

# THE TATTING

## ALL DAY MENU

### SMALL PLATES

Choose any combination of 2 from Small plates and 1 from the wings and Ribs section for £16

<b>Homemade Focaccia</b>	£5.00
With aged Balsamic and Extra virgin Olive Oil (v,n)	
<b>Nocarella Olives (v, ve, gf)</b>	£5.00
<b>Padron Peppers (v, ve)</b>	£5.00
<b>Patatas Bravas, Aioli, (v, gf)</b>	£5.00
<b>Chorizo with Cider and Apple, (gf)</b>	£7.50
<b>Char grilled Hangar Steak</b>	£8.00
Baby Gem, Chimichurri (gf)	
<b>Falafel</b>	£5.00
Tahini dressing (gf, v, ve)	
<b>Tempura King Prawns,</b>	£8.00
5 Flavour Dipping Sauce	
<b>Stuffed Vine Leaves (ve, gf)</b>	£6.00

### WINGS AND RIBS

All served with a choice of Korean Chilli, Maple, Ginger and Sesame, Jerk or Barbecue glazes.

<b>Chicken wings</b>	£8.00
<b>Crispy cauliflower wings</b>	£5.00
<b>Baby Back Pork Ribs</b>	£8.00

### SHARERS (suitable for 2 people)

<b>Wing and Rib Board</b>	£19.95
All three of the wings and ribs in your choice of glaze or a mixture of all the glazes.	
<b>Cured Meat Board</b>	£18.50
Cornichons and Crusty Bread, Serrano ham, Chorizo, Lomo, Salchichon	
<b>Nachos</b>	£12.00
Tortilla Chips topped with Pico De Gallo Salsa, Guacamole, Sour Cream and Melted Cheese (gf, v)	

### FLAT BREADS

<b>Garlic and Cheese</b>	£12.00
with wild Rocket	
<b>Artichoke heart</b>	£15.00
Sun blushed Tomato, Basil Pesto, Boconcinni, Wild Rockets (n, v)	
<b>Spiced Nduja Sausage</b>	£15.00
Rocquito Chilli, Red Onion, Shaved parmesan	
<b>Balsamic Roast Vegetables,</b>	£15.00
Feta cheese	

### BOWLS AND SALADS

<b>Asparagus</b>	S £6.50 / M £12.00
Belgium Endive, goats curd, salsa Verde (v, gf)	
<b>Whole Food Salad</b>	S £7.00 / M £13.00
Mixed leaves, Mint, Edamame Beans, Avocado, Quinoa, Chia Seeds, Pumpkin seeds, Sun Flower Seeds Pomegranate seeds and Pomegranate Molasses (v, ve, gf)	
<b>Cesar salad</b>	S £6.50 / M £12.00
Gem lettuce, Croutons, Fresh Parmesan Our own Recipe Cesar Dressing	
<b>ADD YOUR PROTEIN</b>	
<b>Char-grilled Chicken Breast</b>	£5.00
<b>King Prawns</b>	£5.00
<b>Salmon Fillet</b>	£5.00
<b>Halloumi</b>	£5.00
<b>Poke Bowl</b>	£12.00
Japanese Rice, Pineapple Salsa, Pickled cucumber, Edamame Beans, Pea leaf, Furikake (ve)	
<b>Ramen</b>	£13.00
Soba Noodles in spiced Broth, with Boiled Egg, Pak Choi, Spring onion	
All cooked in a Yakitori marinade:	
<b>Pork belly</b>	£5.00
<b>Chicken</b>	£5.00
<b>King Prawn</b>	£5.00
<b>Salmon</b>	£5.00
<b>Smoked tofu (ve, n)</b>	£3.50

