

• M'EATING POINT •

EVENING MENU

tapas & starters

Parisienne crusty bread bowl	3.00
Olives, dipping oil & vinegar with a little dipping bread Ve	4.00
garlic & herb ciabatta Ve	3.00
garlic & herb ciabatta with cheese V	3.50
Freshly battered onion rings with honey mustard V	3.50
Patatas bravas Ve GF	4.30
Tortilla Español Ve, GF	4.30
Loaded fries • fried onion, crispy bacon topped with fried egg GF	4.30
Nachos • jalapeño, cheese, sour cream & salsa V, GF	4.30
Caprese Salad • tomato, mozzarella & basil oil V, GF	4.30
Rainbow Salad • mix of pearl couscous, lentils & vegetables Ve	4.30
Garlic mushrooms in a spinach cream Ve, GF	4.30
Crispy lamb breast with feta & minted yoghurt GF	6.00
Peeled king prawns with chorizo & cherry tomato GF	6.00
Goats cheese fritters with beetroot & honey V	6.00
BBQ belly pork bites	6.00
Halloumi fries & chilli jam V GF	6.00
Shredded duck with spring onion, cucumber, hoi sin & chinese pancakes	6.00
Freshly battered calamari rings with house made aioli	6.00
Roasted Asparagus spears with black pepper & poached egg V (Ve)	6.00
Cajun cauliflower wings Ve	6.00
Serrano & Manchego GF	6.00

If you have a food allergy or any special dietary requirement, please let a member of the team know before placing your order. We have a small kitchen and there is a possibility of minor cross contamination through cooking equipment.

• M'EATING POINT •

EVENING MENU

m a i n s

Pan fried D cut gammon steak, served with egg, pineapple & skin on fries **GF** 11.75

Thai Green Curry served with chota naan and sticky jasmine rice (**V, GF**)
Choose from King Prawn (13.25), Chicken (11.75) or Vegetable (9.75)

Pan fried salmon and spring onion fishcakes on a bed of dressed salad and topped with a lime mayonnaise **GF** 12.80

Baked tumbet with a mixed vegetable salad & coleslaw **V, GF** 9.85

b u r g e r s

All served in a brioche style potato bun, with salad, sauce, relish skin on fries & coleslaw.
Add bacon for £1 • Add cheese (vegan available) for 30p

Smashed beef burger • 4oz / 8oz 8.50 / 10.20

Southern fried chicken burger • 4oz / 8oz 9.75 / 12.15

Vegan burger **Ve** • 4oz / 8oz 10.40 / 13.10

d e s s e r t s

House made raspberry & white chocolate cheesecake with raspberry coulis & cream **V** 5.50

Tart au citron with crème fraîche & honey **V** 5.50

Double chocolate brownie served with chocolate drizzle & vanilla ice cream **V** 5.50

Warm treacle tart with custard **V, (Ve)** 5.50

Strawberry & rhubarb crumble with almond crumb & cream **GF, Ve** 5.50

Welsh cheeseboard selection with biscuits, grapes, celery & chutney **V** 9.00

If you have a food allergy or any special dietary requirement, please let a member of the team know before placing your order. We have a small kitchen and there is a possibility of minor cross contamination through cooking equipment.