



Weekday 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 with grilled peach, basil (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
Grilled halloumi, fregola, cucumber salad with sultana, fresh herb dressing (v)	13.95
Salmon Niçoise, new potato, green bean, boiled egg, olives (gfa/df)	13.95
Prosciutto, fig, blue cheese, mix leaf, croutons (gfa/dfa)	13.95

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
Lamb stew, baby onions & carrots, whole grain mustard mash, rosemary jus	23.95
Grilled pork chop & garlic butter, sautéed new potatoes, green beans, rosemary jus (gfa/dfa)	19.50
Chicken and olive tajine, spiced couscous, toasted almonds, pomegranate (df)	18.95
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

Early bites served with chips or salad (11:30 - 16:00)

Bavette steak, garlic butter, fried egg, pickled shallots & watercress (dfa)	17.50
Omelette, two fillings (ham/cheese/bacon/mushroom/tomato/spinach) (v/dfa)	11.95
New York club sandwich, chicken, bacon, tomato, lettuce, mayonnaise	11.95
Bavette steak baguette, garlic butter, pickled shallots, watercress	14.50
Melted brie and bacon, homemade ciabatta with garlic butter	11.50
Croque Monsieur or Madame, smoked ham, Gruyère and Dijon mustard	10.50/11.50

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