

# Summer Menu

SERVED MONDAY-SATURDAY 12PM-9PM

## SMALL PLATES

£6.95 EACH

### Cheese plate

soft blue vein cheese, red onion marmalade puree, apple gel, melba toast

*GF available*

### Charcuterie plate

Cured meats, pickles, olive oil and sour dough

*GF available*

### Roast and pickled veg plate

Fire roasted peppers, aubergine, pickles, olive oil, sour dough

*VE, GF available*

## LARGE PLATES

### Signature Burger

brioche bun, lettuce, tomatoes, relish, mayonnaise and chips

£15

### Fish and chips

Haddock in GF batter, Pea puree, tartar sauce, lemon wedge and chips

*GF*

£13.95

### Penne pomodoro

Penne pasta with a rich tomato sauce with grated vegan cheese and basil

*VE*

£12.95

## SANDWICHES

CHOICE OF WHITE, MULTI SEED AND MULTI SEED GLUTEN FREE BREAD

£7.50 EACH

### Cheese and pickle

Mature cheddar with autumn fruit chutney, salad and chips

### Ham and mustard

Roast ham, dijon mustard, salad and chips

### Hummus, roast veg

Roast pepper and aubergine, and Humus, salad and chips

*VE*

## DESSERTS

£6.95 EACH

### Brownie

Chocolate brownie, honeycomb, creme chantilly and chocolate sauce

### Ice cream

Trio of vegan ice cream, raspberry coulis and wafer

*VE*

### Lemon tart

Lemon curd tart, meringue, raspberry gel

*Our chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one.*

**Got allergy concerns? Visit [allergymenu.uk](https://allergymenu.uk) & enter the code **BAN479****

*GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan*

Please ask the Food and Beverage Team for allergen information, in order to make your own menu choice.

Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website <https://allergymenu.uk>. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our Team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.