



## Starters

<b>Slow cooked pork belly</b>	<b>£8</b>
Burnt apple, crackling, cider sauce <b>MK, SD</b>	
<b>Mozzarella</b>	<b>£7.50</b>
Compressed melon, pangrattato, roquette, balsamic <b>MK, SD</b>	
<b>Charred asparagus</b>	<b>£8.50</b>
Parma ham, poached hens' egg, hollandaise sauce <b>MK, SD, E</b>	
<b>Spicy fish cake</b>	<b>£7.50</b>
Spinach, caviar sauce <b>E, CR, F, MK, SD</b>	

## Salads

<b>Greek salad</b>	<b>£8.50 / £12.50</b>
Feta, cucumber, red onion, smoked tomatoes, olives, croutons, yoghurt dressing <b>SD, MK</b>	
<b>Spring vegetable salad</b>	<b>£7.50 / £11.50</b>
Peas, broad beans, courgettes, baby gem, asparagus sweet potato and squash lemon dressing <b>VG, GF, SD, MU</b>	

## Sharing boards

<b>Anti pasti</b>	<b>£12.50</b>
Parma ham, salami, Milano, olives, buffalo mozzarella, sun-blushed tomatoes, roast artichokes, roast peppers, croutons <b>MK, SD</b>	
<b>Vegetarian anti pasti</b>	<b>£11.50</b>
Mozzarella, olives, hummus, sun blushed tomatoes, charred Mediterranean vegetables, artichokes, olive oil, balsamic, croutons <b>SD, MK</b>	
<b>Seafood board</b>	<b>£13.50</b>
Atlantic prawns, shell on prawns, smoked mackerel, pickled cockles, bloody Marie rose sauce, caper butter, Thai crab beignet, crunchy bread <b>CR, MK, F, FC, E</b>	

## Mains

<b>Pan fried Seabass</b>	<b>£16.50</b>
Cod cheeks, mussel, clam chowder <b>MK, F, SD, C, CR</b>	
<b>Roast Chicken breast</b>	<b>£16.50</b>
Gnocchi, peas, broad beans, asparagus, mascarpone, basil pesto <b>MK, N</b>	
<b>Moroccan spiced lamb rump</b>	<b>£19.50</b>
Roast tomato, cous cous, apricot, coriander, yoghurt <b>MK, SD, C</b>	
<b>Charred Mediterranean vegetable risotto</b>	<b>£12.50</b>
Shaved parmesan, pinenuts <b>MK, V, N</b>	
<b>Caley Hall beer battered cod</b>	<b>£14.95</b>
Chunky chips, minted mushy peas, lime tartare sauce <b>F, E, SD</b>	
<b>Wholetail scampi</b>	<b>£13.50</b>
Chunky chips, minted mushy peas, lime tartare sauce <b>E, SD, CR</b>	
<b>Malaysian curry</b>	<b>£14.50</b>
Jasmine rice, raita, naan bread <b>MK, CR</b>	Add Chicken <b>£2</b>
	Add Prawns <b>£3</b>
<b>Saag curry</b>	<b>£14.50</b>
Jasmine rice, raita, naan bread <b>MK, CR</b>	Add Chicken <b>£2</b>
	Add Prawns <b>£3</b>

## Sides

<b>House chopped salad</b> <b>SD, V, VG, MU</b>	<b>£3.50</b>
<b>Marinated olives</b> <b>SD, V, VG</b>	<b>£3.50</b>
<b>Buttered new potatoes</b> <b>MK</b>	<b>£3</b>
<b>Chunky chips or skinny fries</b> <b>GF, VG</b>	<b>£3</b>
<b>Naked slaw</b> <b>SD, V, VG, SS, S</b>	<b>£3</b>
<b>Buttered peas</b> <b>MK, VG</b>	<b>£3</b>

## From the grill

<b>Char-grilled rib-eye steak</b>	<b>£27.50</b>
Grilled cherry on the vine tomatoes, mushrooms, black garlic mayonnaise, chunky chips, roquette & parmesan salad <b>E, MK, SD, GF</b>	
<b>Buttermilk fried chicken burger</b>	<b>£15.50</b>
Bacon, mature cheddar, BBQ sauce, coleslaw, fries <b>MK, SD</b>	
<b>The Caley burger</b>	<b>£15.50</b>
Gem, beef tomato, mature cheddar, crispy onions, truffle mayo, gherkins, fries <b>MK, SD, E</b>	
<b>Vegetarian burger</b>	<b>£13.50</b>
Vegan mozzarella, slaw, fries, red pepper ketchup <b>VG, SD, SS</b>	

## Desserts

<b>Crème brûlée</b>	<b>£7</b>
Blueberries, fruit coulis, shortbread <b>MK, E</b>	
<b>Sticky toffee pudding</b>	<b>£7</b>
Toffee sauce, vanilla ice cream <b>MK, E</b>	
<b>Fudge sundae</b>	<b>£7</b>
Brownie pieces, hazelnuts, wafer curl, fudge sauce <b>MK, N, E</b>	
<b>Lemon meringue</b>	<b>£7</b>
Lemon curd, shortbread, lemon cake, Italian meringue <b>MK, G</b>	
<b>Warm dark chocolate brownie</b>	<b>£7</b>
Chocolate sauce, vanilla ice cream <b>MK, E</b>	
<b>Selection of British cheese</b>	<b>£8.50</b>
Please ask for details, crackers, grapes, chutney <b>MK, SD</b>	
<b>Selection of ice cream</b>	<b>1 scoop £1.50</b>
Vanilla, strawberry, mint choc chip, chocolate <b>MK, E</b> <b>extra scoop £1.25</b>	
<b>Sorbet</b>	<b>1 scoop £1.50</b>
Lemon, raspberry <b>VG</b> <b>extra scoop £1.25</b>	

### Allergen codes

C=Celery CR=Crustaceans E=Eggs F=Fish GF=Gluten free L=Lupin MK=Milk MC=Molluscs MU=Mustard N=Nuts PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan  
All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced. For more information about food allergies and intolerances please speak to a member of staff.