

DINNER MENU

SERVED FROM 5PM

the **BUCKET & SPADE**
CAFÉ · KITCHEN · BAR

Please make us aware if you have any food **allergies** or **dietary requirements**. Our staff are happy to go through an ingredients list with you.

(V) Vegetarian, (VGN) Vegan, (GF) Gluten Free Option, (DF) Dairy Free Option

A 10% discretionary **service charge** will be added to your bill when ordering food, all of which goes directly to our lovely team.

STARTERS

SOUP OF THE DAY

£7

OUR SOUP OF THE DAY, SERVED WITH WARM BREAD
VGN, GFO

BLACK PUDDING AND CHORIZO BON BONS

£9

BLACK PUDDING AND CHORIZO BON BONS, SERVED WITH RED PEPPER HUMMUS AND LEMON BALM
DF

OLIVE TAPENADE CRUSTINIS

£7

A RICH OLIVE TAPENADE ON CRUSTINIS
VGN, GFO

MUSHROOM AND GARLIC GRATIN

£7

SERVED WITH CRUSTINIS
V, GFO

CRISPY BATTERED PRAWNS

£8

A TRIO OF CRISPY BATTERED PRAWNS, SERVED WITH A ZESTY LEMON AIOLI
GF, DF

MAINS

PORK TENDERLOIN

£16.95

TENDER PORK SERVED WITH CREAMY MASHED POTATO, ROASTED CARROTS AND A RICH CIDER JUS
GF

SEABASS

£19.95
(DINNER FOR TWO
+£3 SURPLUS)

SEARED SEABASS WITH PATATAS BRAVAS POTATOES, SUNDRIED TOMATOES AND SAMPHIRE
GF

RISOTTO OF THE WEEK

£14.95

OUR CHEF'S RISOTTO OF THE WEEK
VGN

MEDITERRANEAN OLIVE PASTA

£15.95

A LIGHT MEDITERRANEAN OLIVE PASTA SERVED WITH PARMESAN
V

FISH AND CHIPS

£17.95

OUR TRADITIONAL CRISPY BATTERED FISH SERVED WITH CHUNKY CHIPS, MINTED CRUSHED PEAS, TARTARE SAUCE AND A WEDGE OF LEMON
GF, DF

40Z LAMB RUMP

£17.95

TENDER 40Z LAMB RUMP SERVED WITH DAUPHINOISE POTATOES, ROASTED VEGETABLES AND A RICH REDCURRANT SAUCE
GF

DINNER FOR TWO (MONDAY - WEDNESDAY)

ENJOY ANY 2 MAINS FOR JUST £25

WHY NOT MAKE IT EXTRA SPECIAL:

+STARTER £5 +PINT ON DRAUGHT £5
+DESSERT £5 +BOTTLE OF HOUSE WINE £15