

SMALL PLATES

<b>Bread and Olives &amp; Hummus</b>	<b>9</b>
<b>Soup of the Day</b>	<b>7</b>
Served with a crispy bread roll.	
<b>Salmon Bites</b>	<b>8</b>
Cooked in a sweet soy sauce topped with coriander, chillies and sesame seeds.	
<b>Scotch Egg</b>	<b>8</b>
Served with piccalilli and salad.	
<b>Pork Bites</b>	<b>8</b>
Cooked a Sweet soy sauce topped fresh coriander, chillies and sesame seeds.	
<b>Red pepper Hummus</b>	<b>9</b>
Smooth chickpea and tahini dip Topped with roasted peppers. Served with tortilla chips	
<b>Chicken skewers</b>	<b>8</b>
Marinated in a soy and lime and Coriander served with salad.	

FROM THE GRILL

<b>Chicken Schnitzel</b>	<b>18</b>
Chicken breast coated in breadcrumbs, Sautéed in butter with new potatoes, Salad drizzled in garlic butter.	
<b>Gammon Steak</b> <small>GFA</small>	<b>14</b>
Served with a fried egg, rustic Fries and garden peas.	
<b>Pork Belly</b>	<b>27</b>
6hr Braised served with Mashed Potato, white cabbage, seasonal Vegetables, black pudding and cider gravy.	
<b>8 oz Sirloin</b> <small>GFA</small>	<b>26</b>
<b>8oz Fillet</b> <small>GFA</small>	<b>36</b>
All served with rustic fries, mushrooms and tomatoes.	
<b>Sauces</b>	<b>2</b>
Garlic Butter - Peppercorn- Blue Cheese	
<b>Full English</b> <small>GFA, VGA</small>	<b>10</b>
Sausage, Bacon, Mushrooms, Grilled Tomato, black pudding, fried egg Hash Brown, Baked beans and toast.	

TCY CLASSICS

<b>Seafood Linguine</b> <small>GFA</small>	<b>15</b>
Mussels, prawns and squid in a creamy white wine and leek sauce.	
<b>Chicken &amp; Chorizo Linguine</b> <small>GFA</small>	<b>15</b>
Chicken and Chorizo served in a spiced tomato and red pepper sauce.	
<b>Penne</b> <small>VGA, V, GFA</small>	<b>12.5</b>
Penne mixed through with a tahini sauce with mushroom and spinach served with Garlic Bread.	
<b>Risotto</b>	<b>16</b>
Summer vegetable risotto served with peas, courgette, mange tout and parmesan crisps topped with crispy poached egg and sun dried tomatoes.	

FROM THE SEA

<b>Scallops (starter)</b> <small>GFA</small>	<b>12</b>
Caramelized Scallops with apple puree, black pudding, pancetta And lemon oil.	
<b>Mussels</b> <small>GFA</small>	<b>8/18</b>
Served in a creamy white wine And leek sauce with sliced fresh Bread and rustic fries (Main size)	
<b>Fish and Chips</b> <small>GFA</small>	<b>16</b>
Beer battered haddock with rustic rustic fries, mushy peas and Tartare sauce.	
<b>Tuna Steak</b>	<b>25</b>
Served with Pak Choi, summer vegetable rice with sweet soy lime and Garlic coriander dressing.	

**Allergy guide:**

**V-Vegetarian    VGA-Vegan available    GF- Gluten Free    GFA-Gluten free available**  
**DAIRY ALLERGENS - PLEASE SPEAK TO A MEMBER OF STAFF UPON ORDERING.**  
**Any allergies or concerns please speak with a member of staff before ordering.**

**BURGERS**

**6oz Aberdeen Angus Burger** GFA 17

**6oz Breaded chicken, BBQ sauce** 17

Topped with bacon, smoked cheddar,  
Bacon, iceberg lettuce, tomato and  
red onion in a gourmet bun.  
Served with Rustic Fries.

**Add Pulled pork £3**

**Portobello Burger** VGA, V, GFA 16

Baked Portobello Mushroom topped  
With caramelized onions and  
smoked cheddar Cheese in gourmet  
bun with iceberg lettuce,  
Red onion and gherkin.  
Served with rustic fries.

**Tex- Mex Burger** V, GFA 17

Mixed bean burger served with  
Iceberg lettuce, red onion, tomato,  
Gherkin with sriracha mayo in a  
Gourmet bun. Served with Rustic Fries.

**SALADS**

**Chicken Fajita** 12.5

Chicken Fajita mix with onions  
and peppers served on a bed of  
fresh salad leaves finished  
With grated cheese.

**Cesar** 9

Crispy cos lettuce dressed with  
caesar dressing, parmesan, bacon,  
anchovies and croutons.  
**add chicken 6**

**Nicoise** 23

Seared tuna on a bed of baby cos  
lettuce, new potatoes, fine beans  
boiled egg and olives and a  
vinaigrette dressing.

**Greek** 10.5

Mixed peppers, tomatoes, olives,  
red onion, cucumber and  
Dressed with oregano and olive  
oil.

**CIABATTA AND WRAPS**

**All served with a side salad and Game crisps. Upgrade to fries 2**

Prawn and Avocado with mary rose sauce	9
Beer battered Fish Fingers with tartar sauce	9
Bacon, crispy iceberg lettuce, tomato and mayo	9.5
Chicken Fajita and cheddar cheese	9
Buffalo Mozzarella, Vine Tomato and fresh basil v	8.5
Brie and Bacon	9.5

**OPEN SANDWICHES**

**All served on sourdough bread with a side salad. Add rustic fries 2**

Smoked Salmon and Avocado, cream cheese, pickled fennel, Onion and pomegranate.	11
Sirloin Steak with Balsamic fried onions, horseradish and rocket salad.	18
Mediterranean vegetables and red pepper hummus v	9

**Gluten Free Bread Available (GF)**

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