

SHARES

(for two)

Meaty Skewers £18

Steak & buttermilk chicken skewers with houmous, olives and flat breads (gfo)

Baked Camembert £17

Garlic & rosemary studded camembert, toasted artisan breads, chutney, crudites (gfo) (v)

Nachos £15

Corn nachos layered with cheese, guacamole, refried beans, sour cream, jalapenos and salsa (gf) (v)

Houmous £12

Homemade hummouses, toasted flatbread, crudites & marinated olives (gfo) (veo) (v)

STARTERS

Spring Soup £8

Tasty spring soup with herb oil & warm bloomer (gfo) (ve)

Green Mac & Cheese £8

Green spinach mac n' cheese, toasted pine nuts and roasted vine tomatoes (v)

Bubble & Squeak £10 / £18

Burnt bottom bubble & squeak, poached egg, streaky bacon or smoked salmon, hollandaise sauce (cbv/ve) (gf)

Mushrooms on Toast £10

Sauteed garlic field mushrooms & creamed spinach on toasted sourdough (gfo) (v)

Mackerel Mousse £10 (new)

Lightly smoked mackerel & apple mousse with cucumber & watercress salad, French toast (gfo)

Breaded Brie £10

Breaded brie wedges, caramalised onion chutney & dressed leaved (v)

Mussels £10

Pan fried Mussels in White Wine & Garlic, toasted sourdough (gfo)

*If you have any **food allergies or intolerances** please make a member of our Team aware as **not all ingredients are listed on the menu**. We cook in an environment that uses most allergens on a regular basis. Whilst we endeavour to do our best, there can be **no guarantee of an allergen free product**.*

(v) = vegetarian (ve) = vegan (gf) = gluten free. All breads can be Gluten Free (please ask)

An optional service charge of 12.5% will be added to your final bill

MAINS

Halloumi & Mushrooms £15

Open grilled halloumi & garlic field mushrooms, avocado, tomatoes, toasted sourdough (gfo) (v)
Add Smoked Salmon £2

Spring Risotto £16 (new)

Asparagus, petit pois & mange tout risotto with parmesan shards (gf) (v) (veo)

Chicken Schnitzel £18 (new)

Chicken breast coated with Panko breadcrumbs, herby garlic butter, fries and tenderstem broccoli

Market Fish £22

Market fish, herb crushed new potatoes, slow braised carrots & samphire, caper & chilli butter (gf)

King Prawn Linguine £20

Juicy King prawns, chillies, garlic, shallots, lemon & parsley sauce, parmesan

Fish & Chips £12 / £18

Rebellion beer battered haddock, home cut chips or fries, tartare sauce, minted pea puree, burnt lemon

Fishcake £16

Homemade fishcake, buttered greens, poached egg & hollandaise sauce

Lamb Schwarma £20 (new)

Slow cooked shredded lamb, harissa pitta, pickled red cabbage, cucumber salad, houmouses (gfo)

Ham, Egg & Chips £16 (new)

Ham hock, fried egg, spiced pineapple chutney, fat chips (gf)

Pie & Mash £21

Handcrafted Pie of the Day, creamy mash, seasonal green, endless gravy (vo)

Moules Frites £18

Pan fried Mussels in White Wine & Garlic, fries, toasted sourdough (gfo)

Barnsley Lamb Chop £30 (new)

Tender and tasty Barnsley lamb chop, buttered new potatoes, pea puree, garden peas, purple stemmed broccoli (gf)

Ribeye Steak £36

Ribeye (8oz) steak, homemade triple cooked chunky chips or fries, portobello mushrooms, vine tomatoes & watercress (gf)

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