

A Light Bite...

Homemade Soup of the day £6.50
Served with fresh bread (V,GF *)

Bruschetta £6.50

Cherry tomatoes, red onion and balsamic glaze
on top of toasted bread (VG)

Chicken Liver Pate £7.50

A smooth chicken liver pate with chunky bread &
homemade apple chutney (GF *)

Smoked Mackerel Pate £7.50

Mackerel pate served with chunky bread
& salad leaves (GF *)

Tempura Prawns £8.50

Golden tempura king prawns on dressed leaves with a sweet
chilli dipping sauce.

Tapas Platter £7.50

A selection of breads, mixed olives, houmous & guacamole (VG)

Mezze Board £9.50 / £14.50 Sharer

A Mediterranean-style sharing board with antipasti meats,
guacamole, houmous, mixed olives and a balsamic oil.
All accompanied by a selection of breads.

The Cleve Platter £10.75

Cheddar cheese, home-roasted ham, quiche and salad,
served with chutney, homemade slaw and fresh bread

A Board from the Sea

£10.50 / £15.50 Sharer

Our fish lover's sharing board! Homemade mackerel pate,
smoked salmon and Prawns in a Marie Rose sauce, served
with fresh bread and salad leaves

Naughty but Nice

Triple Chocolate Brownie £7.50

Warm gooey dark chocolate brownie with milk and white
chocolate pieces & vanilla ice cream. (VG, GF *)

Warm Berry Crunch £7.50

Warmed mixed berries topped with an oatly crumble crunch
topping, custard or ice cream. (VG,GF*)

Lemon & Ginger Cheesecake £7.50

A tangy lemon cheesecake with a ginger biscuit base with
clotted cream.

Cleve Mess £7.50

Our take on a British classic! Whipped vanilla cream tossed
with crunchy yet chewy meringue pieces and a mix of fresh
berries.

Fox's Cheese board £9.50

A selection of handpicked local cheeses accompanied by
crunchy crackers, fresh grapes and homemade chutney.

The Main Deal...

Cajun Chicken £12.50

A spicy health kick! Fresh leafy salad topped with Cajun-spiced
chicken pieces, served with a homemade soured cream
dressing. (GF)

Warm Goats Cheese £12.50

A tasty, protein packed vegetarian salad! Grilled goats cheese
served on finely sliced apple and salad leaves with a balsamic
glaze. (V, GF)

Butternut Squash & Chickpea Curry £12.50

A bowl of our already popular curry
served with basmati wild rice (VG / GF)
Add Garlic & Herb Naan £2.50

Sri Lankan Beef Curry £12.50

A traditional slow cooked Sri Lankan beef curry
with a medium-hot flavour served with basmati wild rice (GF)
Add Garlic & Herb Naan £2.50

Lamb & Mint Stew £15.50

Tender pieces of lamb, mushrooms & leeks in a rich minted
gravy with crushed potato & green beans (GF)

Oven Roasted Beetroot Bourguignon £15.50

All the richness of a Bourguignon with the vegan goodness
served with crushed potato & green beans (Vegan, GF)

Pesto Chicken £15.50

Succulent chicken breast with a tasty pesto sauce,
served with green beans and crushed potatoes

Pan Fried Seabass £17.00

Pan fried seabass with a lemon & caper butter sauce
with green beans and crushed potatoes

8oz Sirloin Steak £18.50

6oz Fillet Steak £24.00

Cooked to your liking served with triple-cooked chips, side salad

Why not perfectly accompany your steak with
one of our fabulous sauces choosing from
Peppercorn, blue cheese or garlic and herb £3.00

A Little Extra...

£3.50

Triple Cooked Chips | Jacket potato
Side Salad | Crushed Potatoes

£2.50

Garlic & Herb Naan (VG) | Basmati Wild Rice (VG)
Green beans

£2.00

Chunky wedges of bread | Grated cheese

Served from 5-8pm