

**MENU** 



# SHARERS /// For two /// OVEN BAKED CAMEMBERT (v) 14.5 Oven baked camembert with garlic and rosemary, locally baked bread, oil & balsamic ARTISAN SOURDOUGH 9.5 BREAD BASKET (v) Sea salt butter, olive oil & balsamic

## **SANDWICHES**



 $Served\ with\ dressed\ leaves\ \&\ vegetable\ crisps$ 

CLUB SANDWICH  Double decker sandwich with roast chicken, bacon, egg, tomato & mayonnaise	15.5
BEER BATTERED FISH FINGER SANDWICH North Sea haddock goujons in beer batter, baby gem lettuce & caper mayonnaise on toasted bloomer bread, Bloody Mary ketchup	10.5
THAI CHICKEN OPEN SANDWICH Marinated chicken strips, rocket, Asian slaw, sweet chilli jam, coriander	10.5
VEGAN CLUB (vg) Vegan smoked Applewood cheese, grilled vegetables, vegan pesto, dressed leaves	12.5
HAM & MUSTARD Sliced kettle ham, English mustard	9.5
EGG MAYONNAISE (v)	9.5

### STONEBAKED PIZZA

Egg mayo, mustard cress

 $\boldsymbol{MARGHERITA}^{(v)}$ 

Sun-blushed tomatoes, Fratello's red sauce, mozzarella, basil	
FLAMING FRATELLI Fratello's pizza sauce base, mozzarella, roast red peppers,red chilli, spicy Tuscan sausage & pepperoni, chilli oil	16.5
ORTO <sup>(v)</sup> Char-grilled Mediterranean vegetables, Fratello's red sauce, mozzarella	15.5
FRATELLO'S CALZONE  Parma ham, spinach, mushrooms, thyme, béchamel sauce, mozzarella, served with a pot of warm Napoli red sauce	18.5

# LIGHT BITES

SMOKED DUCK PARFAIT Chicken liver & smoked duck parfait, caramelised red onion chutney, focaccia crisp breads	9.5
CRISPY COD SCAMPI Curried cod scampi, tartare creme fraiche, house pickles, burnt lemon	9.5
TOM YUM SOUP (vg**) Fragrant Thai soup, crusty bread & sea salt butter	7
CHICKEN YAKITORI Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw	9.5
HERITAGE CARROT SALAD (vg) Quinoa granola, pomegranate, hummus & dried cranberries	9.5

#### **SIDES**

BUTTERED NEW POTATOES (v) Herb & garlic butter	4.5
ROCKET & SPINACH SALAD (v) Truffle dressing, parmesan	4.5
STIR-FRIED SPINACH (vg) Garlic, ginger & chilli	4.5
BEER BATTERED ONION RINGS $^{(vg)}$	4.5
HAND CUT CHIPS / FRENCH FRIES (vg) Smoked sea salt & rosemary	4.5
SAUCES Peppercorn Chip Shop Curry (vg) Béarnaise Sauce (v) Truffle Aioli (v)	3.2

## MAIN COURSES

HAND BATTERED FISH & CHIPS Local beer battered haddock, hand cut chips, tartar sauce, mushy peas, pickled onion	19.5
CHICKEN SCHNITZEL Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips	17.5
CHAR-GRILLED BURGER  Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato and French fries	19
MOROCCAN SPICED CAULIFLOWER STEAK (VG) Ras-el-hanout, lemon & thyme cannellini bean mash, caper & raisin dressing	15.5
PAN ROASTED SEA BASS Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli & lemongrass sauce	21.5
228G FLAT IRON STEAK Dressed watercress, béarnaise sauce & French fries	19.5

# **DESSERTS**

CHOCOLATE BOMB (v) Honeycomb & vanilla parfait, brownie pieces, hot caramel sauce	9.95
GLAZED PINEAPPLE (vg) Caramelised pineapple tarte tatin, mango sorbet, chilli & lime syrup	9.2
RHUBARB FRANGIPANE (v) Granny Smith apple sorbet, vanilla creme Anglais	9.2
WHITE CHOCOLATE MOUSSE (v) Strawberries & pistachio	9.95
STICKY TOFFEE PUDDING (v)  Yorkshire Tea infused, butterscotch sauce, vanilla ice cream	8.5
SELECTION OF ICE CREAMS (v) & SORBETS (v) / SCOOP	3
CHEESE SELECTION  Local and British cheeses, grapes, celery, chutney, biscuits	13.5

### **SALADS**

14.5

ASIAN DUCK SALAD	19.5
Slow cooked duck, orange, chilli,	
spring onions, soy balsamic dressing	
CHAR-GRILLED CHICKEN	18.5
CAESAR	
Gem lettuce, Parmesan, anchovies,	

pancetta & sourdough croutons

imes (vg) Vegan imes (v) Vegetarian

imes (vg\*\*) Vegan Alternative Available

