

## AUGUST 2020

We locally source, freshly prepare & forge great relationships with all of our suppliers. We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!

### BREAKFAST

Full breakfast \_\_\_\_\_ £10.50

Full vegetarian breakfast (v) \_\_\_\_\_ £9.50

Sautéed wild mushrooms on toast (v) w/ spinach & shallots \_\_\_\_\_ £6.25

Smashed avocado (v) w/ chilli flakes & poached eggs on toast \_\_\_\_\_ £7.95

#### Baked eggs

w/ chorizo, parmesan & spinach \_\_\_\_\_ £7.50

w/ Belhaven smoked trout, pickled cucumber & rocket \_\_\_\_\_ £7.50

Breakfast bowl (ve) w/ quinoa, smashed avocado, spiced beans, flatbread, tomato, chilli & coriander \_\_\_\_\_ £9.50

Scrambled eggs (v) w/ artisan toasted bread \_\_\_\_\_ £5.25

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Classic Mary \_\_\_\_\_ £5.95

Ketel one vodka, lemon, fresh tomato juice, house hot sauce, celery salt, black pepper

(v) - vegetarian    (ve) - vegan    (gf) - gluten free

Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

Gluten free alternatives available. Please ask your server

Separate Vegan and Kids menus are available.

### WHILE YOU WAIT

Bread, olives & oils (v) \_\_\_\_\_ £4.25/5.95

Hummus & olives (ve) w/ flatbread \_\_\_\_\_ £3.95

### STARTERS

(gf) Gluten free alternatives available. Please ask your server

### STARTERS

(gf) Gluten free alternatives available. Please ask your server

Soup of the day w/ artisan seeded bread (ve) \_\_\_\_\_ £5.50

Bread, olives & oils (ve) \_\_\_\_\_ £4.25 / £5.95

East Lothian seafood chowder \_\_\_\_\_ sml £5.95 / lrg £8.95

Mushrooms on toast (v) w/ spinach & crispy shallots \_\_\_\_\_ £5.95

BBQ pulled jackfruit (ve) w/ flatbread & avocado mousse \_\_\_\_\_ £5.50

Ham hock terrine w/ crostini & piccalilli \_\_\_\_\_ £5.95

### MAINS

Hake fillet w/ bombay potatoes, peas & yoghurt dressing \_\_\_\_\_ £12.95

Red pepper & coconut curry w/ vermicelli noodles (ve) \_\_\_\_\_ £10.95

add grilled chicken \_\_\_\_\_ £2.50

add Belhaven smoked trout \_\_\_\_\_ £2.50

Poached smoked haddock w/ fennel crushed potato, garlic kale & chilli cheese sauce \_\_\_\_\_ £11.95

#### Halloumi & smashed avocado salad

w/ sweet pickled kohlrabi, miso dressing & crostini \_\_\_\_\_ £10.50

add grilled chicken \_\_\_\_\_ £2.50

add Belhaven smoked trout \_\_\_\_\_ £2.50

#### Flat iron steak slices (served warm)

w/ rocket, parmesan, balsamic glaze & fries \_\_\_\_\_ £16.95

### BURGERS & SANDWICHES

(gf) Gluten free alternatives available. Please ask your server

Chickpea & squash burger (v) w/ flat bread, aubergine bhaji, mango chutney, yoghurt & fries \_\_\_\_\_ £11.95

Daily gourmet burger w/ fries \_\_\_\_\_ £14.50

Steak burger w/ beef tomato, cheese, onion, house burger sauce & fries \_\_\_\_\_ £12.95

add bacon \_\_\_\_\_ £1.00

add haggis \_\_\_\_\_ £1.00

Bass Rock salmon burger w/ sesame seeds, pickled cucumber, wasabi mayo & fries \_\_\_\_\_ £12.95

Pulled pork wrap w/ honey mustard, house salad & crisps \_\_\_\_\_ £9.95

### SIDES

Hummus & olives w/ flatbread (ve) \_\_\_\_\_ £3.95

Mac & Cheese (v) \_\_\_\_\_ £3.50

add truffle oil \_\_\_\_\_ £1.00

Rocket & Parmesan \_\_\_\_\_ £3.30

Sweet potato fries (ve) \_\_\_\_\_ £3.95

Truffle & Parmesan fries \_\_\_\_\_ £4.25

Fries (ve) \_\_\_\_\_ £3.50

add chilli, curry or garlic \_\_\_\_\_ £0.45

### MAKE THEM SMILE

Herringbone gift vouchers are available in £25 denominations, just ask at the bar.



