

EXTENDED

Eat Out
— TO —
HELP OUT



Menu

Food Allergens: Whilst we cater for dietary preferences, we cannot guarantee that foods are entirely free of allergens, nuts or gluten because food is prepared in an environment handling nuts, gluten and other allergens. Please take note of this if your allergy is severe.

Starters

Southern fried chicken strips £5.50

Breaded chicken strips with a southern fried seasoning with a tangy bbq dip

Halloumi fries (v, gf option) £4.95

Fine breaded halloumi with a sweet chilli dip

Salt & pepper prawns £5.50

Pan fried prawns wrapped in a salt & pepper breadcrumb with tartar sauce

Mains

Steak & ale pie £14.95

British beef with strong award-winning Otter ale with roasted carrot and caramelised red onion wrapped in a thin butter short crust pastry. Served with mash & seasonal vegetables

Butternut squash & goats cheese pie (v) £11.95

Packed with butternut squash, sweet potato and red onion, crumbled creamy goats cheese and a sprinkling of herbs wrapped in a thin buttery short crust pastry. Served with mash & seasonal vegetables

Red mullet (gf) £13.95

Lightly seasoned, pan-fried red mullet served with sweet potato fries and seasonal vegetables

Chicken Breast in sun dried tomatoes (gf) £13.95

Seasoned with pesto and basil and served with rosemary roasted potatoes and seasonal veg

Salmon fillet £14.95

Supreme of salmon served with hollandaise sauce, garlic potato gratin and asparagus spears

Cider Pork Joint (gf) £13.95

Melt in your mouth pork joint with an apple cider gravy, rosemary roasted potatoes and seasonal vegetables

Choose your salad (v, gf) £7.95

Fresh seasonal salad, specially prepared by the chef to complement our dishes. Choice of Greek or chicken & bacon and 4 different dressings

Figs in blanket (v) £4.95

A rich thick fig jam with red wine and balsamic vinegar hand wrapped in puff pastry. An interesting fusion that just works!

Garlic bread, cheesy garlic bread £4.25/£5.25

A classic Italian bread seasoned with garlic (option of mozzarella topping)

Sweet Olives steak £15.95

Sirloin steak cooked to your liking served with rocket, garlic butter, Grana Padano shavings, mushroom, tomato and chips

Butternut squash & beetroot lasagne (v, gf) £11.95

Layers of fresh pasta, soft beetroot, butternut squash with a savoury white sauce topped with roasted red onions and Parmesan cheese. Served with salad and garlic pizza bread

Rosemary red onion vegan sausage & mash (v, gf) £10.95

A vegan dish for everyone. Rosemary and red onion infused plant-based sausages with a creamy mash and gravy

Choose your own curry (v) £11.95

A creamy home made curry accompanied by fragrant rice & papadum. Choose from Thai green, tikka masala, korma and jalfrezi. For only £2 add a giant authentic naan

Choose your own pizza (v, gf option) £9.95 - £11.95

Hand rolled pizza made fresh, with a choice of; Margherita, ham & mushroom, pepperoni and mushroom Veg

Choose your own pasta (v, gf option) £8.95 - £11.95

A fresh delicious pasta dish using traditional ingredients. Choose from carbonara or tomato, pesto & basil

Sweet Olives burger, 'slaw and fries £11.95

On a toasted brioche bun, cheese, bacon, gherkin, salad, topped with an onion ring, fries and slaw

Sweet Olives vegan burger, 'slaw and fries £11.95

Plant based burger on a toasted brioche bun, sweet pickle, salad, fries and slaw

Southern fried chicken burger 'slaw and fries £11.95

On a toasted brioche bun, sweet pickle, salad, fries and slaw

Sides

Side salad £3.95

Chunky Chips £3.25

Naan Bread £2.50

Skinny Fries £2.90

Seasonal Veg £2.95

Red wine sauce £2.25

Sweet Potato Fries £2.90

Peppercorn Sauce £2.25

Onion rings £2.95

Desserts

Ice cream tubs £3.50

A refreshing selection of premium ice-creams and sorbets in personal sized portions.

Choose from Bubblegum, Clotted Cream Vanilla, Chocolate (vg), Salted Caramel & Lemon sorbet

Warm chocolate orange tart (v, gf) £5.50

A wheat, gluten and dairy-free chocolate and orange tart made with a crumbly shortcrust pastry case filled with a rich, indulgent dark chocolate ganache subtly flavoured with orange, all dusted with sugar snow. Served with custard

Apple strudel £5.20

A traditional handmade apple strudel consisting of a butter enriched puff pastry jacket filled with succulent apple pieces, spiced fruit filling, hazelnuts and served with custard

Syrup sponge pudding (v) £5.40

Lashings of golden syrup cascading over a melt-in-the-mouth light and fluffy gluten-free sponge pudding. Served with custard

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