



SET MENU
*Two Courses | £15
Monday - Friday | 12-3pm

FOOD MENU

MORE ON THE BACK

LIGHT BITES

Warm Table Bread (V) £6.50

Garlic & Salted butter, balsamic olive oil

Signature Grazing Board £8.00

Tomato & red pepper houmous, Lebanese flatbread & mixed marinated olives

Add to the Board...

Balsamic borettane onions £3.50

Cream cheese stuffed cherry red peppers £4.50

Cured Italian meats £5.50 | Extra flatbread £3.00

Extra olives £3.50 | Marinated artichokes £4.50

Extra houmous £3.50

LUNCH ONLY

Chicken, Bacon & Avocado Sandwich £10.50

Mayonnaise, tomato, lettuce, skinny fries

MAINS

Ale Battered Sustainable Haddock

Thick chips, crushed peas, tartare sauce

Dry Aged Double Rib Cap Burger

Lettuce, houseslaw, bun, skin on fries | Add bacon £1 | Add Swiss cheese £1

Gluten free option available

Moving Mountains 100% Plant Based Vegan Burger (VG)

Roasted flat mushroom, rocket, herb dressing, skin on fries | Switch out your vegan burger for halloumi at no extra charge! Gluten free option available

***Roasted Cauliflower Steak (VG)**

Sautéed wild mushrooms, artichokes, tarragon, roasted shallot puree

***Wholetail Breaded Whitby Scampi**

10 pieces of scampi, crushed peas, chunky chips, tartare sauce, lemon

King Prawn & Chorizo Linguine

Garlic, chilli, lemon, olive oil

Grilled Chicken Burger

Streaky bacon, avocado, harissa mayonnaise, skin on fries | Gluten free option available

***Crispy Prosciutto Caesar Salad**

Gem lettuce, anchovies, garlic croutons. Add grilled chicken £4.00

***Leek & Pork British Sausages**

Colcannon mash potatoes, caramelised onions, house gravy

Dry Aged 100z Ribeye Steak

Roasted beef tomato, truffle mushroom, watercress & chunky chips

STARTERS

***Buffalo Chicken Wings** *£8.00

Celery crudités, cool ranch dressing

Choose from hot or bbq

Pulled Pork Nachos

Pico de gallo, cheese sauce, jalapeno,

sour cream, coriander

Garlic Buttered Dough Balls (V)

Add fior di latte mozzarella £1.50 | Add

tomato sauce & a pesto drizzle £1.50

Crispy Salt & Pepper Squid

Grilled padron peppers & saffron aioli

***Tempura Fried Broccoli (VG)**

Sesame miso dressing &

pickled Chinese cabbage

***Soup of the Day**

Artisan bread roll

£14.50

£14.25

£13.75

*£13.95

*£13.50

£15.50

£13.75

*£10.95

*£10.95

£22.95

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time.

We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients



FOOD MENU

PIZZA

Margherita (V) £9.95

Our signature pizza sauce, buffalo mozzarella, fresh oregano

Funghi (V) £12.50

Garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil

Milano £13.95

Fennel salami, prosciutto, mozzarella, fresh oregano & rocket

Diavolo £14.95

Pepperoni, nduja, crushed chilli flakes, jalapeños

Giardiniera (VG) £10.95

Our signature pizza sauce, olives, red onions, artichokes, vegan mozzarella, semi dried cherry tomatoes, basil

House Pizza £13.95

BBQ pulled pork, roasted shallots, semi dried cherry tomatoes, mozzarella, Parmesan

Metre of Pizza £32.00

Our signature wood fired thin crust dough & choose from any four toppings. Perfect for three to share.

DESSERTS

Mixed Berry Summer Pudding (V) £6.50

Crushed meringue, strawberry coulis, Pimms sorbet

Rich Chocolate Tart (VG) £7.00

Pistachio soil, raspberry gel

***Ice Cream Union's Finest Ice Cream & Sorbet (V)** *£4.75 /

2 Scoops / 3 Scoops £6.50

***Signature Apple & Honeycomb Crumble to Share (V)** £12.95 /

Traditional vanilla ice cream & Baileys custard. Can also be made for one! *£7.00

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