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

Hot Honey Wings gf
with blue cheese dipping sauce
7.95

Grilled Focaccia v
with puttanesca style dip
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 sesame and spring onion

Chorizo al Vino Tinto gf 8.95
picante chorizo cooked in red wine

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

Jerk Pork Belly gf 9.95
chargrilled pork belly with rum and pineapple salsa

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

Soft Shell Crab Tacos 13.50
2 tacos filled with crispy soft-shell crab, chilli jam, chive aioli and pickled shallots

Marinated Baby Octopus gf 13.95
with olive oil, garlic and shallot dressing

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

Calamari Puttanesca gf 9.50
crispy calamari with tomato, olive, capers and parsley dressing

On the Side

- Fries vg, gf 6.95
- Truffle and Parmesan Fries v, gf 7.95
- Sweet Potato Fries vg, gf 7.55
- Peppercorn Sauce gf 2.95

DRESSED SALAD WEDGES

Crisp iceberg wedge with your choice of the following toppings:

Blue Cheese & Candied Walnut gf, v 6.35
Caesar and Parmesan gf, v 5.95

Asparagus Spears gf, vg* 6.95
burnt butter dressing, parmesan and onion seed crumb

Garlic & Rosemary Patatas Bravas vg, gf 7.50
with spicy tomato sauce and chive aioli

Watermelon Caprese gf, v 6.95
with mozzarella, confit tomato and mint

Miso Glazed Cauliflower vg 7.50
with toasted sesame seeds and soy & chilli dip

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

Panzanella Bruschetta vg, gf* 6.95
bruschetta topped with roast pepper, tomato, basil and capers

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

Courgette Carpaccio gf, vg* 9.95
whipped mascarpone, scorched red onion, roasted chickpeas and basil

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 and pork belly with Yorkshire pudding, sausage stuffing and a chicken croquette.

Nut Roast vg 15.95
Homemade hazelnut and 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.

SUNDAY MENU

Compamigos

EAT DRINK SHARE