

Bar and terrace menu

served from 12pm to 10pm

None of the dishes on this menu include gluten-containing ingredients

Breakfast bap

Served 9am - midday

Bacon B £5.00 served with a hash brown

Small plates

Mixed olives VE A £4.00

House marinade of chilli, garlic,
lemon and rosemary

One dish £6.50 / any three dishes £18 / or any five dishes £29

Soup of the day VE A With sliced bread

Stuffed button mushrooms VE (A) Vegan cheese, pesto and diced vegetables

Masala fried okra VE (B)
Tamarind chutney, tikka sauce

Padron peppers VE (A) Lemon aioli and sea salt

Loaded fries

Chicken fajita D £9.00

Cheddar, sour cream, salsa and jalapeños

Vegetable korma VE B £7.50

Coconut yogurt and mango sauce, crispy shallots, vegan cheese

Watching your carbon footprint?

All our dishes are graded A (very low) to E (very high)

Want to know more?

Allergens, calories, sugars, fat and carbon ratings for every dish are available **here**.

Please refer to dishes labelled as 'sub' for non-gluten containing ingredients dishes

Sandwiches and wraps

Served from midday - 6:30pm Served with chips, fries or mug of soup

Club sandwich (E) £12.50 Chicken breast, bacon, beef tomato,

little gem lettuce and mayonnaise

Coronation chickpea and aubergine club sandwich VE © £10.50

Hummus, pickled mooli and carrots, harissa mayo, mint and parsley

Bombay wrap VE © £9.50

Fried okra, spiced dhal curry, mango chutney, coconut yogurt and fresh coriander

Philly cheese steak sandwich E £15.50 Sirloin steak, cooked pepper and onion, topped with mature cheese

Burgers

Served in a brioche bun with coleslaw and a choice of chips or fries

1900 stack burger (E) £17.50

Two 4oz beef patties stacked with gherkins, lettuce, tomato, onions, cheese and homemade burger sauce

Lime and chilli-grilled chicken burger E £17.95

Greek yoghurt, guacamole, lettuce, tomato and red onions

Pizzas

Margherita © £13.50

Mozzarella, tomato and basil

Garden supreme D £14.00

Grilled aubergine and peppers, courgettes, mushroom, red onions, mozzarella and oregano

Pizza Diavola D £15.00

Spicy salami, chilli oil, grilled peppers, fresh basil and mozzarella

Mains

Grilled fillet of salmon © Crushed potatoes and crème fraiche, broccoli, sauce amandine	£17.50
Ox cheek penne pasta (E) Rich tomato and sage sauce, wild rocket and parmesan	£15.95
Penne puttanesca VE C Tomato sauce, olives, capers, rocket, chilli oil, vegan parmesan	£15.00
BBQ pork ribs (E) Tex Mex BBQ marinade, corn on the cob,	£22.00

Turkey schnitzel (E) £17.50 Fresh tomato salsa, house salad and fries

From the east

coleslaw and fries

Chicken tikka masala (E)	£16.50
Pilau rice, poppadom and mango chut	ney
Tofu and vegetable curry VE (E)	£15.50
Massaman curry, toasted cashew nut	•
coconut milk with a side of pilau rice	

Salads

Pear and goat's cheese salad © Mixed leaves, wild rocket, walnuts, honey mustard and lemon dressing	£13.00
Waldorf salad B Fresh apples, celery, pickled walnuts, grapes, yoghurt and mustard dressing	£12.95
with chicken © with smoked salmon B	£15.95 £16.50
Wild rice poké VE B Toasted sesame seeds, blueberries, avocado, sweetcorn, pickled bean sprou and mixed vegs with raspberry dressing	
with chicken D with smoked salmon B	£15.95 £16.50

Sides

Fries VE (A)	£4.00	
Sweet potato fries VE (A)	£4.00	
Chips VE (A)	£4.00	
Truffle and parmesan topping (A)	£1.50	
Garlic ciabatta (A)	£4.00	
Classic house salad VE (A)	£5.00	
Caprese salad (A)	£5.50	
Bocconcini mozzarella, pesto, cherry tom	atoes	
Baby heritage carrots VE (A)	£7.00	
Roasted in maple glaze and vegan feta cheese		

Invisible chips £2.00

0% calories. 100% charity. All proceeds go to Hospitality Action who are committed to getting the industry back on its feet, one portion of 'chips' at a time. Thanks for chipping in!

Invisible

Desserts

See our cake counter for today's selection

Macerated fresh fruits VE B £7.00 With citrus-scented cream and brownie crumble

Key lime cheesecake VE A **£7.00** Passion fruit coulis and fresh berries

Selection of ice creams and sorbets (A)

1 scoop 2 scoops 3 scoops $\mathbf{f3.00}$ A $\mathbf{f4.50}$ A $\mathbf{f6.00}$ B

- Salted caramel ice cream VE
- Vanilla ice cream
- Chocolate ice cream
- Pistachio ice cream
- Passionfruit and mango sorbet VE
- Forest fruits sorbet VE

Although we have excellent food hygiene standards and prepare food containing allergens separately, our kitchens are not a completely allergen-free environment. If you have a serious allergy or any dietary requirements please speak to a member of the team.









