



## STARTERS

CHEF'S SOUP warm bread and butter (GF*) <i>check out the specials board for flavour</i>	£6.20
BREAD & OLIVES warm bread served with homemade compound butter (VE available)	£7
PORK & CHEDDAR SAUSAGE ROLL homemade sausage roll with vegetable pickle	£9
CHICKEN & PISTACHIO ROULADE chorizo jam (GF)	£8.50
SMOKED MACKEREL PÂTÉ oatcakes and an apple and fennel salad (GF)	£9
ONION & COURGETTE BHAJJI coriander and red onion salad and garlic sauce (VE, GF)	£8.50
CAPRESE SALAD heirloom tomatoes, burrata, basil and balsamic dressing (V, GF)	£8.50

## LIGHTER BITES

PANZANELLA SALAD roasted peppers, olives, artichokes, capers, croutons, herb oil dressing (VE)	£11.50
CONFIT DUCK LEG SALAD black pudding, walnuts and compressed plums	£12.50
KOREAN BAO BUNS filled with your choice of mushroom or pork belly and kimchi slaw (DF)	
	BBQ mushrooms (VE) £10 BBQ pulled pork £11.50
BURRITO BOWL your choice of spiced beans (VE) or Mexican spiced chicken, rice, salsa and cheese soured cream, guacamole and tortilla (GF*)	
	Spiced Beans (VE) £12 Mexican Chicken £14

## TA FAVOURITES

STEAK FRITES RUMP STEAK (approx. 6oz) served medium-rare with fries and your choice of sauce <i>peppercorn, blue cheese or Parisian butter (GF*)</i>	£15.50
FISH AND CHIPS battered haddock, hand-cut chips, garden peas and tartare sauce (DF, GF*) small £10 large £16	
TA BEEF BURGER topped with bacon and cheddar, burger sauce, fries and coleslaw (GF*)	£15.50
SPICED LENTIL VEGAN BURGER topped with vegan cheese and chilli jam, fries and vegan slaw (VE)	£14
MEXICAN CHICKEN BURGER topped with cheese, salsa and tortilla crunch, guacamole and fries (GF*)	£15.50
KORMA choice of cauliflower (VE) or Chicken with basmati rice and homemade naan	
	Cauliflower (VE) £14.50 Chicken £16
CHEF'S PIE spring onion mashed potatoes and seasonal vegetables <i>check out the specials board for flavour</i>	£15
WILD MUSHROOM RIGATONI creamy garlic and tarragon sauce (V)	£14.50
FILLET OF SEABASS crushed new potatoes, sun dried tomatoes and salsa verde (GF, DF)	£19
10OZ RIBEYE STEAK served with hand-cut chips, cherry vine tomatoes and caramelised onion purée (GF, DF)	£34.50

## SAUCES & SIDES

PEPPERCORN SAUCE (GF, V)	£2
CURRY SAUCE (VE)	£2
PARISIAN BUTTER (GF)	£2
BLUE CHEESE (GF, V)	£2
FRIES (VE, GF)	£5
DIRTY FRIES topped with macaroni cheese, bacon jam and crispy onions	£8.50
LOADED FRIES topped with pulled pork belly, cheese and chipotle mayo	£8.50
LOADED VEGAN FRIES topped with mixed bean chilli, vegan cheese, tortilla chips and guacamole (VE)	£8
SEASONAL VEGETABLES (VE, GF)	£5
MIXED SALAD (VE, GF)	£4.50

## DESSERTS

STICKY TOFFEE APPLE PUDDING rich toffee sauce, baby apple and vanilla ice cream (V)	£8
LIMONCELLO TIRAMISU limoncello and pistachio tiramisu topped with white chocolate shavings	£8.50
VEGAN BEETROOT BROWNIE served warm with raspberry sorbet (GF, VE)	£8
STRAWBERRY MERINGUE with basil, white chocolate and macerated strawberries (V,GF)	£8.50
CHEESEBOARD blue cheese, brie and smoked applewood cheddar, oatcakes and red onion marmalade (GF, V)	£8.50
SELECTION OF ICE CREAM & SORBET	
1 SCOOP £1.50 2 SCOOPS £3 3 SCOOPS £4.50	
Ice cream – chocolate, vanilla or strawberry (GF,V)	
Sorbet – lemon, orange or raspberry (GF, VE)	

GF gluten free VE vegan V vegetarian DF dairy free (\* with adaptations – please ask your server for details) Although our staff members take every precaution to avoid cross contamination our menu items may still come into contact with some allergens. Please make us aware of any allergies and speak to your waiter about the ingredients in your meal when you order.