

## STARTERS

<b>Soup of the Day</b>	4.95
Bread & butter <i>(Ve) (GF)*</i>	
<b>Crispy Squid</b>	7.25
Chilli & lime dip	
<b>Beetroot Carpaccio</b>	7
Candy walnuts & crumbled goat cheese <i>(V) (Ve*) (GF)</i>	
<b>Seared Tofu &amp; Cauliflower Tabbouleh</b>	6.5
Lemon & tahini dressing <i>(Ve) (GF)</i>	
<b>Ham Rilette</b>	7.25
Sourdough & cornichons	
<b>BBQ Chicken Wings</b>	6.5

## SHARERS

<b>Mezze Board</b>	14.5
Hummus, grilled peppers, sweet potato falafel, pickled beetroot, sun-dried tomato tapenade, flatbread & olives <i>(Ve)</i>	
<b>Charcuterie Platter</b>	15
Prosciutto, chorizo, salami, pork rilette, olives, cornichons & bread	
<b>Baked Camembert</b>	13.95
Red onion chutney & toasted bread <i>(V)</i>	
<b>Nachos</b>	9.5
Cheese sauce, guacamole, salsa, sour cream & jalapeños <i>(V)</i>	
<b>Crusty Bread</b>	6.5
Roasted garlic, olive oil & balsamic vinegar <i>(Ve)</i>	

## SANDWICHES

*Served Monday-Friday 12:00pm-2:30pm. All served with fries & house salad*

<b>The Durham Ox Club</b>	8
Chicken, bacon, lettuce, tomato & mayo	
<b>Steak Baguette</b>	9.5
Caramelised red onions, peppery rocket & English mustard	
<b>Fish Finger Sandwich</b>	8
Gem lettuce & tartare sauce	
<b>Mushroom &amp; Sauerkraut</b>	8
Sun dried tomatoes, crispy onions, open sandwich <i>(Ve)</i>	

## DESSERTS

<b>Lemon &amp; Blueberry Cheesecake</b>	6.75
Strawberry sorbet <i>(Ve)</i>	
<b>Warm Chocolate Fudge Brownie</b>	6.75
Clotted cream ice cream <i>(V)</i>	
<b>Blackberry &amp; Gooseberry Fool</b>	6.75
Almond crumble & citrus shortbread <i>(V)</i>	

## MAINS

<b>Fish &amp; Chips</b>	13.75
Beer batter, mushy peas, tartare sauce & charred lemon	
<b>Beef Burger Stack</b>	13.75
Streaky bacon, tomato relish, Monterey Jack cheese, gherkins, skin on fries & coleslaw	
<b>Chickpea &amp; Lentil Burger</b>	13.5
Coconut tzatziki, lettuce, beef tomato & sweet potato fries <i>(Ve)</i>	
<b>Buttermilk Chicken Burger</b>	13.75
Cheddar, lettuce, pickled red onions, skin on fries & coleslaw	
<b>Sweet Potato, Kale &amp; Dolcelatte Tart</b>	13.5
Lemon & chives beurre blanc <i>(V)</i>	
<b>Seafood Linguini</b>	14.25
Spring onion, cherry tomato & a rich tomato sauce	
<b>Sea Bass</b>	14.75
Crushed New Jersey royals, cavolo nero, sauce vierge <i>(GF)</i>	
<b>Crispy Duck Salad</b>	13.25
Asian vegetables, red onions, radishes, sesame & hoisin dressing	
<b>Chicken Supreme</b>	14.5
Button mushrooms, pearl onions, bacon & red wine sauce <i>(GF)</i>	
<b>Truffled Ratatouille</b>	13.5
Grilled polenta & crispy rocket <i>(Ve) (GF)</i>	
<b>Flash Grilled Minute Steak</b>	14.75
Watercress, skin on fries & chimichurri sauce <i>(GF)</i>	
<b>8oz Sirloin Steak</b>	21
21 day aged British beef, skin on fries, watercress & garlic butter <i>(GF)</i>	
<b>Choose your sauce:</b> chimichurri, garlic butter, peppercorn <i>or</i> red wine jus	

## SIDES

<b>Skin on Fries <i>(GF) (V) (Ve*)</i>, Jersey Royals <i>(GF) (V) (Ve*)</i>, House Salad <i>(GF) (V) (Ve*)</i>, Coleslaw <i>(GF) (V)</i>, Field Roasted Mushrooms <i>(GF) (V) (Ve*)</i>, Garlic Bread <i>(V)</i></b>	3.50
<b>Berry Eton Mess</b>	6.75
Lemon balm <i>(V)</i>	
<b>3 Scoops of Ice Creams <i>or</i> Sorbets</b>	6.75
Please ask for today's flavours <i>(V) (Ve) (GF)</i>	
<b>British Cheese Board</b>	6.75
Chutney, crackers & grapes <i>(V) (GF)*</i>	

*(V): Vegetarian (Ve): Vegan (GF): Gluten Free (\*): Option Available*

An optional 10% service charge will be added to your bill, this goes directly to the team, please let us know of any dietary or allergy requirements at the time of ordering.