

Evening Grill Menu

To nibble and start with a glass of ...

Organic Grilled Sourdough	1.95	Crab, Avocado & Chilli Crostini	8
Chilli Meatballs w/ Tzatziki	4	Grilled Halloumi w/ Smoked Aubergine	7.5
Giant Green Olives	4	Grilled Goats' Cheese w/ Pistachio, Honey & Fig	6.5
Croquettes of the day	4	Beef Carpaccio w/ Rocket & Parmesan	8

Sharing Boards for 2 – 3. Served with Organic Sourdough

Whole Baked Camembert <i>with Garlic & Rosemary</i>	11
Mediterranean Board <i>Red Lentil Falafel, Houmous, Smoked Aubergine Purée, Grilled Halloumi, Pork & Beef Meatballs</i>	12
Meat Board <i>Selection of Charcuterie & Pickles</i>	12

Megan's Avocado Caesar

Cos Lettuce, Croutons, Parmesan Crisps, Caesar Dressing & Avocado

On its own 7.95 w/Grilled Chicken 10.95

The Grills...

All served with a choice of Sauce and Skinny Fries.

All steaks come from Aubrey Allen who slowly rear grass-fed cattle in the British Isles.

Cote de Boeuf for 2 (700-750g)	24 pp
Seafood Board for 2 or 3 (Salmon, Tiger Prawns, Swordfish)	21 pp
Hand-cut Bavette Steak <i>with Thyme</i>	15
Chargrilled Rib Eye Steak (300g)	19
Megan's Burger (<i>cheese 1.00, add bacon for 1.50</i>)	12.95
Spicy Chicken Skewers	15
Grilled Fillet of Salmon	15
Tiger Prawns <i>with Garlic and Lemon Butter</i>	17
Grilled Swordfish <i>with Charred Roasted Vegetables</i>	16
Chargrilled Halloumi <i>with Roasted Veg (v)</i>	14

Sauces

Garlic & Parsley Butter	Peppercorn Sauce	Béarnaise
Chimichurri	Salsa Verde	Basil Pesto
	Tomato & Coriander Salsa	

Sides All sides 3.75

Skinny Fries	Chilli Sweet Potato Wedges	Peas with Mint
Charred Corn On The Cob	Mixed Greens	Sautéed Spinach w/Garlic
	Green Beans	