### MAINS

<b>Fillet of Cod in real ale Batter</b>	£16.00
Fries, Smashed Peas with Mint, Homemade Tartare Sauce	
<b>Vegetarian Fish (halloumi),</b>	£16.00
Fries, Smashed Peas with Mint, Homemade Tartare sauce (v)	
<b>Slow Roast Pork Belly,</b>	£18.00
Lyonnais Potato, curly kale, Burnt apple Puree, Jus (gf)	
<b>Breast of Duck,</b>	£20.00
Fondant Potato, Butternut Squash, Pickled Black Berry & Port (gf)	
<b>Fillet of Bass</b>	£18.50
Warm salad of New Potatoes, Marinated Cherry Tomatoes, Rocket, Salsa verde (gf, f, n)	
<b>Fillet Of Cod</b>	£18.50
Massala Rosti, Onion Bhaji, Fruity Madras Sauce (gf, n)	
<b>Half Roast Chicken</b>	£16.50
Fries, slaw, rich chicken gravy, aioli.	

### FROM THE GRILL

All of our steaks are sourced from our local award winning butcher Owen Taylor, finest quality produce, locally sourced.

All grills served with Grilled Field Mushroom, Tomato, Water Cress, Beef dripping fries

<b>Rib Eye Steak</b>	£29.50
<b>Sirloin Steak</b>	£27.50
<b>Gammon Steak, Fried eggs</b>	£16.00
<i>Add</i>	
<b>Peppercorn sauce</b>	£4.00
<b>Chimi churri</b>	£3.00

### BURGERS

Our own recipe Burgers In a Brioche bun with Lettuce, Tomato, Dill Pickle, Burger, French Fried Onion, Pickled Slaw and Fries

<b>Tiki Burger</b>	£15.00
Handmade burger, grilled gammon, Pineapple salsa	
<b>Tokyo Burger</b>	£15.00
Handmade Burger Yakitori Glaze, Wasabi Mayo, pickled pink ginger	

### BUILD YOUR OWN BURGER

<b>Handmade 6oz Beef Burger</b>	£14.00
<b>Butter Milk Chicken</b>	£13.00
in our own recipe spice blend	

### CHOOSE YOUR BURGER SAUCE FROM:

Sriracha Mayonnaise, Sweet Chilli Mayonnaise, Barbecue sauce, Aioli.

### EXTRA TOPPINGS

<b>Smoked Applewood Cheese</b>	£1.00
<b>Crisp Pancetta</b>	£1.00
<b>Kim Chi</b>	£1.00
<b>Chorizo Jam</b>	£1.00
<b>Red Onion Marmalade</b>	£1.00

### SIDES

<b>Fries (gf)</b>	£3.50
<b>Truffle and Parmesan Fries (gf)</b>	£4.50
<b>Buttered Greens (gf)</b>	£3.50
<b>Buttered new Potatoes (gf)</b>	£3.50
<b>Mixed Leaf Salad (gf)</b>	£3.50
<b>Rocket and Parmesan Salad, Aged Balsamic (gf)</b>	£4.00
<b>Halloumi Fries</b>	£5.00

### DESSERTS

<b>Biscoff &amp; Banana Sundae</b>	£7.00	<b>Vanilla Panna Cotta</b>	£8.00	<b>Selection of Ice Creams and Sorbets</b>	£6.00
Vanilla ice cream, caramelised banana, biscoff biscuits, salted caramel sauce		Balsamic Strawberries (gf)		(Vegan ice cream available)	
<b>Chocolate Lava Pudding</b>	£8.00	<b>Rhubarb Tart</b>	£7.50	<b>British Isle Cheese Board</b>	£10.00
Clotted cream		Flapjack Crumble Top, Stem Ginger Anglaise		With Millers Damsel selection, Homemade Ploughmans Pickle, Celery and Grapes	

