



SAMPLE MENU
SEPTEMBER 2017

For The Table

Baguette and Salted Butter
£2

Capreolus Artisan English Charcuterie
£6.95

Mixed Olives
£2.50

Starters

Soup of the Day
Jerusalem artichoke, lemon mascarpone & baguette
£5.50

Chicken & Wood Pigeon Terrine
Apple & gooseberry compote and watercress
£8.50

Chorizo Scotch Egg
Homemade tomato ketchup
£7.75

Marinated Halloumi
Pear & walnut salad
£7.50

Crisp Salt & Pepper Squid
Spiced mayonnaise, salad leaves
£8.25/15.00

Prawn & Crab Cocktail
Avocado, tomato, pickled poached egg
£8.75

Sides £3.50
Pommes Frites
Parsley New Potatoes
Mix Salad Leaves, Vinaigrette
Chantenay Carrots
Spring Greens
Greek Salad £4.00

Mains

Spinach & Potato Bilini
Ratatouille, poached egg, toasted pine nuts
£12.50

Chicken Caesar Salad
Cos lettuce, parmesan, anchovies, croutons & caesar dressing
£13.50

Cajun Blackened Salmon
Avocado & feta, caper & agave salsa
£15.95

Barnsley Chop
Chargrilled aubergine, tzatziki & jus
£16.95

Pan Fried Hake
Chorizo tortellini, samphire & salsa
£17.25

Pork Tomahawk Steak
Green sauce, pickled apple & jus
£15.75

CW Falafel Burger
Halloumi, lettuce, harissa houmous & fries
£11.50

Chuck Steak Burger or Crispy Chicken Burger
(Add mushroom £1, bacon £1, or avocado £1.50)
£13.00

Chargrilled Ribeye 250g or Picanha 240g
Watercress & pommes frites
(Add cafe de Paris butter or peppercorn sauce 75p)
£24.50/£18.95

Sharing Pies

Smoked Haddock, Prawns & Chorizo pie *with greens for 2*
Rabbit & Bacon pie *with mash for 2*
£32.50
