SMALL PLATES

CHEF'S SOUP OF THE DAY (V DF) 7.50
Served with warm bread & butter (gf bread available) ***Gluten, Dairy***

GARLIC MUSHROOMS ON SOUR DOUGH (V) 10
Buttery mushrooms piled on fresh sour dough ***Gluten, Dairy***

CREAMY BURRATA & TOMATOES (GF V) 10
Crunchy nuts, rocket, drizzle of olive oil & balsamic glaze ***Dairy, Nuts, Sulphites***

RICH RICOTTA WITH HONEY (V) 10
Truffle oil drizzle with crusty bread to dip (gf bread available) ***Gluten, Dairy***

SALT & PEPPER CALAMARI 10
Served with tartar sauce & sauted lemon ***Egg, Mustard, Molluscs***

HOT BUFFALO CHICKEN WINGS 10
With a rich blue cheese dip (gf df with no sauce) ***Dairy, Mustard, Egg***

GOLDEN HAM CROQUETTES 7.50
Delicately fried, savoury ham filling ***Gluten, Egg, Dairy***

CRISPY MAC & CHEESE BITES (V) 7.50
Crunchy outside & cheesy macaroni inside ***Gluten, Dairy***

CRUNCHY CAULIFLOWER BITES (DF V) 7
Lightly seasoned & golden fried with jalapeno aioli dip ***Gluten, Suphites, Egg***

MILLIONAIRE FRIES 7
Finished with truffle & grated parmesan ***Dairy***

SILKY HUMMUS & PITTA 7
Creamy hummus pot served with warm pitta bread ***Gluten, Sesame***

FRESH SOURDOUGH 6
With olive oil & balsamic vinegar ***Gluten, Sulphites***

SANDWICHES *With Chips*

GOURMET STEAK SOURDOUGH 17
With cheese, rich onion chutney & fresh rocket ***Gluten, Dairy***

CRISPY FISH FINGER SANDWICH 15
With tartare sauce & pickle ***Gluten, Fish, Mustard, Eggs***

CHICKEN & AVOCADO WRAP 15
Southern fried chicken with veg & spicy mayo ***Gluten, Mustard, Eggs***

HOUSE 'BLT' 13
Stack of crispy bacon, cheese, fresh lettuce, tomato & egg mayo ***Gluten, Dairy, Mustard, Eggs***

VEGAN 'BLT' (VG) 13
Vegan bacon, fresh tomato and crisp lettuce on toasted bread,
finished with vegan mayo ***Gluten, Soy***

SALADS

CLASSIC CAESAR SALAD 13
Crisp lettuce, croutons, anchovies & parmesan,
tossed in creamy caesar dressing ***Gluten, Dairy, Fish. Eggs***

CRISPY GREEK SALAD (V) 13
Juicy tomatoes, cucumber, olives & creamy feta,
finished with a delicate drizzle of olive oil ***Dairy***

NAKED PROTEIN BURRITO BOWL 15
Chicken or tofu with avocado, guacamole, salsa, feta, rice & bean ***Dairy, Soya***

Add **CHICKEN** or **TOFU +£4**

SIDES

GARDEN SALAD (V) 5
with dressing ***Gluten, Dairy***

SKIN ON FRIES (V) 5

ONION RINGS (V) ***Gluten*** 5

CHEESY GARLIC BREAD (V) ***Gluten, Dairy*** 5.50

MAINS

8oz SIRLOIN STEAK & CHIPS 30
With portobello mushroom & vine tomato
Add Peppercon ***Dairy*** *or Bernaise sauce* ***Egg, Mustard*** 1.50

CHARGRILLED SALMON FILLET (GF) 25
With creamy sauce, roasted potatoes & seasonal steamed vegetables ***Dairy, Fish***

SLOW COOKED BBQ SPARE RIBS (DF,GF) 19
With skin on fries & coleslaw ***Eggs***

INDIAN CHICKEN TIKKA MASSALA 17
Served with rice, & naan bread. ***Dairy, Gluten*** *Add poppadum & mango chutney* 1.50

TRADITIONAL FISH & CHIPS 18
Served with mushy peas, tartare sauce & sauted lemon ***Fish, Mustard, Sulphites, Eggs***

ASIAN STIR FRIED CHICKEN NOODLES (DF) 18
With soy marinated chicken & vegetables ***Gluten, Soy, Eggs***

PENNE ALL' ARRABBIATA (VG) 14
Classic italian pasta in spicy tomato & garlic sauce ***Gluten, Dairy***

PIZZA

PEPPERONI PIZZA 16
Pepperoni & mozzarella on tomato sauce ***Gluten, Dairy***

MARGHERITA PIZZA (V) 15
Mozzarella cheese on tomato base ***Gluten, Dairy***

ADD TO YOUR PIZZA
Burrata **+£4** | Chicken **+£3** | Peppers **+£1** | Olives **+£1** | Jalapenos **+£1**

BURGERS *With chips & onion rings*

WELSH BEEF BURGER 18
layered with matured cheddar, tomato, lettuce & relish ***Gluten, Dairy***

WELSH LAMB BURGER 18
with crumbled feta, tomato, lettuce & mint yoghurt ***Gluten, Dairy***

SOUTHERN FRIED CHICKEN BURGER 17
southern fried chicken with tomato, lettuce & spicy chipotle mayo ***Gluten, Mustard, Eggs***

VEGAN PLANT PROTEIN BURGER (VG) 16
delicious plant-based patty crafted from soy and pea protein
with vegan cheese, tomato, lettuce & onion chutney ***Gluten, Soy***

ADD TO YOUR BURGER
Bacon + **£1** | Cheese + **£1** | Jalapenos + **£1**

SHARERS

ARTISAN CHARCUTERIE BOARD (DF) 20
tempting selection of cured meats, marinated olives, sundried tomatoes &
gherkins, paired with dried apricot & bread sticks ***Gluten***

MEDITERRANEAN MEZZE PLATTER (V) 20
crispy falafel, silky hummus, ricotta, mediterranean olives & sundried
tomatoes, with warm pita bread ***Gluten, Dairy, Soy***

BRITISH CHEESE SELECTION 20
creamy brie, rich stilton & mature cheddar, accompnied by crisp crackers,
seasonal fruit & deliciusly tangy chutney ***Gluten, Dairy***

THE CUSTOMS SHED ESTD 1875