



Weekend Menu



Roasted peanuts	3.00
Pistachios	3.00
Wasabi peas	3.00
Marinated olives (v)	4.00
Homemade sourdough loaf & butter	4.95
Garlic bread / add cheese	4.50/6.50

Starters

Soup of the day with homemade bread (v/vg/gfa/df)	6.95
Hummus, grilled pitta, garlic and herb oil, pomegranate (v/gfa/df) / add Falafel	6.95/9.95
Chilli and garlic prawns with homemade ciabatta (gfa/df)	9.95
Prawn tempura with sweet chilli sauce	8.90
Halloumi fries with homemade tomato salsa dip (v)	8.95
Fresh mussels with white wine, garlic & cream, homemade ciabatta (gfa/dfa)	14.50
Chicken liver parfait, toasted brioche, fig chutney	8.95
Beetroot and salmon gravlax with horseradish cream & homemade sourdough (gfa/dfa)	9.95
Mushroom, lentil and walnut pate, homemade sourdough(vg/gfa/df)	8.95
Cajun pulled pork croquette, charred corn puree, chipotle mayonnaise	9.95

Salads

Tomato & mozzarella salad, basil oil (v/gfa)	9.95
Warm goat cheese salad, crostini, honey chilli glaze, roasted peppers & walnuts (v/gfa)	9.95/13.95
Caesar salad, parmesan, croutons / add chicken (gfa)	9.95/13.95

Brunch (11:30 - 16:00)

Grilled bavette steak, garlic butter, fried egg, pickled shallots & watercress, chips	17.50
Eggs Benedict: toasted muffin, smoked ham, poached eggs, hollandaise	8.95
Eggs Royale: toasted muffin, smoked salmon, poached eggs, hollandaise	9.95
Eggs avocado: toasted muffin, avocado, poached eggs, hollandaise	9.45
Omelette, two fillings (ham/cheese/bacon/mushroom/..), chips or salad	11.95
Croque Monsieur or Madame (smoked ham, Gruyère and Dijon mustard, chips or salad)	10.50/11.50
Avocado on sourdough, poached egg or roasted tomatoes, toasted seeds (df, vg, gfa)	9.95

Mains

12oz Ribeye, garlic butter, padron peppers, pickled shallots & watercress, chips (gfa/dfa)	28.95
Lamb Kofta, Lebanese salad, garlic mayonnaise, flatbread, chips (df)	19.50
Grilled pork chop & garlic butter, sautéed new potatoes, green beans, rosemary jus (gfa/dfa)	19.50
Crispy corn fed chicken, mushroom & tarragon sauce, pickled shallot & watercress, chips (gfa/dfa)	21.95
Prawn/chicken Thai red curry, coconut basmati rice, prawn crackers (vga/gf)	19.95
Salmon fishcakes with tomato & pepper sauce, watercress	16.95
Pan fried sea bream fillet, olive oil & herb mash, tenderstem broccoli (gf)	19.95
163 battered haddock & chips, garden peas, tartare sauce	17.95
Miso glazed aubergine, coconut basmati rice, pak choi, coriander (v/gf/df)	17.50

Burgers served with chips

Grilled halloumi burger with spiced avocado, homemade tomato dip (v)	14.50
Battered haddock burger, coleslaw, tartare sauce	14.50
BBQ pulled pork burger, coleslaw, crispy shallots	14.50
Cornflake chicken thigh burger, Sriracha mayonnaise, hash brown, emmental	14.50
163 beef burger, emmental, Sriracha mayonnaise (add bacon or egg 2.50)	14.50

Sides all at 4.00

Sautéed new potatoes, garlic and herbs
House salad
Greens of the day
Pierre Koffmann fries
Olive oil and herb mash
Sautéed mushrooms, garlic butter and herbs
Coconut basmati rice

Sauces all at 2.50

Peppercorn sauce
Garlic butter & herbs
Mushroom sauce
Blue cheese
Béarnaise sauce
Rosemary jus

v- vegetarian, vg- vegan, gf- gluten free, df-dairy free, a- available. All dishes may contain allergens.

If you have any concerns, please ask staff for details

Optional 12.50% service may be added