

SMALL PLATE DATE SATURDAY 13TH JULY

From 1:00pm-last booking 3:15pm

Unlimited small plates & bottomless Prosecco (or sangria) - two & quarter hour sitting
£49.95 per person

MUST BE PRE BOOKED & DEPOSIT PAID AT TIME OF BOOKING, WE RECOMMEND
A CHOICE OF 2 OR 3 DISHES PER PERSON TO START & ADD AS YOU GO.
NO DOGGY BAGS, SORRY.

PLEASE NOTE THIS IS A SAMPLE MENU & SUBJECT TO POSSIBLE CHANGES

*Please advise us of any **food allergies or specific dietary requirements** before ordering
All dishes marked with (gf) either are or can be adapted to suit gluten free please advise us*

NIBBLES

Marinated olives (gf) Cashew nuts (gf) Pork crackling (gf) Garlic bread (gf)

Chicken liver pate: topped with redcurrant
jelly red onion jam & focaccia (gf)

Tandoori chicken brochette: salsa
mixed leaves (gf)

Sautéed Chorizo bites

Italian meat balls: glazed with cheese (gf)

Prawn & crayfish Salad (gf)

Anchovies in olive oil (gf)

Grilled sardines: garlic & herbs(gf)

Salt n pepper squid: garlic 'mayo

1/2 dozen King prawns: garlic, chili &
parsley (gf) £2 supplement

(v) Brie, spinach & red onion marmalade quiche tart: dressed leaves

(v) Pimento & pesto croquettes

(vg) Mushroom & garlic pate: dressed pea shoot & tomato salad
toasted ciabatta (gf)

(vg) Peri Peri cauliflower bites: harissa mayo, BBQ lime, coriander (gf)

The 'Blue Strawberry' Salad: king prawns, grilled cured bacon, Stilton, £2 supplement
Cashew nuts, crisp croutons, dressed mixed leaves (gf) (vegan version available)

SIDES

Onion rings

Frites

Chips

Mixed salad

For your convenience a suggested gratuity of 12.5% will be added to your bill for the benefit of serving & other staff