# DAYTIME

## AUGUST 2020

We locally source, freshly prepare & forge great relationships with all of our suppliers. We cook all of our food fresh, so please be patient & we hope it will be worth it. If you're in a hurry, please let us know. Enjoy!



### WINE BY THE GLASS

SPARKLING (175ml)

Botter Prosecco (v) Spumante DOC (Italy) \_\_\_\_\_ £5.25

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WHITE (175ml)

Monte di Cello (v) Trebbiano, Emilia (Italy) \_\_\_\_\_ £4.50

Goyenechea Torrontes Mendoza (Argentina) \_\_\_\_\_ £4.75

Mar de Lisboa Lisbon (Portugal) \_\_\_\_\_ £4.95

Herringbone House Sauvignon Blanc (Chile) \_\_\_\_\_ £5.50

Finca Fabian (v) Organic Verdejo, La Mancha (Spain) \_\_\_\_\_ £5.75

Fleur du Cap Chenin Blanc, Stellenbosch (South Africa) \_\_\_\_\_ £5.95

Domini Del Leone (v) Organic Pinot Grigio, Venezia (Italy) \_\_\_\_\_ £6.25

Le Versant Viognier (v) Languedoc (France) \_\_\_\_\_ £6.50

Terrasses de la Mar Picpoul de Pinet, Languedoc (France) \_\_\_\_\_ £6.50

Egobodegas (v) Goru el Blanco, Jumilla (Spain) \_\_\_\_\_ £6.95

Sillages Albarino Languedoc (France) \_\_\_\_\_ £7.25

Samurai Chardonnay (South Australia) \_\_\_\_\_ £7.25

Sacred Hill Sauvignon Blanc, Marlborough (New Zealand) \_\_\_\_\_ £7.50

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ROSÉ (175ml)

Angels Tears Dry Rose Coastal Region (South Africa) \_\_\_\_\_ £4.95

Finca Fabian (v) Organic Garnacha Rosado (Spain) \_\_\_\_\_ £5.95

Foncalieu Chemin de Provence Rosé (France) \_\_\_\_\_ £6.75

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RED (175ml)

Monte di Cello (v) Sangiovese, Emilia (Italy) \_\_\_\_\_ £4.75

Franschoek Cellars Shiraz (v) (South Africa) \_\_\_\_\_ £4.95

Herringbone House Red Vin de France (France) \_\_\_\_\_ £5.50

Valdemoro Carmenera Central Valley (Chile) \_\_\_\_\_ £5.75

Mooiplaas (v) Bean Pinotage, Stellenbosch (South Africa) \_\_\_\_\_ £5.95

Domini Del Leone (v) Organic Corvina Merlot (Italy) \_\_\_\_\_ £6.25

El Viejo Pinot Noir Central Valley (Chile) \_\_\_\_\_ £6.75

La Tannerie Cite de Carcassone (France) \_\_\_\_\_ £6.75

Passo Antico Sardinia (Italy) \_\_\_\_\_ £6.95

Donkeyjote Organic Garnacha, Navarra (Spain) \_\_\_\_\_ £7.25

Mar de Palha Tinto Lisboa (Portugal) \_\_\_\_\_ £7.25

Henry Fessy (v) Beaujolais Villages (France) \_\_\_\_\_ £7.50

Chateau Brande Brègere Bordeaux Superior (France) \_\_\_\_\_ £7.75

### DRAUGHT BEER

House lager (Pravha) \_\_\_\_\_ 4.0% £4.00

Fallen Odyssey Blond \_\_\_\_\_ 4.1% £4.95

Chieftain Ipa \_\_\_\_\_ 5.5% £4.95

Staropramen \_\_\_\_\_ 5.0% £4.75

Aspalls Cyder \_\_\_\_\_ 5.5% £4.65

Please ask your server for our guest beers.

