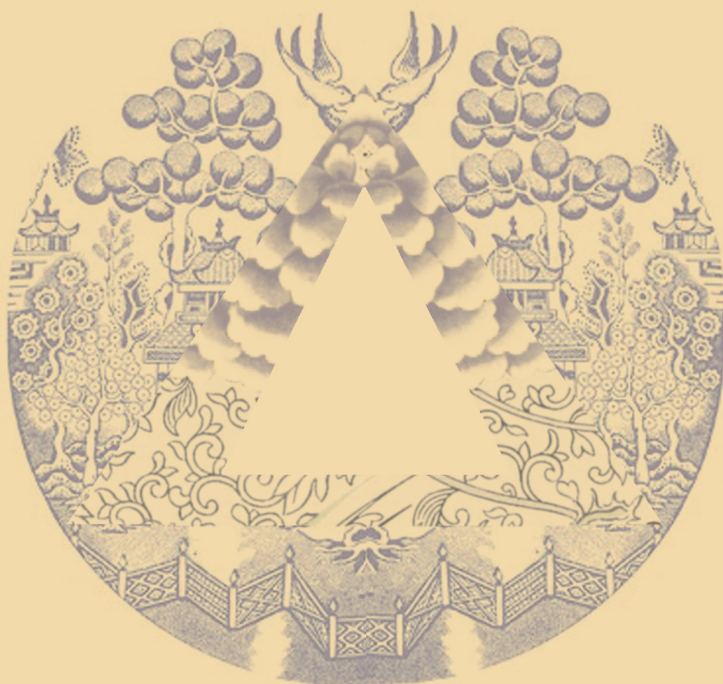


The Art of Tea



Dinner

Served 4pm til 9:30pm

Soup 4.45

Served with sourdough / granary sourdough

Olives 2.95

Crisps 1.50

Dips

Served with salad and crostini

Hummus (vegan) 4.95

Avocado & Goats Cheese (v) 4.95

Mackerel Pate 4.95

Tomato Baba Ganoush (vegan) 4.95

Olive Tapenade (vegan) 4.95

Mezze 10.95

Any 3 dips, olives, salad, crostini

Fish Platter 12.95

Haddock goujons, mackerel pate, smoked salmon,
tartare sauce, salad, capers, crostini

House Salad 3.95

Cherry Tomatoes, red onion, olives, cucumber, house
dressing (v)

Please see chalk board for daily specials

* allergy information: ask a member of staff

Toulouse Sausage	7.95
Broad bean & fennel cassoulet, charred sourdough	
Chickpea & Bean Burger	8.45
Brioche bap, smashed avocado, golden beetroot, harissa mayo, celeriac slaw, crisps (v)	
Sweet Potato Gnocchi	8.55
Cauliflower puree, portobello mushroom, dolcelatte, sage butter (v)	
Baked Goats Cheese	7.95
Beetroot, radishes, watercress, pecans, honey mustard dressing, crostini (v)	
Dukkah Chicken Breast	8.55
Roast butternut squash, crispy chickpeas, coriander, little gem lettuce, tahini dressing	
Grilled Halloumi	7.95
Quinoa, roast asparagus, spinach, salsa verde (v)	

Pizza

Margherita	6.95
Buffalo mozzarella, basil (v)	
Florentine	8.95
Spinach, olives, egg (v)	
Chipotle Chicken	8.95
Red onions, smoky chipotle chilli	
Smoked Salmon & Mascarpone	8.95
Capers	
Salami & Dolcelatte	8.95
Sun Blushed Tomatoes & Feta	8.95
Fresh Rocket (v)	
Asparagus & Gruyere	8.95
Roast peppers, red onion (v)	