

NIBBLES & SNACKS

- Breaded mozzarella sticks** 6.25
Sweet chilli dip
- Toasted herb ciabatta with garlic olive oil** 4.50
- Toasted garlic ciabatta with grilled cheese** 5.00
- Grilled halloumi cheese** 6.50
Balsamic, chopped fresh basil
- Bowl of marinated olives** 4.00
Roast garlic & herbs
- Mini chorizo, honey & black pepper** 6.50
- Lebanese baba ghanouj & warm pitta bread** 6.25
Roast aubergine salsa
- King prawn rice paper wrap** 6.00
Pickled cucumber & carrot, chilli & coriander dip
- Homemade beetroot hummus** 5.50
Pitta bread
- Or choose 3 dishes from the above list** 15.00

Additional Dips from the Menu (Ordered Separately) - 2.00

- Sweet chilli
- Beetroot hummus
- Baba ghanouj
- Garlic mayonnaise
- Olive oil & balsamic

MEAT GRAZING

- Albondigas** 7.50
Smoked paprika sauce, ciabatta
- Crisp chicken lollipops** 7.50
Chilli & coriander dip
- Spiced sweet Kikkoman beef kebabs** 8.50
Toasted sesame
- Guernsey beef sliders** 8.00
Pickles, cheese, Dijon mayo
- Tandoori grilled chicken skewers** 7.75
Cucumber & mint raita
- Mongolian fire pot** 7.50
Sausages & chilli mustard
- Asian duck spring rolls** 7.75
Plum sauce
- Baby back ribs** 7.75
Bourbon whiskey BBQ glaze

SEAFOOD GRAZING

- Goujons of lemon sole** 7.50
Pickled vegetables, garlic mayo
- Curried tempura calamari** 8.00
Rocket & kimchi salad, garlic dip
- Thai cod & king prawn bonbons** 8.25
Sour chilli & coriander shoots
- Garlic baked king prawns & chorizo** 8.00
Ciabatta sticks
- Chargrilled baby octopus & chorizo salad** 8.25

VEGGIE GRAZING (V)

- Deep fried brie** 7.00
Spanish orange blossom honey, hazelnut dukkah
- Crispy breaded zucchini & fried halloumi** 7.00
Roast aubergine salsa, chilli
- Sambousek** 6.50
Ask for this weeks flavour
- Breaded Guernsey button mushrooms** 7.00
Garlic Aioli

VEGAN GRAZING (VE)

- Buffalo cauliflower wings** 6.00
Tomato salsa
- Spinach, walnut & tofu spring rolls** 7.00
Pesto salad
- Filo bakes** 7.00
Spiced sweet potato, sun-blushed tomato, beetroot hummus
- Falafel with guacamole dip** 6.50

A GRAZE ON THE SIDE

- Thick cut chips** 4.00
The classic accompaniment
- Sweet potato fries** 4.25
- Chorizo patatas bravas** 5.00
Sundried tomatoes, garlic, thyme, chilli
- Grilled peach, rocket & pistachio salad** 4.50
- Asian salad, kimchi** 4.50
- Tortilla** 4.50

(v) vegetarian | (ve) vegan

Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products. If you have any dietary or allergen requirements please speak to a member of staff before ordering.

DESSERTS

Assorted chocolate truffles 4.00

CHOCOLATE FONDUES 8.75

Dark White Milk Chocolate

Choose any Two:

Marshmallow Sliced banana Shortbread

Strawberries Fudge Amaretti biscuits

Additional item - 2.10

Vegan chocolate fondue available on request +2.20

COFFEES

Café noir 2.00

Café au lait 2.20

Cappuccino 2.50

Latte 2.60

Espresso 1.95

Hot chocolate with marshmallows 3.00

Breakfast blend, Earl Grey, Mint Tea Infusions 1.95

Liqueur coffees from 6.00

Please indicate the number of each dish you require in the box provided.

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