### SOME FAVOURITE BOTTLES & CANS

Bohemian Pilsner (v) 330ml \_\_\_\_\_ 4.5% £4.85

Brewdog Vagabond (v) 330ml \_\_\_\_\_ 4.5% £4.50

Brewdog Nanny State (alcohol free) 330ml \_\_\_\_\_ 0.5% £3.90

Daura Damm (v) 330ml \_\_\_\_\_ 5.4% £4.25

Pilot Blond 330ml \_\_\_\_\_ 4.0% £4.95

Pilot Vienna 330ml \_\_\_\_\_ 4.6% £4.95

Pilot Peach Melba 330ml \_\_\_\_\_ 4.3% £4.95

St Andrews Yippie IPA 330ml \_\_\_\_\_ 6.0% £5.50

Innis & Gunn Mango IPA 330ml \_\_\_\_\_ 5.6% £4.75

Brewdog Elvis Juice 330ml \_\_\_\_\_ 6.5% £4.95

### COCKTAILS

The Hugo \_\_\_\_\_ £4.75  
prosecco, elderflower, mint

North Berwick Seadog \_\_\_\_\_ £6.95  
NB gin, grapefruit, lemon, thyme

Pornstar Martini \_\_\_\_\_ £6.95  
Ketel one vodka, passion fruit, vanilla, lime, egg white, prosecco

Rosewater & Pink Grapefruit Margarita \_\_\_\_\_ £7.95  
Don julio blanco tequila, cointreau, fresh grapefruit juice, lime, and rosewater mist

Seasonal Negroni \_\_\_\_\_ £7.95  
Tanqueray gin, herringbone seasonal vermouth, strawberry campari

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Not seeing what you fancy? Why not take a look at our drinks list where you will see our full selection...

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

Organic, biodynamic, vegan choices from some of our favourite estates around the world.

Ask your server or see blackboard for details

DAYTIME

## AUGUST 2020

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### STARTER COCKTAILS

Frozen Slushie _____	£5.00
ask for today's flavour	
The Hugo _____	£4.75
prosecco, elderflower, mint	
North Berwick Seadog _____	£6.95
NB gin, grapefruit, lemon, thyme	
Pornstar Martini _____	£6.95
Ketel one vodka, passion fruit, vanilla, lime, egg white, prosecco	
Rosewater & Pink Grapefruit Margarita _____	£7.95
Don julio blanco tequila, cointreau, fresh grapefruit juice, lime, and rosewater mist	
Seasonal Negroni _____	£7.95
Tanqueray gin, herringbone seasonal vermouth, strawberry campari	

Ⓥ - vegetarian    Ⓥ️ - vegan    ⓖF - gluten free

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Gluten free alternatives available. Please ask your server

Separate Vegan and Kids menus are available.

### WHILE YOU WAIT

Bread, olives & oils Ⓥ \_\_\_\_\_ £4.50/5.95

Hummus & olives Ⓥ️ w/ flatbread \_\_\_\_\_ £3.95

### STARTERS

ⓖF Gluten free alternatives available. Please ask your server

Soup of the day w/ artisan seeded bread Ⓥ️ \_\_\_\_\_ £5.50

Bread, olives & oils Ⓥ️ \_\_\_\_\_ £4.25 / £5.95

East Lothian seafood chowder \_\_\_\_\_ sml £5.95 / lrg £8.95

Mushrooms on toast Ⓥ w/ spinach & crispy shallots \_\_\_\_\_ £5.95

BBQ pulled jackfruit Ⓥ️ w/ flatbread & avocado mousse \_\_\_\_\_ £5.50

Ham hock terrine w/ crostini & piccalilli \_\_\_\_\_ £5.95

### MAINS

Hake fillet w/ bombay potatoes, peas & yoghurt dressing \_\_\_\_\_ £12.95

Red pepper & coconut curry w/vermicelli noodles Ⓥ️ \_\_\_\_\_ £11.95  
add grilled chicken \_\_\_\_\_ £2.50  
add Belhaven smoked trout \_\_\_\_\_ £2.50

Poached smoked haddock w/ fennel crushed potato, garlic kale & chilli cheese sauce \_\_\_\_\_ £12.95

