



## 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 <sup>(ve)</sup> 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

#### BUTTERFLY CHICKEN 5.50

coated in cheese panko breadcrumbs with a zingy lemon & lime  
mayonnaise & your choice of salad or chips

#### STEAK FRITES 9.95

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

#### WILD MUSHROOM FRICASSEE

#### WITH POTATO, HERB & CHEESE GNOCCHI <sup>(v)</sup> 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.

<sup>(v)</sup> Suitable for vegetarians. <sup>(ve)</sup> 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.