#### KEY

GF = gluten free / N = nuts / V = vegetarian / VE = vegan

# THE TATTING

## DRINKS MENU

### CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
<b>CONTI D'ARCO PROSECCO</b> ITALY HINT OF WHITE PEACH	6.75	29.50
<b>GREYFRIARS CUVÉE BRUT</b> ENGLAND THE HOMEGROWN ANSWER TO CHAMPAGNE LIVELY, CRISP RED APPLES		45.00
<b>TATTINGER BRUT RESERVE</b> FRANCE INTENSLY FRAGRANT, SUBTLE BISCUITY COMPLEXITY AND SUPERB ELEGANCE	12.50	45.00
<b>TATTINGER PRESTIGE ROSE</b> FRANCE STYLISH, DRY WITH DELICIOUS SUMMER FRUIT AND FULL-BODIED FLAVOUR		75.00
<b>VUEVE CLIQUOT YELLOW LABEL</b> FRANCE A REAL TREAT: DRY, RICH AND CREAMY		70.00

### ROSE WINE

	175ML	250ML	BOTTLE
<b>WICKED LADY WHITE ZINFANDEL</b> USA MEDIUM SWEET, DELICIOUS RASPBERRY AND STRAWBERRY COMPOTE	7.25	9.50	27.50
<b>MIRABEAU PROVENCE ROSE</b> FRANCE CLASIC DRY STYLE WITH WILD STRAWBERRY, RASPBERRY AND ZESTY APPLE	9.00	12.00	35.00

*A SELECTION OF WINES IN 125 ML SERVES ARE AVAILABLE ON REQUEST. PLEASE DRINK RESPONSIBLY- SEE DRINKWARE.CO.UK FOR THE FACTS*

### WHITE WINE

	175ML	250ML	BOTTLE
<b>SOLLANDIA GROLLO</b> ITALY THE SUN LOVING SICILIAN GRAPE OFFERS JUICY FRUIT AND A TOUCH OF ALMOND	5.75	9.00	22.00
<b>BERRI ESTATES UNOAKED CHARDONNAY</b> AUSTRALIA BAGS OF FRUIT, NO OAK, AND A CRISP LEMON CHARACTER	7.00	9.00	26.00
<b>J MOREAU ET FILS SAUVIGNON BLANC</b> FRANCE A THIRST-QUENCHING WINE WITH ZESTY CITRUS FLAVOURS	8.00	10.00	29.00
<b>SAN FLORIANO PINOT GRIGIO</b> ITALY THE ULTIMATE ALL-ROUNDER: SOFT PERFUMED PEAR, HINTS OF ELDERFLOWER	7.50	9.50	28.50
<b>DUBRANVILLE HILLS CHENIN BLANC</b> SOUTH AFRICA A FRAGRANT BLEND OF RIPE TROPICAL FRUIT SALAD WITH A HINT OF GREEN APPLE	8.50	11.00	30.00
<b>JEAN-LUC COLOMBO PICPOUL DE PINET</b> FRANCE MELON, PEACHES AND FRESH FLOWERS	9.00	11.00	33.00
<b>VIDAL MALBOROUGH SAUVIGNON BLANC</b> NEW ZEALAND CRISP INTENSE, A MINGLING OF PASSION FRUIT AND GREEN HERBS	9.50	12.50	36.00
<b>CASA ROJO LA MIRAMORENA ABARINO</b> SPAIN A BLAST OF CITRUS AROMAS, WITH TANGY APPLE			38.00
<b>THE FEDERALIST CHARDONNAY</b> USA RICH AND COMPLEX WITH LEMON CURD, CINAMMON AND CARDAMON SPICE			42.00

