



AUTUMN
WINTER

main menu

IN THE BEGINNING...

NIBBLES

MARINATED OLIVES	VE GF
4.00	

BAKED FOCACCIA	V
5.00	

SMALL PLATES

HOMEMADE SOUP OF THE DAY Served with fresh bloomer	V GFO	6.00
STICKY WELSH DRAGON SAUSAGES With blossom honey		7.00
SALT & PEPPER SQUID Served with chilli mayo and fresh lime		7.00
SHRIMP COCKTAIL With avocado, Marie rose, baby gem and seeded bloomer	GFO	7.00
CRISPY BANANA BLOSSOM Served with chipotle mayo	VE	6.00
PORK, APPLE & LEEK SAUSAGE ROLL Served with Katsu mayo		6.00
SMOKY BEEF TACO With smashed avocado and jalapeños		7.00
FALAFEL BITES With houmous and za'atar	VE	6.00
PADRON PEPPERS With sea salt and garlic mayo	VE GF	6.00
SOUTHERN FRIED CHICKEN TENDERS Served with ranch dressing		7.00

THERE WERE TWO...

SHARERS

WARM NACHOS	V	TRUFFLE OIL BAKED CAMEMBERT	V GFO
With tomato relish, cheese sauce, avocado and jalapeños		Served with chutney and fresh breads	
10.00	TOP WITH SPICED BEEF FOR + £4	14.00	

SANDWICHES

Served 12pm - 5pm	
ALL OUR SANDWICHES ARE FRESHLY MADE TO ORDER. THEY'RE SERVED ON YOUR CHOICE OF BREAD WITH FRIES AND A SIDE SALAD	
Our bread selection is:	
WHITE BLOOMER, GRANARY BLOOMER AND GLUTEN-FREE	
DEEP-FRIED FISH FINGERS With Katsu mayo and caraway slaw	12.00
TURKEY, BACON & CRANBERRY With fresh leaves and beef tomato	10.00
MATURE CHEDDAR With sandwich pickle	10.00
TUNA & CUCUMBER With black pepper mayo	11.00
COOKED HAM With egg and tomato	10.00
FALAFEL With sun-dried tomato mayo and baby leaves	10.00

“ MY DOCTOR TOLD ME I HAD TO STOP
THROWING INTIMATE
DINNERS FOR FOUR, UNLESS THERE ARE
THREE OTHER PEOPLE ”

- Orson Welles

CHAPTER II .

THE CENTRE OF ATTENTION...

LARGE PLATES		
● FRESHLY BAKED PIE OF THE DAY	● 10 OZ RUMP STEAK	
Served with your choices of creamed mash or hand cut chips, with fresh vegetables	With hand cut chips, grilled mushroom and tomato. Add peppercorn or blue cheese sauce for £2.50	
15.00	24.00	
● GRILLED 10oz GAMMON STEAK	● MAC & CHEESE SKILLET	
With hand cut chips, pineapple and two fried eggs and a side salad	With a herb crumb top and braised spiced beef	
14.00	12.00	
● HOUSE BATTERED HADDOCK	● ASIAN-STYLE PORK RIBEYE	
With hand cut chips, mushy peas and curry sauce	With skin-on fries, caraway slaw, veggies and a garlic and mustard sauce	
15.00	14.00	
● HARISSA ROASTED AUBERGINE	● COCONUT FISH CURRY	
With chilli spiced beans	Aromatic homemade curry served with basmati and almond rice	
12.00	15.00	
● PAN-FRIED RIVER COBBLER	● FALAFEL, CAULIFLOWER & EDAMAME SHAKSHUKA	
With prawns, potatoes, smoked bacon, leeks and peas, in a butter sauce with herb oil	With coconut yoghurt, pistachio and flatbread	
15.00	15.00	

SOMETHING LIGHTER?

WARM COUS COUS, SPICED SALMON & CHICKPEA SALAD	● TANDOORI SPICED CHICKEN SALAD	
A SPICED SALMON FILLET, WITH TOASTED PITTA AND HERB OIL	TOSSED GARDEN SALAD, TANDOORI SPICED CHICKEN THIGHS, CIABATTA CROUTONS, WITH A YOGHURT AND MINT DRESSING	
15.00	14.00	

A BIT ON THE SIDE...			all 4.00
BUTTERED CORN COBS	TOSSED SALAD	MAC & CHEESE	
SKIN ON FRIES	SWEET POTATO FRIES	HAND CUT CHIPS	
CHEESEY CHIPS + 50p	CAJUN SPICED FRIES	GARLIC BREAD	
ONION RINGS	PARMESAN & TRUFFLE FRIES	COLESLAW	
GARLIC BREAD WITH CHEESE + 50p	BACON TOPPED FRIES	TENDERSTEM BROCCOLI WITH CHILLI & GARLIC	

CHAPTER III .

A HAPPILY EVER AFTER.

YOU CAN DEFINITELY MAKE ROOM FOR ONE OF THESE...

○	BLACKCURRANT CRUMBLE TART Served with vanilla ice cream	VE GF	7.00
○	DARK CHOCOLATE CHEESECAKE Served with passion fruit sorbet	V	7.00
○	CHOCOLATE PECAN BROWNIE Served with salted caramel ice cream	V GF	7.00
○	WARM APPLE PLATE PIE Served with custard or vanilla ice cream	VEO	7.00
○	SYRUP SPONGE PUDDING Served with custard	V	7.00
PEACH MELBA SUNDAE V			
Vanilla and white chocolate ice cream, peaches, raspberries, marshmallows and white chocolate pieces			
FOR ONE PERSON - 7.00			
FOR TWO PERSON - 12.00			

TOO FULL RIGHT NOW?

TAKE AWAY YOUR FAVOURITE DESSERT AND ENJOY LATER...



THANK YOU FOR
YOUR VISIT

THE HURT ARMS