Halloumi & smashed avocado salad  
w/ sweet pickled kohlrabi, miso dressing & crostini \_\_\_\_\_ £10.50  
add grilled chicken \_\_\_\_\_ £2.50  
add Belhaven smoked trout \_\_\_\_\_ £2.50

Flat iron steak slices (served warm)  
w/ rocket, parmesan, balsamic glaze & fries \_\_\_\_\_ £16.95

### BURGERS & SANDWICHES

ⓖF Gluten free alternatives available. Please ask your server

Chickpea & squash burger Ⓥ w/ flat bread, aubergine bhaji, mango chutney, yoghurt & fries \_\_\_\_\_ £11.95

Daily gourmet burger w/ fries \_\_\_\_\_ £14.50

Steak burger w/ beef tomato, cheese, onion, house burger sauce & fries \_\_\_\_\_ £12.95  
add bacon \_\_\_\_\_ £1.00  
add haggis \_\_\_\_\_ £1.00

Bass Rock salmon burger w/ sesame seeds, pickled cucumber, wasabi mayo & fries \_\_\_\_\_ £12.95

### SIDES

Hummus & olives w/ flatbread Ⓥ️ \_\_\_\_\_ £3.95

Mac & Cheese Ⓥ \_\_\_\_\_ £3.50  
add truffle oil \_\_\_\_\_ £1.00

Rocket & Parmesan \_\_\_\_\_ £3.30

Sweet potato fries Ⓥ️ \_\_\_\_\_ £3.95

Truffle & Parmesan fries \_\_\_\_\_ £4.25

Fries Ⓥ️ \_\_\_\_\_ £3.50  
add chilli, curry or garlic \_\_\_\_\_ £0.45

### MAKE THEM SMILE

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# EVENING

## AUGUST 2020

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### WINE BY THE GLASS

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Goyenechea Torrontes Mendoza (Argentina) \_\_\_\_\_ £4.75

Mar de Lisboa Lisbon (Portugal) \_\_\_\_\_ £4.95

Herringbone House Sauvignon Blanc (Chile) \_\_\_\_\_ £5.50

Finca Fabian 🍷 Organic Verdejo, La Mancha (Spain) \_\_\_\_\_ £5.75

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Domini Del Leone 🍷 Organic Pinot Grigio, Venezia (Italy) \_\_\_\_\_ £6.25

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Domini Del Leone 🍷 Organic Corvina Merlot (Italy) \_\_\_\_\_ £6.25

El Viejo Pinot Noir Central Valley (Chile) \_\_\_\_\_ £6.75

La Tannerie Cite de Carcassone (France) \_\_\_\_\_ £6.75

Passo Antico Sardinia (Italy) \_\_\_\_\_ £6.95

Donkeyjote Organic Garnacha, Navarra (Spain) \_\_\_\_\_ £7.25

Mar de Palha Tinto Lisboa (Portugal) \_\_\_\_\_ £7.25

Henry Fessy 🍷 Beaujolais Villages (France) \_\_\_\_\_ £7.50

Chateau Brande Brergere Bordeaux Superior (France) \_\_\_\_\_ £7.75

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St Andrews Yippie IPA 330ml \_\_\_\_\_ 6.0% £5.50

Innis & Gunn Mango IPA 330ml \_\_\_\_\_ 5.6% £4.75

Brewdog Elvis Juice 330ml \_\_\_\_\_ 6.5% £4.95

### COCKTAILS

The Hugo \_\_\_\_\_ £4.75  
prosecco, elderflower, mint

North Berwick Seadog \_\_\_\_\_ £6.95  
NB gin, grapefruit, lemon, thyme

Pornstar Martini \_\_\_\_\_ £6.95  
finlandia vodka, passion fruit, vanilla, lime, egg white, prosecco

Not seeing what you fancy? Why not take a look at our drinks list where you will see our full selection...

GLASS HALF FULL

OVER 30 WINES BY THE GLASS

Organic, biodynamic, vegan choices from some of our favourite estates around the world.