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### RED WINE

	175ML	250ML	BOTTLE
<b>SOLLANDIA NERO D'AVOLA</b> ITALY LIKE A SSCILIAN SHIRAZ: SPICED JUICY FRUIT, LIQUORICE AND VANILLA	5.75	9.00	22.00
<b>NEDERBURG THE MANOR SHIRAZ</b> SOUTH AFRICA AN ABUNDANCE OF PRUNES, RIPE PLUMS AND CHERRIES	7.00	9.00	22.00
<b>J MOREAU ET FILS MERLOT</b> FRANCE PERFECT BALANCE OF BRAMBLE FRUITS AND A SMOOTH, FRESH PALATE	8.00	10.50	30.00
<b>JEAN-LUC COLOMBO COTHES DU RHONE</b> FRANCE FRESH AND SILKY RED FRUITS, LIQUORICE AND SPICE	8.50	11.00	33.00
<b>DON JACOBO RIOJA CRIANZA</b> SPAIN RIOJA AS IT SHOULD BE – SUMPTUOUS RASPBERRIES, CHERRIES AND CREAMY VANILLA	8.50	11.00	33.00
<b>SERBAL MEDOZA MALBEC</b> ARGENTINA DELICIOUSLY RIE RED FRUIT AND VIOLET WITH SPLASHES OF PLUM AND DAMSON	9.50	12.50	36.00
<b>ST HALLET BAROSSA SHIRAZ</b> AUSTRALIA PACKED WITH CHERRY, HINTS OF CHOCOLATE, BLACKBERRY AND CRACKED PEPPER			39.00
<b>ERRAZURIZ WILD FERMENT PINOT NOIR</b> CHILE COMPLEX AND RICH WITH SUMER FRUITS AND LIGHT SILKY PALATE	10.00	13.50	39.00
<b>THE FEDERALIST CABERNET SAUVIGNON</b> USA BIG CALIFORNIAN FLAVOURS: RIPE BLACKBERRY AND BLUEBERRY WITH CINAMMON SPICE			44.00

### BOTTLED BEER & CIDER

STELLA ARTOIS	330 ML	5.00
CORONA	330 ML	5.00
PERONI NASTRO AZZURO	330 ML	5.00
PERONI 0 %	330 ML	4.00
BUDWEISER	330 ML	5.00
GOOSE ISLAND IPA	355 ML	5.50
HOBGOBLIN	500 ML	5.50
DUVEL BELGIAN ALE		6.50
LEFFE BLONDE	330 ML	5.50
MAGNERS ORIGINAL	568 ML	5.50
STELLA CIDRE	500 ML	5.50
MAGNERS 0%	330 ML	4.00
REKODERLING STRABERRY & LIME	500 ML	5.75
REKODERLING WILD BERRIES	500 ML	5.75
RKODERINM MANGO & RASPBERRY	500 ML	5.75
REKODERLING PASSIONFRUIT	500 ML	5.75

### GIN

WHITLEY NEIL RHUBARB & GINGER		5.25
WHITELY NEIL RASPBERRY		5.25
WHITLEY NEIL PARMA VIOLET		5.25
HENDRICKS		5.25
HENDRICKS ADORA		5.25
THE BOTANIST		5.25
MONKEY 47 SCHWARZWALD DRY		8.25
SIPSMITH LONDON DRY		5.75
SIPSMITH SLOE		5.75
WARNERS ELDERFLOWER		5.25
TANQUERAY NO. 10		6.50
GORDONS PINK		6.00
GORDONS		5.25
BOMBAY SAPHIRE		5.25
BROCKMANS		6.50
BEEFEATER		5.00

### VODKA

ERISTOFF		4.50
ABSOLUT ORIGINAL		4.75
ABSOLUT VANILLA		4.75
ABSOLUT MANDARIN		4.75
ZUBROWKA BISON GRASS		6.00
SIPSMITH SIPPING		6.25
WYBOROWA EXUISITE		6.50

### TEQUILA

OLMECA BLANCO		5.00
OLMECA REPOSADO		5.00
JOSE CUERVO GOLD		4.75

### RUM

HAVANA CLUB 7 YEAR OLD		5.50
BACARDI CARTA BLANCA		4.50
SAILOR JERRY		5.75
CAPTAIN MORGAN		4.75
CAPTAIN MORGAN SPICED		4.75

