
TERRACE MENU

SERVED 12PM – 4.15PM. FRIDAY, SATURDAY & SUNDAY

PLATTERS

Charcuterie Platter - £10.50

Selection of cured meats served with pickles, house chutney and sourdough crisps

Veggie platter - £8.50

Humous, crudités, focaccia, marinated olives, tomato and mozzarella arancini, beetroot and goats cheese salad with toasted walnut

Cheese board - £9.50

Selection of 3 local cheeses, chutney, grapes and crackers

Combo platter, mix of cured meats and cheese platters to serve 2 people - £16.50

TAPAS – SMALL PLATES

Bread and olives - £3.50

Grilled focaccia with olive oil and aged balsamic, olives marinated in chilli, orange, garlic and thyme

Patatas bravas - £6.50

Crispy new potatoes with a rich smokey tomato sauce

Crispy squid - £9

Salt and pepper squid rings with aioli

Prawn and chorizo - £9

Pan fried king prawns and chorizo with red peppers, spring onion and fresh herbs

Arancini - £7.50

Tomato and mozzarella filled deep fried rice balls with a spiced tomato sauce

Padron peppers - £7

Pan fried Padron peppers and chickpeas with a lemon and rock salt dressing

Cod - £8.50

Curry battered cod pieces with citrus mayonnaise

SANDWICHES

All served with chips and salad

Old Stocks club sandwich - £8.50

Warm chicken, bacon and lettuce toasted sandwich topped with a fried egg on toasted white bloomer

Prawn cocktail - £9

Prawn Marie rose, avocado and watercress on a sourdough baguette

Vegetable caponata - £7.50

Chargrilled Mediterranean vegetables and humous on malted grain bloomer

DESSERT

Cheesecake - £6

Citrus whipped cheesecake with biscuit crumb, dulce de leche and strawberry sorbet

Chocolate - £6.50

Dark chocolate mousse with macerated blackberries and blackberry sorbet

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.