

Monday to Friday 12 til 3 and 5 til 7 • Saturday and Sunday 12 til 5

SHARED PLATTERS FROM 5.25 PER PERSON

(for two or more persons)

ONE COURSE FROM 6.95

(some main courses have a supplement)

TWO COURSES FROM 9.95

(starter and main OR main and dessert some mains have a supplement)

EXPRESS LUNCH FROM 8.95

(any main course only and a 125ml house wine. Some mains have a supplement)

SHARED LUNCH PLATTERS

V Baked Camembert with garlic flat breads, marinated whole olives, crudites and an apple, beer and date chutney

Moules Med Platter - humous, tzatziki, haloumi, falafel, whole olives, feta, roasted red peppers and garlic sesame flat bread (add 50p pp)

Moules Frito Misto - crispy seafood platter with salt and pepper fried king prawns, squid, crab cakes and salmon goujons all served with wedges of lemon, garlic mayo and English mustard mayo to dip (add 50p pp)

STARTER CHOICES

Soup du jour made fresh daily by our chefs ask for today's delights | **Salade maison** with goats cheese, pear and beetroot **V**

Homemade chicken liver paté with locally sourced fresh chicken livers, pancetta and brandy served with seeded toast and a tomato chutney

MAIN COURSE BOWLS - "bowl food is soul food"

Mussels, direct from the shores of Anglesey - "Our local Welsh mussels are exported all over Europe and considered the best in Europe" served with skinny frites or chunky chips - 6 ways :

Anglesey with leeks, bacon and cream | **Marinieres** with garlic white wine onion and celery

Classique with garlic white wine celery onion and cream | **Thai** with fragrant green thai curry and coconut

Chorizo with a tomato provençal sauce | **Italian** white wine, basil, pesto and cream **N**

Honey roasted duck salad with a sweet plum sauce, noodles and water chestnuts **N**

Moules meatballs and spaghetti made with a subtle blend of pork and beef, sun dried tomatoes and pesto **N**

House seafood spaghetti with Italian tomatoes, basil, chilli and fresh mussels, king prawns, queen scallops and salmon (Add £2.00)

Thai Curry, with sweet potato, spinach and chickpea and flatbread **V**

MAIN COURSE SQUARE PLATES - "square deals on square meals"

GBC - Great British Crab Cake - with an English mustard mayo and frites

Beer battered fish of the day with chunky British chips mushy peas and homemade tartare sauce

Pan Fried Calves Liver with bacon and shallots on mashed potatoes (add £2.00)

Grilled chicken on Barbaree sesame seeded flat bread served with skinny fries:

Tuscany - with pesto mayo, sun-dried tomato and mozzarella **N**

Jamaican Jerk - spicy chicken with mango and citrus crème fraîche

Pan fried sea bass with baby potatoes leeks and winter cabbage and bacon in a lemon butter sauce (add £2.00)

DESSERT CHOICES

Lemon Meringue Eton Mess with home made lemon curd, lemon meringue ice cream and crème fraîche

Lavazza Gingerbread Coffee Crème Brûlée

Belgian Chocolate waffle with vanilla ice cream

V Meat Free **N** Contains Nuts - As we use nuts any meal may contain traces of nut. If you have an allergy please inform us.