

# SNACKS & SHARERS

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<b>TANK BEER BATTERED BUBBLE PRAWNS</b> with nori seaweed, brown crab mayo & lemon	8.95
<b>ROASTED RED PEPPER &amp; LEMON HUMMUS</b> with chargrilled flatbread (VG)	4.50
<b>MINI ROAST HOT CHORIZO</b> with red wine & fresh baked bread	6.95
<b>SLOW COOKED BRAISED BRISKET CROQUETTE</b> with smoked applewood & horseradish yoghurt	6.95
<b>DRESSED FRENCH CRAB TOAST</b> with pickled cucumber	8.95
<b>CRISPY BUTTERMILK CHICKEN BITES</b> with chimichurri mayo	5.95
<b>CAULIFLOWER PAKORAS</b> with mint yoghurt, chilli & spring onion (V)	5.95
<b>CEDAR BAKED SLOW COOKED BEAN NACHOS</b> with marinated red pepper, guacamole & mozzarella (VG)	9.95
<b>ITALIAN CHARCUTERIE PLATTER</b> Italian cheese & charcuterie Mortadella, Milano salami, parma ham, Gorgonzola, buffalo mozzarella, picante gordal olives, pickles, bread sticks, breads, balsamic & olive oil	18.95
<b>TRIPLE COOKED CHIPS (VG)</b>	3.95
<b>SALT &amp; CHILLI FRIES (VG)</b>	3.95

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Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. (V) = vegetarian (VG) = vegan

