



**PUB GRUB**  
for our younger diners

# WINTER

Half portions at half price of some of our tastiest dishes.  
Recommended for younger guests with smaller appetites aged 12 years  
or under.

## MAINS

**MEZZE PLATTER** (ve) 7.95

Mezze plate of harissa aubergine, globe artichoke, falafel with coconut  
cashew cream, houmous selection, pomegranate seeds, cherry tomato  
salad & flatbread

**SALMON & SMOKED HADDOCK FISHCAKE** 6.75

homemade fishcake with wilted spinach, kale & nutmeg in a cheddar  
cream sauce, free range poached egg, toasted almonds

**TOULOUSE SAUSAGE & MASH** 5.25

Lyonnaise sauce

**STEAK FRITES** 9.95

4oz sirloin steak, French fries, herb & mustard butter

**WILD MUSHROOM FRICASSEE**

**WITH POTATO, HERB & CHEESE GNOCCHI** (v) 8.50

mixed native wild mushrooms with white wine, garlic & herbs, fried  
gnocchi, Jerusalem artichoke shavings

Please ask your server for soft drink choices

Please choose your starters, sides and desserts from our a la  
carte menu.

(v) Suitable for vegetarians. (ve) Suitable for vegans. Some of our dishes may contain olive stones,  
date stones or fish bones. Please let us know of any allergies before you order. **ALLERGENS:**  
Allergen information by dish is on our allergen menu - available on request. Whilst we have  
kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are  
busy environments so we cannot guarantee their total absence in our dishes.