

NIBBLES

Selection of Bread (V) | 5.00
Served with tapenade & Mediterranean butter

Potato Crisps | 4.00
In house hand-cut & seasoned with garlic & onion

Scotch Egg | 8.00
Served with wholegrain mustard mayo

Marinated Olives (V) | 5.00
Served with sundried tomato feta

Pork Crackling | 6.00
Made fresh in-house

Wasabi Peas (VE) | 4.00
Hot & Spicy

Sesame & Honey Glazed Peanuts (N)(V) | 5.00

TAPAS MEAT

Mustard, Honey & Apple Cider Chorizo | 9.00
Served with braised sweet red cabbage

Southern Fried Chicken | 9.00
Served with a roasted garlic & chive mayo

Lemon & Paprika Chicken | 9.00
Served on a toasted flatbread topped with salsa verde & mint yoghurt

Crispy Belly Pork | 10.00
Served in a spinach & dolcelatte sauce

Chicken Cacciatore | 9.00
Chicken thighs, red pepper & olives in a Mediterranean tomato sauce

Smoked Pureed Butter Beans with Serrano Ham | 8.00
On a toasted ciabatta

Chicken Satay (N) | 9.00
Served with a creamy & spicy peanut sauce, topped with toasted coconut

Geordies in Blankets | 10.00
Honey glazed with wholegrain mustard

FISH

Gambas Tempura | 9.00
Served with sweet chilli sauce

Smoked Salmon Bruschetta | 10.00
Toasted ciabatta topped with mascarpone, salmon & chive spread, pickled fennel & olive oil

Salt & Chilli Squid | 9.00
Served with roasted garlic & chive mayo

Gambas Pil Pil | 9.00
Pan fried prawns in a spicy garlic & chilli oil

Cod & Butter Bean Stew | 12.00
Oven baked cod, roast vegetables & butter beans in a creamy fish bisque

Fish Goujons | ???
Beer battered haddock goujons served with tartare sauce

Scallop Thermidor | 15.00
Fried king scallops in a rich thermidor sauce baked with Serrano ham crumb

Mussels | 10.00
Choose from tomato, garlic, chilli & basil sauce or white wine, garlic, cream & parsley sauce. Served with toasted ciabatta

VEGGIE

Trio of Hummus (VE) | 9.00
Roasted red pepper, beetroot & classic style hummus served with flatbread

Oven Baked Camembert (V) | 12.00
Served with red onion marmalade, rosemary focaccia & selection of crudités

Stuffed Roasted Courgette (V) | 9.00
Stuffed with rice, diced vegetables & feta cheese

Sweet Potato Dauphinoise (V) | 10.00
Layers of sweet potatoes in goats cheese, cream & herb sauce topped with a parmesan crumb

Stuffed Padron Peppers (V) | 9.00
Goats cheese & mascarpone mousse stuffed padron peppers, panko coated & deep fried served with sweet chilli sauce

SIDES & SHARERS

Allergens
Please always inform your server of any allergens
(N)= Nuts
(V)= Vegetarian
(VE)= Vegan
Please ask your server for gluten-free options.

Twice Cooked Chips | 3.50

Sweet Potato & Feta Fries | 6.00

Fries | 3.00

Mixed Salad | 3.00

Caprese Salad | 6.00

Honey Roasted Veg | 4.00

Cauliflower Cheese | 4.00

Cured Platter | 12.00pp (minimum 2 people)
Cured meats with fresh fruit, pickles, celery sticks, sundried tomatoes, parmesan, olives, crackers, Mediterranean breadsticks & filo crisps

Formaggio Platter | 12.00pp (minimum 2 people)
7 different types of cheese with fresh fruit & pickles, a trio of chutneys, crackers, olives, sundried tomatoes, Mediterranean butter & fresh bread

The Fusion Board | 14.00 (minimum 2 people)
A combination of both the Cured & Formaggio platters for a perfect balance of flavours