



SUMMER LIGHT BITES MENU

Available Monday & Tuesday | 11am - 8pm

Marinated olives **VE** **GF** 3.50

Sun blushed tomato, red pepper
and feta tartlet **V** **GF** 7.50
served warm, dressed rocket

Crispy fried whitebait **GF** 4.95
dusted with cayenne pepper,
Cold Pressed oil rapeseed mayonnaise

Rosemary and garlic focaccia **V** 4.95
served warm, salted butter, balsamic syrup,
Cold Pressed Oil Company rapeseed oil

Garlic ciabatta **V** **GF** 3.75
add cheese 50p

Halloumi fries **GF** 5.95
Cold Pressed 'Nduja mayonnaise

Local British cheese board **V** 9.50
grapes, celery, onion marmalade, artisan crackers.
*Rosary Ash - Pratchett Blue - Winslade - Sussex
Charmer*

Chips **V** **GF** 3.95

Onion rings **V** **GF** 3.95

Secretts' baby leaf salad **V** **GF** 3.95

SANDWICHES

Served with crisps and Secretts' salad

Smoked chicken breast **GF** 9.25
Cold Pressed Oil Company mayonnaise,
baby gem lettuce

Red Leicester and chutney **V** **GF** 8.75
caramelised onion chutney,
Kingfisher Farm watercress

Smoked salmon 9.25
cream cheese, cucumber

*Served either on white or granary bread,
with a side of red cabbage slaw **GF***

DESSERTS

Warm chocolate brownie 6.50
dark chocolate sauce, vanilla ice cream

Sticky toffee pudding 6.50
Cornish clotted cream, salted caramel sauce

Local ice cream **V** **GF**
2 scoops 3.95 | 3 scoops 5.25
chocolate | vanilla | strawberry |
honeycomb | salted caramel | cherry

FRESH - SEASONAL - LOCAL

GREEN PLATE POLICY: ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

V = VEGETARIAN DISH **VE** = VEGAN DISH

****** = CAN BE ADAPTED TO VEGAN ON REQUEST

GF = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

'GF = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST