

EVENING MENU

(GF) GLUTEN FREE, (G*) GLUTEN FREE ADAPTABLE, (V) VEGETARIAN

STARTERS

Soup of the Day (G*) Served with chef's bread	£5	Crispy Chicken Wings (GF) In a secret sauce with celery and blue cheese dip	£6
Crispy Squid (GF) Served with spicy tomato & roasted pepper sauce	£6	Chicken Liver Pate (GF) (G*) Served with Melba toast and red onion chutney	£6
Homemade Houmous Pesto & Pine Nuts (V) (G*) Served with a choice of carrot & celery sticks or spiced tortilla chips	£5	Pimento Macaroni Cheese (V) Spicy peppers, macaroni, creamy emmental & smoked apple wood cheddar	£6
Chilli & Thyme Pork Belly Bites (GF) Served with a waldorf slaw	£6		

MAIN DISHES

Grilled Salmon Escalope Salad Niçoise (G*) With tarragon mayo, croutons, sun dried tomatoes, black olives, boiled egg, anchovies & dressed cos lettuce leaves.	£12
The Summer Salad (V) (G*) Black olive, feta cheese, walnut, apple, baby cos lettuce house vinaigrette, parmesan shavings & herbed croutons Add crispy king prawn for £3	£8
Collina Chicken Curry (G*) With braised rice and prawn crackers	£11
Grilled Smoked Haddock (GF) <i>(Goes perfectly with a glass of zesty and refreshing Esk Valley Sauvignon Blanc from New Zealand)</i> Served on crispy potatoes, creamed spinach, poached egg & hollandaise sauce	£12
Collina Burger (G*) With creamy smoked cheese, chorizo and pesto and rosemary fries	£11
Collina Salt & Chilli Chicken Burger (G*) With garlic aioli and rosemary fries	£11
Pimento Chicken (GF) Chicken breast topped with pimento cheese, set on a sundried tomato & black olive crushed potato & drizzled with truffle oil	£12
Five Mile Town Goats Cheese & Beetroot (V) (GF) With fried duck egg on potato rosti, red wine reduction & mixed leaf salad	£9
Mediterranean Rigatoni Pasta (V) Feta cheese, courgettes, peppers, tomato and basil, tossed in pesto and served with garlic sourdough bread Add smoked chicken for £2½	£10
Collina Beef Asado <i>(Pair with a glass of Australian full bodied Evans And Tate Big Squeeze Shiraz)</i> Braised beef cheek with rosemary fries, mixed leaves & served with a choice of Creamy Mushroom Sauce Béarnaise Sauce Gravy Garlic Butter Paprika Butter	£13
Collina Trio of Pork <i>(For the perfect pairing, team with a glass of our light and juicy Legaris, Roble Tempranillo from Spain)</i> Mixed grill of pork served with cider red cabbage, sauté potatoes & side of gravy. Rosemary pork shoulder shredded & grilled with rosemary butter topped with apple crisp, crispy honey glazed pork belly and Collina slow cooked rosemary ham	£14
Pan Fried Hake <i>(We recommend that this is enjoyed with a glass of light and zingy Santepietre Pinto Grigio from Italy)</i> Topped with crispy king prawns, Sicilian potato salad & salsa verde	£13
Bourbon BBQ Pulled Pork Stack <i>(Why not try a New York Sour Cocktail to balance the sweet BBQ Bourbon Kick)</i> Pork shoulder marinated for 24 hours in a secret rub and braised for 5 hours with apple cider. Served with sourdough bread, waldorf slaw and rosemary fries	£11

SIDES

House Salad £3 Apple Slaw £2 Crispy Garlic Potatoes £3
Rosemary Salted Fries £3 Chunky Chips £3
Collina Mac & Cheese £3 Seasonal Vegetables £3

DESSERTS

Baked Alaska £5 ½
Strawberry Pavlova £5 ½
Cheesecake of the day £5 ½