

STARTERS

GRILLED SARDINES

Grilled sardines marinated in chilli and ginger, served on toasted ciabatta with a salad garnish. £5-50

TEMPURA PRAWNS

Succulent tail on king prawns coated in a light tempura batter, served with a sweet chilli dip and mixed leaves. £5-75

SPICY CHICKEN

Strips of fresh chicken breast in a chilli and herb coating, served with a mixed leaf salad and creamy garlic dip £5-50

BRIE AND ASPARAGUS PARCELS

Somerset brie and fresh asparagus baked in golden filo pastry, served with a redcurrant relish and a mixed leaf salad garnish. £5-25

HOMEMADE SOUP

A bowl of homemade soup of the day, served with a crusty roll. £4-95

STARTERS

SMOKED SALMON

Slices of oak smoked salmon served with mixed leaves and a horseradish cream.

£5.75

SPICY LAMB

Pieces of lamb fillet marinated in chilli, tomato, & garlic served with nachos and a cooling raita.

£5.50

POTATO SKINS

Oven baked potato skins filled with crispy bacon, topped with melted cheddar and served with a salad garnish & barbecue sauce.

£5.50

PROSCIUTTO ROYALE

Crushed new potatoes topped with a light garlic and herb cream cheese and prosciutto, served on a bed of mixed leaves.

£5.75

PRAWN PLATTER

Juicy atlantic prawns served on a bed of leaves, dressed in a creamy marie rose sauce and garnished with king prawns and lemon.

£5.75