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EVENING



## DESSERTS

HB sticky toffee pudding w/ ice cream or cream _____	£5.95
Vanilla ice cream _____	£3.50
Add Pedro Ximenez raisins _____	£2.50
<b>Affogato</b>	
Vanilla ice cream topped with a shot of espresso _____	£5.50
Add Baileys or Herringbone own coffee liqueur _____	£2.50
Coconut posset <sup>(ve)</sup> w/ pineapple salsa _____	£5.95
Warm chocolate fondant w/ vanilla ice cream _____	£5.95

## DESSERT WINE

Maury Domaine lafage Roussillon (France) _____	£7.25
Graham's Vintage Port _____	£4.50
Graham's 10 year Tawny Port _____	£5.50

## DESSERT COCKTAILS

Monkey Puzzle _____	£7.00
Glenmorangie original, briottet banane, maple syrup, bittermans xocolatl mole bitters	
Coconut Palm _____	£6.50
Aluna coconut rum, briottet crème cacao, soya milk, walnut bitters	

## FAVOURITE MALTS

Bowmore 12 _____	£3.65
Dalmore 15 _____	£4.65
Caol Ila 12 _____	£4.85
Glenkinchie 12 _____	£3.85
Glenmorangie 18 _____	£9.50

# DESSERT



## DESSERTS

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Vanilla ice cream _____	£3.50
Add Pedro Ximenez raisins _____	£2.50
<b>Affogato</b>	
Vanilla ice cream topped with a shot of espresso _____	£5.50
Add Baileys or Herringbone own coffee liqueur _____	£2.50
Coconut posset <sup>(ve)</sup> w/ pineapple salsa _____	£5.95
Warm chocolate fondant w/ vanilla ice cream _____	£5.95

## DESSERT WINE

Maury Domaine lafage Roussillon (France) _____	£7.25
Graham's Vintage Port _____	£4.50
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## DESSERT COCKTAILS

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Glenmorangie original, briottet banane, maple syrup, bittermans xocolatl mole bitters	
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Aluna coconut rum, briottet crème cacao, soya milk, walnut bitters	

## FAVOURITE MALTS

Bowmore 12 _____	£3.65
Dalmore 15 _____	£4.65
Caol Ila 12 _____	£4.85
Glenkinchie 12 _____	£3.85
Glenmorangie 18 _____	£9.50

# DESSERT

**ALLERGY ADVICE**

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## SUMMER 20



Bread & olives w/ oils \_\_\_\_\_ sml £4.25 / lrg £5.95

### STARTERS

Soup of the day w/ artisan bread \_\_\_\_\_ £5.50

BBQ pulled jackfruit w/ flatbread & avocado mousse \_\_\_\_\_ £5.50

Sautéed wild mushroom on toast w/ spinach and crispy shallots \_\_\_\_\_ £5.95

### MAINS

Smashed avocado & miso salad w/ pickled kohlrabi & crostini \_\_\_\_\_ £10.50

Red pepper & coconut curry w/ vermicelli noodles \_\_\_\_\_ £10.50

Chickpea & squash burger w/ flat bread, aubergine bhaji,  
mango chutney, soya yoghurt & fries \_\_\_\_\_ £11.95

### SIDES

HB salad \_\_\_\_\_ £3.50

Hummus, olives w/ flatbread \_\_\_\_\_ £3.95

Bread, olives & oils \_\_\_\_\_ sml £4.25 / lrg £5.95

Sweet potato fries \_\_\_\_\_ £3.95

Fries \_\_\_\_\_ £3.50  
*add chilli, curry or garlic \_\_\_\_\_ £0.45*

### DESSERTS

Coconut posset w/ pineapple salsa \_\_\_\_\_ £5.95

Raspberry sorbet \_\_\_\_\_ £5.95

*Dairy free milk alternatives available.*

## SUMMER 20



Bread & olives w/ oils \_\_\_\_\_ sml £4.25 / lrg £5.95

### STARTERS

Soup of the day w/ artisan bread \_\_\_\_\_ £5.50

BBQ pulled jackfruit w/ flatbread & avocado mousse \_\_\_\_\_ £5.50

Sautéed wild mushroom on toast w/ spinach and crispy shallots \_\_\_\_\_ £5.95

### MAINS

Smashed avocado & miso salad w/ pickled kohlrabi & crostini \_\_\_\_\_ £10.50

Red pepper & coconut curry w/ vermicelli noodles \_\_\_\_\_ £10.50

Chickpea & squash burger w/ flat bread, aubergine bhaji,  
mango chutney, soya yoghurt & fries \_\_\_\_\_ £11.95

