v = vegetarian vg = vegan gf = gluten free

vg*/gf* = vegetarian/gluten free option available

TAPAS made for sharing

we recommend 1-2 dishes as a starter or 3-4 as a main

WHILE YOU SETTLE IN

Chicken Lollipops gf
tarragon mayonnaise
6.45

Grilled Focaccia v
whipped ricotta, chive oil & fennel seeds
6.75

Mac 'n' Cheese Bites
with chilli bacon jam
6.95

Topped Hummus vg
with charred flatbread
5.45

Teriyaki Chicken Tenders 13.25
satay sauce, toasted seasame and spring onion

Chorizo al Vino Tinto gf 7.75
picante chorizo cooked in red wine

Beef Brisket Fritter gf 15.75
with caramelised onion and mustard mayonnaise

Crispy Chilli Beef gf 12.95
with cucumber, spring onion and carrot salad

Salt & Pepper Crispy Belly Bites gf 9.95
with garlic mayonnaise and soy sauce

Haddock Bites gf 12.95
beer battered haddock with pea salsa, tartare sauce and lemon

Seared Seabass gf 15.45
with dressed tomato, crushed avocado, crispy shallots & dill oil

Garlic King Prawns gf* 12.95
with tomato & basil salsa and toasted sourdough

Crispy Calamari gf 8.95
with chive aioli and lemon

On The Side:

Fries	6.95
Truffle and Parmesan Fries	7.95
Sweet Potato Fries	7.55
Peppercorn Sauce	2.95

DRESSED SALAD WEDGES

Crisp iceberg wedge with your choice of the following toppings:

Blue Cheese & Candied Walnut	6.35
Peanut, Chilli Oil & soy	5.95
Ceasar and Parmesan	5.95

Pan Roasted Savoy Cabbage gf, v 8.95
with crispy capers, creme fraiche and chives

Garlic & Rosemary Patatas Bravas vg, gf 6.95
with spicy tomato sauce and chive aioli

Roasted Beetroot gf, vg* 9.45
with vintage cheddar, crispy kale and tamarind mayonnaise

Miso Glazed Cauliflower vg, gf 6.95
with toasted seasame seeds and soy & chilli dip

Chargrilled Aubergine gf, vg* 7.95
with tahini yoghurt, pomegranate molasses & tabbouleh salad

Sauteed New Potatoes vg, gf 6.45
dressed in mojo verde

Halloumi Chips v, gf 11.95
with mint yoghurt, pomegranate seeds and fresh mint

Roasted Butternut Squash gf, vg* 9.95
scorched red onion, pine nuts, whipped ricotta & sun-blushed tomato dressing

SUNDAY ROASTS

all served with roasted root vegetables, seasonal greens, braised red cabbage,garlic & rosemary roast potatoes and red wine jus

Rump of Beef gf* 19.95
Locally sourced beef rump served with Yorkshire pudding

Slow Cooked Pork Belly gf* 17.95
Slow cooked pork belly served with sausage meat stuffing

Chicken Supreme gf* 18.95
Roast chicken supreme with chicken croquette

Roast Trio gf* 21.95
Roast beef rump, chicken supreme & pork belly with Yorkshire pudding, sausage stuffing and chicken croquette

Nut Roast vg 15.95
Homemade hazelnut & cranberry nut roast, suitable for vegans

Extras:

Cauliflower Cheese (v)(gf) - 6.45
Pigs in Blankets - 6.95
Extra Yorkshire Pudding (v) - 1.75
Sausage Meat Stuffing - 2.25

Please note that all main allergens, including nuts, are handled within our kitchen. While every effort is made to avoid cross-contamination, this cannot be guaranteed due to the small size of our kitchen. If you have any allergies or dietary requirements, please inform a member of staff before placing your order. Fish dishes may contain bones.

Compamigos

EAT DRINK SHARE