

# FRISKY FRIDAYS & sleepy sundays

ORDER 2 COURSES FROM BELOW

FEELING STARVED? ENJOY 3 COURSES FOR A £3 SUPPLEMENT

UPGRADE TO STEAK FOR A £5 SUPPLEMENT

## STARTERS

### Soup of The Day

*please ask your server for today's choice (GFA)*

### Asparagus & Poached Egg

*grilled asparagus, poached egg, parmesan cheese & a touch of truffle oil (V)*

### Roast Vegetable Bruschetta

*with pesto & micro red basil (V) (Ve)*

### Fig, Chutney & Goats Cheese Bruschetta

*slices of crostini bread layered with onion chutney, crumbled goat's cheese & sliced figs (V)*

### Chicken, Smoked Bacon & Brandy Parfait

*served with onion jam & crostini (GFA)*

## BURGERS & GRILL

**all of our burgers are served with romaine lettuce, beef tomato, gherkin, house burger sauce on a seeded brioche bun with skinny fries**

### Classic Saint Pauls

*the original, simple favourite. 8oz beef burger, melted cheese & our home-made burger sauce (GFA)*

### Have It Your Way

*8oz beef burger, crispy cured bacon, crumbled blue cheese & a crispy hash brown (GFA)*

### Buttered Fried Chicken

*lightly breaded chicken breast topped with pickled red onion, cheddar cheese, ranch dressing and touch of our hot secret sauce (GFA)*

### Fish Burger

*lightly battered cod fillet, homemade slaw & tartare sauce (GFA)*

### Halloumi Burger

*sautéed garlic mushrooms, red onion, sundried tomato & grilled halloumi, served with sweet potato fries & burger sauce (GFA)*

### Fish & Chips

*battered cod fillet served with minted mushy peas, triple-cooked chips & home-made tartare sauce*

### Chicken Supreme

*with wild mushroom and tarragon sauce, crushed new potatoes & green beans*

### Aubergine, Fennel & Tomato Curry (Ve)

*served with mini poppadoms, yoghurt & cauliflower couscous*

### Harissa Spiced Cauliflower Steak (Ve)

*served with warm lemon & chickpea salad*

## PASTA & SALAD

### Halloumi Salad

*pomegranate, beetroot, red chicory, mint & halloumi with our homemade dressing (V) (GF)*

### Warm Niçoise Salad

*tuna steak, new potatoes, green beans, baby plum tomatoes, olives, & boiled egg with home-made dressing (GF)*

### Caesar Style Chicken Salad

*baby greens, romaine lettuce, anchovies, garlic croutons, parmesan cheese & classic caesar dressing (GFA)*

### Seafood Linguine

*king prawns, mussels & mixed seafood pan-fried in olive oil, garlic & home-made tomato sauce (GFA)*

### Chicken, Asparagus & Pesto Linguine

*marinated pieces of chicken with asparagus tossed in a light creamy garlic & pesto sauce (GFA)*

### Spicy Aubergine & Tomato Penne

*grilled aubergine diced and served in a chilli, tomato sauce (Ve) (GFA)*

## DESSERTS

### White Chocolate and Cranberry Bread & Butter Pudding

*served vanilla seed ice cream*

### Winter Fruits with Cinnamon Ice Cream

### Passionfruit Tart, lemon Curd & Hazelnut Praline

### Pomegranate Eton Mess

### Chocolate & Orange Pudding

*served with vanilla seed ice cream*

### Mixed Ice-Cream Selection

*vanilla seed, cinnamon, salted caramel, strawberry, chocolate chip*

### Raspberry or Lemon Sorbet

Please inform your server of any dietary requirement or allergies. Our food is prepared in an environment that contains traces of peanuts, nuts, fish, shellfish and any other allergens.

(V): Vegetarian (Ve): Vegan (GF): Gluten Free (GFA): Gluten Free Option Available.