### SIDES

HB salad \_\_\_\_\_ £3.50

Hummus, olives w/ flatbread \_\_\_\_\_ £3.95

Bread, olives & oils \_\_\_\_\_ sml £4.25 / lrg £5.95

Sweet potato fries \_\_\_\_\_ £3.95

Fries \_\_\_\_\_ £3.50  
*add chilli, curry or garlic \_\_\_\_\_ £0.45*

### DESSERTS

Coconut posset w/ pineapple salsa \_\_\_\_\_ £5.95

Raspberry sorbet \_\_\_\_\_ £5.95

*Dairy free milk alternatives available.*

# VEGAN

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# LOVE LOCAL

## 2 COURSES FOR £12.50

Monday - Friday, 12-5pm

## 2 COURSES FOR £14.50

Monday - Thursday, 5-9pm

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### STARTERS

Soup of the day <sup>(ve)</sup> w/ artisan seeded bread

Bread & olives w/ oils

Mushrooms on toast w/ spinach & crispy shallots

### MAINS

Hake fillet w/ bombay potatoes, peas & yoghurt dressing

Red pepper & coconut curry w/vermicelli noodles <sup>(ve)</sup>

Smashed avocado salad w/ sweet pickled kohlrabi, miso dressing & crostini

### SIDES

Hummus & olives w/ flatbread <sup>(ve)</sup> \_\_\_\_\_ £3.95

Mac & Cheese <sup>(v)</sup> \_\_\_\_\_ £3.50

add truffle oil \_\_\_\_\_ £1.00

Rocket & Parmesan \_\_\_\_\_ £3.30

Sweet potato fries <sup>(ve)</sup> \_\_\_\_\_ £3.95

Truffle & Parmesan fries \_\_\_\_\_ £4.25

Fries <sup>(ve)</sup> \_\_\_\_\_ £3.50

add chilli, curry or garlic \_\_\_\_\_ £0.45



# LOVE LOCAL

## 2 COURSES FOR £12.50

Monday - Friday, 12-5pm

## 2 COURSES FOR £14.50

Monday - Thursday, 5-9pm

—

### STARTERS

Soup of the day <sup>(ve)</sup> w/ artisan seeded bread

Bread & olives w/ oils

Mushrooms on toast w/ spinach & crispy shallots

### MAINS

Hake fillet w/ bombay potatoes, peas & yoghurt dressing

Red pepper & coconut curry w/vermicelli noodles <sup>(ve)</sup>

Smashed avocado salad w/ sweet pickled kohlrabi, miso dressing & crostini

### SIDES

Hummus & olives w/ flatbread <sup>(ve)</sup> \_\_\_\_\_ £3.95

Mac & Cheese <sup>(v)</sup> \_\_\_\_\_ £3.50

add truffle oil \_\_\_\_\_ £1.00

Rocket & Parmesan \_\_\_\_\_ £3.30

Sweet potato fries <sup>(ve)</sup> \_\_\_\_\_ £3.95

Truffle & Parmesan fries \_\_\_\_\_ £4.25

Fries <sup>(ve)</sup> \_\_\_\_\_ £3.50

add chilli, curry or garlic \_\_\_\_\_ £0.45



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**ALLERGY ADVICE**

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# KIDS



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sml/lrg

**Soup of the day** ☺ \_\_\_\_\_ £1.95 / 3.50  
w/ crusty bread

**Cucumber & carrot sticks** ☺ \_\_\_\_\_ £4.95 / £7.95  
w/ hummus, salad & flatbread

**Cheeseburger** ☺ \_\_\_\_\_ £4.95 / £7.95  
w/ tomato, lettuce, mayo and fries

**Homemade chicken goujons** ☺ \_\_\_\_\_ £4.95 / £7.95  
w/ skinny fries & peas

**Homemade cod bites** ☺ \_\_\_\_\_ £4.95 / £7.95  
w/ skinny fries & peas

**Home made mac & cheese** ☺ \_\_\_\_\_ £4.95 / £7.95

All followed by a scoop of ice-cream or slushie ☺

*All of our dishes from our main menu (except steak and whole fish) are available in children's sizes at 60% cost. Please ask for details.*



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