



THE SPORTING PAGE

ON DAYS LIKE THESE

Espresso martini £8

SMALL PLATES

All £5.50 each or 4 for £20

Hummus, tzatziki & pitta
Welsh rarebit fondue
Loaded spicy bean taco shells
Mini salmon fishcakes
Salt & pepper squid
Beef chilli cheese fries

Chicken goujons
Padron peppers, Maldon rock salt
Mac 'n' cheese croquettes
Honey mustard mini sausages
Smoked maceral pate

LIGHT DISHES

Loaded nachos £7.5 *Add beef or spicy bean chilli £9.5*
Spicy chicken, avocado, tomato, guacamole wrap, sweet potato fries £10.5
Philly cheese steak ciabatta, fries, bloody Mary ketchup £10.5

SPORTING PAGE PIES

Butternut squash, feta & spinach pie, mixed leaves £10.5
Chicken & leek pie, mash £10.5
Steak & Guinness pie, mash £10.5

MAINS

Grilled goats cheese salad, *baby spinach, beetroot, kohlrabi, pumpkin & sunflower seed* £11.5
Salmon fishcakes, white wine creamed spinach £10.5
Salmon Nicoise, *olives, new potatoes, boiled egg, green beans* £12
Beer battered haddock, hand cut chips & mushy peas, tartare sauce £11
Seared chicken salad, *roasted peppers, avocado, cherry tomatoes, pumpkin seed, sunflower seed, olives* £10.5
Cajun chicken breast burger, guacamole, tomato relish & fries, bloody Mary ketchup £12
Loaded burger, cheese, bacon, bloody Mary ketchup & hand cut chips £12.5
Cote de boeuf steak, hand cut chips, baby leaves £16.5

SIDES

French fries | Hand cut chips | French beans | Green salad £3.25 each
Cheesy chips | Sweet potato fries £3.75 each

DESSERTS

Cheese cake £5
Sticky toffee pudding, vanilla ice cream £6
Jaffa cake, ice cream sundae £6
Goats cheese, chutney, water biscuits £7

All dishes marked (V) are vegetarian and (G*) these dishes are made using gluten free ingredients however they are not prepared in a gluten free environment.

Allergen information is available on request from the team for all dishes.

Many of our dishes can be prepared with a healthy diet in mind - if you have a preferred cooking method please feel free to ask.