

2 COURSE SET MENU

with a drink of your choice

(125ml of wine, glass of prosecco, draught pint, or a soft drink)

FOR THE TABLE

Bread & Butter V
*Crusty Baguette,
Roasted Garlic Butter*
4.5

Hummus VE
Warm Pita, Crudites
8

Padron Peppers VE, GF
*Blistered Green Spanish Padron
Peppers & Smoked Salt*
7

STARTERS

Spinach & Artichoke Cheese Dip v
Crispy Tortilla Chips

Crispy Vegetable Gyoza ve
Sesame Ginger Slaw, Sweet Chilli Sauce

Bravas Meatballs
Beef & Pork, Arrabiata, Aioli

Salt and Pepper Squid
Sriracha Mayo

MAIN STAGE

Smoked Cheeseburger
Onion Chutney, Cheddar, Gherkin, Burger Sauce, served with Skin on Fries

Beyond Cheeseburger ve
*Beyond Veggie burger, Onion Chutney, Vegan Cheddar, Gherkin, Burger Sauce,
served with Skin on Fries*

Shawarma Chicken Pita
Hummus, Garlic Sauce, Pickled Slaw, Tomato, served with Skin on Fries

Sticky Salmon Rice Bowl
Ginger & Sesame Dressing, Avocado, Cucumber, Radish

200G Aged Sirloin Steak GF +£5 Surcharge
Fries, House Salad

SIDES

Fries VE GF £5 | Sweet Potato Fries VE GF £6 | House Salad VE GF £5

V Vegetarian VE Vegan GF Gluten Free | For allergen information, please speak to a member of staff.

We unfortunately cannot guarantee the total absence of allergens in our food.

An optional 12.5% service charge will be applied to table service.

Allergens



SET MENU

