

STARTERS &
LIGHT BITES

DIPS & OLIVES hummus and tzatziki dips with black olives served with a basket of warm pitta bread - v	4.50
CRISPY SALT AND PEPPER CALAMARI served either with our home-made tartar sauce and lemon wedges or else our tangy sweet chilli sauce	5.75
SOUP home-made vegetarian soup of the day served with fresh bread - v	4.50
HARISSA CHICKEN SKEWERS served with a minted yoghurt dip	5.75
VEGGIE NACHOS tortilla chips with melted cheddar cheese, guacamole, sour cream and cherry tomato salsa - v	5.50

ALSO AVAILABLE TO TAKE-AWAY

AVOCADO AND BACON SALAD on baby gem lettuce with chunky home-made croutons, a poached free-range egg and topped with parmesan shavings	8.95
WARM ROAST PROVENÇAL vegetable salad with grilled halloumi and black olive tapenade - v	8.55
CHICKEN CAESAR SALAD with char-grilled chicken breast, bacon, chunky home-made croutons and our caesar dressing, topped with grated parmesan	9.95
MOROCCAN CHICKEN SALAD char-grilled chicken breast, marinated in spicy harissa, served on herbed couscous salad with sultanas and chickpeas	9.95
BETROOT, LENTIL & GOAT'S CHEESE SALAD with rocket and toasted savoury seeds - v	8.55
WARM GOAT'S CHEESE SALAD topped with a rich caramelised red onion and balsamic marmalade - v	8.55

ALSO AVAILABLE TO TAKE-AWAY

SALADS

NEW

HADDOCK FISHCAKES WITH A PARSLEY & CHIVE CRUMB served with wilted garden spinach, skinny fries and home made tartare sauce	10.50
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HOME-MADE 100 % BRITISH BEEF BURGER in a hand-crafted brioche bun with cheddar cheese and crispy bacon, served with shoestring fries and homemade coleslaw	10.50
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NEW

CAJUN CHICKEN BURGER WITH BACON & AVOCADO served in a brioche bun with skinny fries and a salad garnish	9.95
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VEGGIE BURGER grilled halloumi and aubergine burger with hummus and harissa relish served in a toasted brioche bun with skinny fries and a mixed green salad - v	9.55
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MAIN
COURSES

FALAFEL served in a warm pitta pocket with hummus and a mixed green salad - v	8.75
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BASQUE CHICKEN AND CHORIZO CASSEROLE lovely Mediterranean flavours of chicken, chorizo and paprika combined with peppers and butterbeans in this warming, hearty dish. Served with warm bread.	9.55
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AUBERGINE PARMEGIANA oven-baked layers of aubergine, basil leaves, mozzarella and parmesan in a rich tomato sauce - delicious. Served with a mixed green salad - v	9.25
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LAMB, FETA AND MINT BURGER served in a pitta pocket with fries, salad and tzatziki	10.50
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LASAGNA AL FORNO traditionally made with beef and pork mince in a rich tomato sauce, served with a green salad	9.95
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JERICHO MEZZE (to share) home-made falafels, grilled halloumi, hummus and tzatziki dips with mixed queen olives and warm pitta bread	11.95
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SIDE
ORDERS

Mixed side salad v	2.95	&	Portion of french fries v	3.50
Garlic Bread	2.60		Fresh bread & butter v	1.95

WINES

WHITE

House: 750 ml 175 ml

HAVRE DE PAIX COTES DE GASCOGNE 15.50 4.25
(France) ABV 11%
Fresh, easy-drinking style with citrus and green apple flavours.

DEA DEL MARE PINOT GRIGIO 18.45 4.95
(Sicily) ABV 12,5%
Dry, crisp and refreshing with well-rounded fruit and lasting flavour.

FRANSCHHOEK SAUVIGNON BLANC 18.95 4.75
(South Africa) ABV 13,5%
Gooseberry, citrus and balanced refreshing acidity in this classy Sauvignon Blanc.

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ROSE

HUTTON RIDGE PINOTAGE ROSE 15.50 4.25
(South Africa) ABV 13,5%
Light and refreshing with summer fruits and crisp acidity.

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CENTELLEO TEMPRANILLO 15.50 4.25
(Spain) ABV 13,5%
Smooth Spanish red with black fruit, spice notes and a touch of oak.

RED

SIERRA ALTA MALBEC 18.95 5.25
(Argentina) ABV 12,5%
Classic Malbec in flavour with blackberry fruit, toasty oak and a smooth finish.

SANTIAGO PINOT NOIR 19.95 5.50
(Chile) ABV 13%
Medium weight with leafy notes alongside dark cherry fruit and crisp acidity.

NAVAJAS RIOJA TINTO 21.00
(Spain) ABV 13,5%
Wonderful Rioja with hallmarks of vanilla, red fruit and married oak. (not sold by the glass)

BEER

BOTTLED
BEERS

PERONI 330ml 5.2% 3.95

SAN MIGUEL 330ml 5% 3.95

COTSWOLD IPA 330ml 5.2% 4.10

COTSWOLD CIDER 500ml 5% 4.50

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