

## Lunch served 12pm - 2.30pm Dinner served 5.30pm - 9pm

## **Small plates**

Soup of the day, served with our bakery focaccia (vg, gfo)			7.00
Smoked mackerel & horseradish paté, toasted focaccia & pickles (gfo)			10.00
Grilled aubergine tabbouleh with a coconut & tahini dressing (vg)			10.00
Mozzarella & prosciutto salad with a fig chutney (gf)		10.00	
Homemade duck, chicken & sour cherry terrine, raspberry vinaigrette & rocket (gf)		10.00	
Spanikopita with a tomato sauce - spinach & feta filo pastry (n)		10.00	
Polpette meatballs with parmesan shavings			10.00
Large plates			
9oz Sirloin steak served <i>with roasted mushroom &amp; tomato, and skinny fries (gf) Garlic butter Salsa verde</i> +1.50  +3.00			24.00
Fajita chicken rice bowl with burnt lime (gf)			20.00
Falafel & avocado burger, beetroot hummus, fries & coleslaw (vg, gfo)			15.50
The Tuns burger, with skinny fries & homemade slaw (gfo) 6oz burger topped with cheese & bacon, in a brioche bun			15.50
Beer battered haddock & chips Crispy haddock, served with peas, skinny fries & homemade tartare sauce			15.95
Vietnamese Pho Bo A classic beef brisket & noodle broth, with fresh herbs)			20.00
Sweet potato & peanut curry, served with lemon scented rice & naan (vg, gf,n)			20.00
Honey glazed duck confit, Lyonnaise potatoes & fresh asparagus (gf)			22.00
King prawn linguine in a cream sorrel sauce & courgette ribbons			22.00
Chicken & bacon Caesar salad (gfo) Romaine lettuce, chicken, croutons, bacon, anchovies, croutons			18.00
	Focaccia with oil and balsamic Chunky chips		4.00

(Gf) gluten-free, (gfo) gluten-free option available, (vg) vegan, (vgo) vegan option available, (n) nuts

If you have a food allergy, or special dietary requirement, please inform a member of staff.

Due to the nature of our business we cannot guarantee the food prepared on these premises are free from allergenic ingredients