

Tapas

Our traditional Tapas comes out as and when it is ready - You can enjoy them as a starter if you choose - just let our server know

Roasted Red Pepper Hummus - 4.5

Sesame Seed & Garlic Toast - [V/VEGr/DFr/NF]

Chicken Wings - 7.5

Maple BBQ / Hot & Smokey / Leithal

Wholegrain Mustard & Chive Crème Fraiche - [NF]

Lamb Koftas - 5.9

Harissa Yoghurt, Shallot & Peanut Salad - [NFr/GF]

Spanish Meatballs - 5.8

[GF/DF/NF]

Pigs in blankets - 5.0

Cooked in a Red Wine Reduction - [NF/DF]

Peri-Peri Chicken Parfait - 5.8

Tomato Concasse and Garlic Toasts - [NF/GFr]

Baked Field Mushrooms - 5.5

Welsh Rarebit and Pickled Onions - [V/NF]

Garlic & Lemon Prawns - 6.4

[NF/DFr/GF]

Maple BBQ Beef Burned Ends - 5.8

Scallions, Peanuts and Chillies - [GF/DF]

Pork Schnitzel - 6.2

[DF/NF]

Patatas Bravas - 6.5

Roasted Potato with a Tomato Basil Sauce & Aioli - [NF/DF/GF/VEG]

Halloumi Fries - 6.0

Pomegranate & Harissa spiced Yoghurt - [GF/NF/V]

Grilled Aubergine - 5.2

Roasted Red Peppers, Garlic, Parsley & Garlic Toast - [GFr/DF/NF/VEG]

Tomato Bruschetta - 5.5

[NF/DF/VEG]

Smoked Salmon Mousse - 6.0

Pickled Fennel, Cucumber Salad & Garlic Toast - [GFr/NF]

Hot & Smokey Pot - 6.7

Prawns Sautéed in a Hot Smokey Sauce with Bread - [GF/DF/NF]

Salt & Pepper Squid - 5.8

[NF/GF/DF]

Chorizo Cooked in Cider - 5.5

[NF/DF/GF]

Salt Cod Fritters - 6.0

Lemon, Parsley and Safron Aioli - [NF]

Cured Salmon - 6.2

Beetroot, Blackberry and Gin Cured Salmon w/ Garlic Toasts - [NF/DF]

Sharing Boards

Charcuterie - 13.8

A selection of Cured Meats, Hummus and Mixed Olives, Bread & Dips - [GFr/NF]

Antipasti - 13.9

Torn Mozzarella Salad, Red Pepper Hummus, Halloumi, Mixed Olives and Pickles served with Breads - [V/NF/GFr]

Fish Mezze - 13.4

Crispy Squid, Garlic Prawns, Cured Salmon served with Hummus, Garlic Bread and Olives - [GFr/NF/DF]

Fondue - 8.20

Three Cheese Fondu Dipping pot with Either Burnt Beef Ends or Grilled Vegetables - [GF/NF/VEGr]

Pizzas

Our 12inch Pizzas are Hand Rolled & Stone Baked

Catch-Twenty-Two - 11

Smoked Salmon - King Prawns - Cray Fish - Capers -
berries - Torn Mozzarella - Pesto - Rocket - Garlic
Butter Sauce Base - [NF/DFr/GFr]

Tandanori - 10.4

Tandoori Roasted Chicken - Pickled Red Onion -
Spinach - Mozzarella - Katsu Mayo - Activated
Charcoal Sour Dough - Tomato Base - [NF/GFr/DFr]

Hey Pesto! - 9.8

Feta - Green Pesto - Pickled Red Onions -
Mushrooms - Black Olives - Spinach - Tomato Base -
[V/VEGr/NF/GFr/DFr]

Thai Quorn Dough - 9.8

Plant Based Chicken Alternative - Baby Sweet Corn -
Scallions - Chilli - Mozzarella - Tomato Base -
[V/DF/VEGr/GFr]

Classic Margherita - 9.0

[NF/GFr/Vr/DFr]

Meat Feast - 10.5

Spinach - Mushrooms - Parma Ham - Pepperoni -
Chorizo - [NF/GFr/DFr]

Kiev & Peri - 10.5

Garlic Roasted Chicken - Spring Onions - Mozzarella -
Peri Peri Sauce - Garlic Butter - [NF/DFr/GFr]

Leithal - 11.0

Chorizo - Njula Sausage - Prosciutto - Mushrooms -
Jalapenos - Mozzarella - Leithal Sauce - Activated
Charcoal Sour Dough - Tomato Base - [NF/GFr/DFr]

Stachio - 10.4

Lamb - Pistachio - Pomegranate Molasses - Tomato
Sauce - [GFr]

Sides

Breads - 3.0

With Olive Oil & Balsam - [VEG/DF]

Mixed Olives - 3.4

[VEG/DF/GF/NF]

Chilli Rice Crackers - 3.5

[VEG/DF/GF]

Salted Almonds - 3.2

[VEG/DF/GF/]

Skin on Fries - 3.8

[VEG/GF/DF/NF]

Sweets

Churros - 6.0

Butterscotch and Chocolate Sauce - [DFr/VEGr]

Sticky Toffee Pudding - 5.0

Salted caramel sauce and mango sorbet [NF/V]

Shrewsbury Tart - 6.0

Raspberry and lemon tart with honey comb and vanilla ice cream
[NF/V]