

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

DESERTS

£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 & enter the code **BAN476**

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.