

À LA CARTE

Starters

HOMEMADE SOUP (V) Served with warm locally baked bread	5
HALLOUMI FRIES (V) (D) Served with tomato salsa, and a sour cream dressing	6.5
SRIRACHA MAYO PRAWN COCKTAIL (F) (GF) Served on a bed of fresh lettuce, garnished with coriander and a wedge of lime	7
SATAY CHICKEN SKEWERS (M) (GF) (N) With a pea shoot and carrot ribbon garnish, topped with Pissarro's satay sauce	6.5
FRIED GARLIC WILD MUSHROOMS (V) (VE) Served on toasted sourdough, garnished with landcress, and finished with truffle oil	7.5

Mains

CHICKEN FAJITA (M) (F) (D) With peppers, onions, courgettes and carrot, served with sour cream, guacamole and grated cheddar	18
CARNE GUISADA (M) Brazilian style beef stew, with chilli and carrots, served with fragrant basmati rice	15
PISSARRO'S MESSY BBQ RIBS (M) (GF) Slow cooked pork ribs, marinated in our homemade BBQ sauce, served with a side salad and chunky chips	12oz 17 17oz 19.5 20oz 19.5
SRI LANKAN JACKFRUIT CURRY (V) (VE) (GF) With peppers and courgette, served with basmati rice, topped with crispy fried onion	15

Seafood & Fish

PRAWN AND COUS-COUS SALAD (F) (GF) On a bed of dressed lettuce, cherry tomatoes, topped with coriander, guacamole and lime	15
MOULES MARINIÈRE (F) (D) (GF) A french classic, mussels in a white wine, garlic, onion, parsley and cream sauce served with chunky chips	1/2kg 10 1kg 17.5
FILLET OF SEABREAM (F) (GF) Fresh seabream fillet, on a bed of pan fried new potatoes, green beans, cherry tomatoes, and olives, garnished with a slice of lemon and red pesto	16
CATALAN PAELLA (F) (M) (GF) Mixed seafood, mussels, chicken and chorizo, green vegetables and saffron rice	For one 22 For two 35
ADD A BOTTLE OF CRIANZA RIOJA - 11	

Sharing Platters

CHARCUTERIE PLATTER (N) (M) (D) Sliced cured ham, Spanish salami, Serrano ham, black and green marinated olives, hummus, and applewood smoked cheddar served with locally baked bread, butter and red onion chutney	SINGLE 13 DOUBLE 20
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The Grill

10oz RIBEYE STEAK (M) (D) (GF) Served with portobello mushrooms, roasted cherry tomatoes on the vine, chunky chips and garlic butter (recommended served medium - rare)	25
9oz FILLET STEAK (M) (D) Served rare on our hot rock boards, served with chunky chips, onion rings, garlic butter and a side salad	30

Burgers

DEEP FRIED HALLOUMI BURGER (V) (D) In our specially seasoned flour, with lettuce and tomato salsa	13.5
KAHUNA BURGER (M) (D) 7oz homemade burger, with smoked bacon and Monterey Jack cheese, with lettuce and tomato	15
CAJUN CHICKEN BURGER (M) (D) Cajun marinated chicken breast with lettuce and tomato	14.5

ALL OUR BURGERS ARE SERVED IN A LOCALLY BAKED BRIOCHE BUN, WITH OUR HOMEMADE BURGER SAUCE,

Add - ons and Sauces

SMOKED BACON (M)	1
PORTOBELLO MUSHROOM (V) (D)	2
SLICE OF HALLOUMI (D)	3
PEPPERCORN SAUCE (M) (D)	3
BLUE CHEESE SAUCE (D)	3
HOMEMADE BBQ SAUCE (M)	3
KING PRAWN SKEWER (F) (D)	7

Nibbles

CHUNKY CHIPS (GF) (V) (VE)	3.5
CAJUN CHIPS (GF) (V) (VE)	3.5
RUSTIC BREAD AND HUMMUS (V) (VE) (N)	4
ONION RINGS (V) (VE)	4
GARLIC BREAD (V) (D)	4
CHEESY GARLIC BREAD (V) (D)	4.5
CHEESY CHIPS (V) (D) (GF)	4.5
TRUFFLE CHIPS AND PARMESAN (D) (GF)	5
MARINATED BLACK AND GREEN OLIVES (V) (VE) (GF)	5

ALLERGY / DIETARY
INFORMATION

(V) = VEGETARIAN
(VE) = VEGAN

(GF) = GLUTEN FREE
(D) = DAIRY PRODUCT

(M) = MEAT
(F) = FISH / SEAFOOD

(N) = CONTAINS NUTS