

VEG

Houmous (Ve)

Homemade houmous

Marinated Mediterranean Vegetables (Ve)

Roasted peppers and sundried tomatoes in garlic oil

Crudités (Ve)

Celery, peppers, cucumber and carrot

MEAT

Coppa

Corsican pork shoulder

Gammon Ham

Sliced

Beef and Garlic Salami

Smoked with beech and applewood

CHEESE

Cotswold Brie (V)

Made from organic milk for a creamy, clean taste

Devon Blue (V)

Creamy, crumbly and complex buttery flavour

1833 Vintage Cheddar (V)

Powerfully intense, complex with a depth of flavour

CHARCUTERIE FOR TWO £30

Add any bottle of wine for an additional £15*

*excluding the Chateau Raynier Bordeaux

PIZZA

All available with homebrewed oils to drizzle over—choose from chilli, garlic or pesto

Margherita (V) £12

Tomato sauce with mozzarella and cheddar

Veggie (V) £12.50

Onion, pepper and Mushroom

Pepperoni £13.50

Loads of pepperoni

Mediterranean (V) £14

Feta, pesto with black olives

Vegan Veggie (Ve, GF) £14

Peppers, onion, mushroom, vegan mozzarella and pocociano cheese on a gluten free base

BBQ Chicken £14.50

BBQ chicken with peppers

The Meaty £15

Pepperoni, ham and chicken

Fully Loaded £15.50

Chicken, pepperoni, onion, pepper and mushroom

Extras

Add rocket to your pizza for an additional £1.

Gluten free bases are available.

DIETARY INFORMATION

V - Vegetarian **Ve** - Vegan

Gluten free pizza bases are available, however we cannot guarantee against cross-contamination for coeliac or severe allergies.

Please make us aware of any specific dietary requirements when you place your order.

SMALL PLATES

Greek Salad (V) £9.50

Feta, olives, cucumber and tomatoes on a bed of herby leaves, drizzled with Mediterranean dressing

Prawn Cocktail £7.50

Prawn Marie Rose on a bed of fresh mixed leaves, served with toasted bread

Bruschetta (V) £7.50

Crusty bread topped with Mozzarella, chopped tomato, onion and garlic, drizzled in balsamic oil and pesto

Houmous & Crudités £6.50

with Pitta (Ve)
Houmous with carrot, pepper, celery and cucumber sticks

SIDES

Garden Salad (Ve) £4

Seasonal leaves, tomato, cucumber, with a balsamic dressing

Olives (Ve) £3.50

Marinated in oil and herbs

Coleslaw (V) £4

Homemade coleslaw with cabbage, carrot, onion and garnished with herbs

Potato Salad (V) £4

Homemade potato salad with mayo, crème fraîche, shallots, celery and herbs