



FUSION MENU

◆ STARTERS ◆

FRIED CALAMARI £8

Freshly made fried calamari served with sesame coriander sweet chilli dip.

ARANCINI £7

Butternut squash, carrot shavings, spinach, parmesan & goats cheese risotto arancini balls. Served on bed of rocket with butternut squash and carrot puree.

VEG | VE ON REQUEST*

CAMEMBERT TO SHARE £12

Oven roasted camembert with rosemary, served with warm crusty bread & red onion chutney.

VEG

WILD MUSHROOMS £7

Sautéed wild mushroom in a white wine cream sauce served on warm crusty bread.

GF ON REQUEST* | VE ON REQUEST*

CAMEMBERT BITES £5

Deep fried camembert bites served on a bed of rocket, served with cranberry sauce.

VEG

GARLIC PRAWNS £8.50

Pan fried garlic prawns on a bed of lemon vinaigrette dressed rocket served with toasted sour dough.

◆ MAINS ◆

BISTRO CHEESEBURGER £12.50

A beef patty, topped with a cracked black pepper mustard mayo, melting cheese, lettuce, tomatoes, bacon & pickles. Served with onion rings, rustic chips and house slaw.

LINE CAUGHT SEABASS £16.50

A Panfried seabass cooked in butter and white wine. Served with creamy leek infused mash potatoes, steamed broccoli, fresh homemade mango salsa and a lemon prawn sauce.

STUFFED CHICKEN £14.95

A succulent asparagus stuffed chicken breast wrapped in bacon with a homemade wild mushroom sauce. Served with leek infused mash.

SIRLOIN STEAK £19.50

30 day aged premium-cut sirloin, cooked your way. Served with sautéed wild garlic mushrooms, vine cherry tomatoes, beer-battered onion rings and rustic chips.

CHIMICHANGA £12

Fried crispy tortilla stuffed with chicken, vegetables, melted cheese and jalapeño. Topped with salsa and sour cream. Served with rustic chips & house slaw.

VEG | VE ON REQUEST*

KING PRAWN LINGUINE £14.50

Linguine pasta tossed with garlic infused king prawns, slices of avocado and cherry tomatoes. Drizzled with fresh lime juice, garlic oil and fresh coriander.

VEG ON REQUEST*

GOATS CHEESE SALAD £10.50

Warm goats cheese, croutons, avocado, mixed leaves, olives, cucumber, tomatoes, micro herbs and balsamic reduction dressing. Add chicken £2.

VEG

SEASONAL PIE £10.50

Ask your server for today's choice. Served with our special creamy mustard, black pepper & chive mash, steamed asparagus and gravy.



All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before placing an order.