



Bar plates
All £5.00 each

Crumbed Bocconcini Mozzarella, Basil Pesto (V, E, G, N, MK) | Vegetable Money Bags, Chilli Sauce (Vegan, G, S) | Fish Cakes with Chive Butter Sauce (F, G, MK) | Honey Glazed Chorizo (MK)
Marinated Chicken Skewers (SS, S) | Carrot, Sweetcorn & Courgette Fritters with Tzatziki sauce (V, MK)

Nibbles: nuts (G, P) & olives £3 per bowl, hummus & toasted pitta bread (G)

Soup of the day (Check Specials Board)
with bread
£5.00

Mains
All £12.95 each

Sandwich of the day – please see specials board

Vegan Chilli (Soya Mince)
served with brown rice
(V, S)

Smashed Avocado
with smoked salmon and poached egg
on English muffin
(F, G, MK, E)

Breaded Chicken Burger
toasted brioche bun, lettuce, tomato, cheese and bacon
served with sweet potato fries or fat chips
(G, E, MK)

Beer Battered Fish and Chips
crushed garden peas
(F, MK, G)

Steak, Mushroom and Onion Pie
mashed potatoes
(MK, G, S)

Spicy Soba Noodles with Mixed Vegetables
add chicken £2.50
(G, S, V)

On the side £4.00
Fat Chips | Sweet Potato Fries | Cumin spiced Butternut Squash

Dessert £4.50
Plum Crumble (MK, G, V)

MD – MUSTARD, E – EGGS, SP – SULPHATES, N – NUTS, G – GLUTEN, MK – MILK, F – FISH, CY – CELERY
SS – SESAME SEEDS, C – CRUSTACEANS, M – MOLLUSCS, S – SOYBEANS, P – PEANUTS, L – LUPIN
V – VEGETARIAN

Please advise any dietary requirements before ordering.
We are unable to guarantee an allergen free kitchen.

BAR OPUS

White Wine

Pez de Rio Macabeo Sauvignon, Spain
£6.00 (175ml) | £22.00 (bottle)

The Wine-Farer Series, Chenin, S.A
7.00 (175ml) | £26.00 (bottle)

Chardonnay, Domaine Roux,
France
£7.75 (175ml) | £26.00 (bottle)

Riff Pinot Grigio delle Venezie, Italy
£8.00 (175ml) | £30.00 (bottle)

Domingo Martin Albarino, Spain
£8.50 (175ml) | £32.00 (bottle)

Huia Sauvignon Blanc, New Zealand
£10.00 (175ml) | £38.00 (bottle)

Rose wine

Pez de Rio Garnacha Syrah, Spain
£6.00 (175ml) | £22.00 (bottle)

Le Versant, Grenache Rose, France
£7.75 (175ml) | £31.00 (bottle)

Red Wine

Pez de Rio Tempranillo Merlot,
£6.00 (175ml) | £22.00 (bottle)

The wine-Farer Serier, Shiraz, S.A.
£7.00 (175ml) | £25.00 (bottle)

Tilla, Malbec, Argentina
£8.00 (175ml) | £30.00 (bottle)

Lagrimas de Graciano Rioja, Spain
£8.50 (175ml) | £32.00 (bottle)

Little Yering Pinot Noir, Australia
£9.25 (175ml) | £35.00 (bottle)

Tomas Cuisine Vilosell, Spain
£10.00 (175ml) | £40.00 (bottle)

Sparkling Wines and Champagne

Vaporetto, Extra Seco NV, Italy
£7.00 (125ml) | £32.00 (bottle)

Cavicchioli Lambrusco Rosaato Dolce, Italy
£7.00 (125ml) | £32.00 (Bottle)

Palmer & Co Brut Reserve NV, France
£13.00 (125ml) | £60.00 (bottle)

Palmer & Co Rose Reserve NV, France
£16.00 (125ml) | £80.00 (bottle)

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