

12" PIZZAS

Handmade base with tomato sauce,
mozzarella & cheddar cheese

Go Hot add 50p

Add fresh chillies & a drizzled of chilli oil to your pizza

Margherita (v) £8

Ham & Mushroom £9

Pepperoni £10

Chicken & Pepperoni £11

Chicken & Mushroom with red onion £10

Vegetarian (v) £11

Tomatoes, mushrooms, peppers & courgettes,
topped with rocket

Vegan (vg) £11

Vegan cheese alternative, tomatoes, red onion,
spinach topped with rocket & garlic oil

Breakfast Stack £7.50

2 sausages, 2 slices of bacon & a hashbrown
Served in a brioche bun

Vegetarian Breakfast Stack £7.50

2 quorn sausages & 2 hashbrowns
Served in a brioche bun

Mediterranean Tart (vg) £8.50

Basil pasty case topped with peppers, courgettes, red
onions, cherry tomatoes with a pumpkin seed crumb.
Served with a salad garnish & fresh dressing

Croque Monsieur £8

Toasted ham, cheese & bechamel sauce
sandwich. Served with a salad garnish

Croque Madame £8.50

Toasted ham, cheese & bechamel sauce sandwich,
topped with a fried egg. Served with a salad garnish

Vegetarian Croque Monsieur (v) £8

Toasted cheese, roasted vegetables & bechamel
sauce sandwich. Served with a salad garnish

BURGER & CHIPS

All served in a brioche bun with lettuce, tomato & gherkins

8oz Beef Burger with Cheese £12

Chicken Breast with Cheese £12

Falafel & Houmous (v) £10

SIDES

Chips £3.50

Cheesy Chips £4

Sweet potato fries £4

Garlic Pizza Bread £5

Garlic Pizza Bread with Cheese £6

Side Salad with parmesan shavings & balsamic vinegar £5

FISH

Fish & Chips £12.50

Cooked in homemade beer batter with a side of mushy peas & a lemon wedge

Fish Finger Sandwich £9.50

Mini cod fillets in homemade beer batter. Served with chips, rocket, & tartare sauce

(v) - suitable for vegetarians

(vg) - suitable for vegans

ALLERGENS:

You should always inform staff of any dietary requirements, including allergies & intolerances. We will provide you with our Allergen Folder so that you are able to consider the dishes that are suitable for you.

However, due to the nature of our kitchen setup & use of kitchen equipment during food preparation, we cannot guarantee that traces of allergenic food will never occur.

We use eggs, dairy products, nuts, peanuts, gluten, lupin, fish, crustaceans, molluscs, sesame seeds, mustard, sulphur dioxide, soya & celery in our kitchen.

If you have a serious intolerance or allergy to any product, especially those listed above, we recommend for your own safety, you do not dine here, as much as we would love you to.