*ALL SPIRITS ARE SERVED IN 25 ML MEASURES. IF YOUR FAVOURITE TIPPLE IS NOT LISTED, WE HAVE A LARGER SELECTION BEHIND THE BAR, SO PLEASE JUST ASK.*

*SUBJECT TO AVAILABILITY*

### WHISKEY

JURA ORIGIN 10 YEAR OLD		7.50
GLENFIDDICH 12-YEAR-OLD SPECIAL RESERVE		6.00
GELFIDDICH IPA		7.00
GLENFIDDICH 15 YEAR OLD		7.00
THE BALVENIE 12 YEAR OLD CARIBBEAN CASK		9.50
CHIVAS REGAL 12 YEAR OLD		6.00
THE GLENLIVET FOUNDERS RESERVE		7.00
BOWMORE 12 YEAR OLD		8.25
LAPHROAIG 10 YEAR OLD		7.25
MONKEY SHOULDER		7.25
JOHNNIE WALKER BLACK LABEL		5.50
NIKKA FROM THE BARREL		10.50
JACK DANIELS		4.95
JACK DANIELS APPLE		4.95

### BOURBON

JIM BEAM WHITE		5.00
BULLEIT BOURBON FRONTIER		6.75
MAKERS MARK		6.75

### COGNAC

MARTELL VS ***		6.50
MARTELL VSOP MEDAILLON		9.75
COURVOISIER VS		6.50
CURVOISIER VSOP		8.00
HENNESSY VS		6.50

### SOFT DRINKS

DIET COKE	330 ML	3.25
COCA COLA	330 ML	3.50
COKE ZERO	330 ML	3.25
FANTA ORANGE	330 ML	3.50
FRANKLIN & SONS GINGER BEER	200 ML	3.75
FENTIMANS ROSE LEMONADE	200 ML	3.75
FENTIMANS SPARKLING RASPBERRY	200 ML	3.75
FENTIMANS ELDERFLOWER	200 ML	3.75

### WATER

ONE WATER STILL OR SPARKLING	330 ML	3.00
ONE WATER STILL OR SPARKLING	750 ML	4.00

### MIXERS

SCHWEPES TONIC	200 ML	3.00
SCHWEPES SLIM LINE TONIC	200 ML	2.50
FRANKLIN & SONS NATURAL TONIC	200 ML	3.00
FRANKLIN & SONS NATURAL LIGHT TONIC	200 ML	3.00
FRANKLIN & SONS ELDERFLOWER & CUCUMBER TONIC	200 ML	3.00
FRANKLIN & SONS PINK GRAPEFRUIT & BERGAMONT TONIC	200 ML	3.00
FRANKLIN & SONS RHUBARB & HIBISCUS TONIC	200 ML	3.00

### MOCKTIALS

LAVENDER LEMONADE		5.50
LEMON JUICE, LAVENDER SYRUP, SODA		
SUNRISE		5.50
GINGER BEER, ORANGE JUICE, GRENADINE		
RASPBERRY SHRUB		5.50
RASPBERRY SYRUP, BALSAMIC VINEGAR, SODA		
MAGO BELINI		5.50
LEMON SYRUP, MANGO PUREE, HONEY, SODA, GINGER SYRUP		
VIRGIN MOJITO		5.50
GOMME SYRUP, MINT, LIME JUICE, SODA		
FROZEN VIRGIN STRAWBERRY MARGARITA		5.50
FRESH STRAWBERRIES, LIME JUICE, GOMME SYRUP		

### COCKTAILS

MOSCOW MULE		8.50
ERISTOFF VODKA, LIME JUICE, GOMME SYRUP, GINGER BEER, ANGOSTURA BITTERS		
KIR ROYALE		7.95
PROSECCO, CRÈME DE CASSIS		
FLORA DOORA		8.50
HENNDRICKS GIN, LIME JUICE, RASPBERRY SYRUP, GINGER BEER		
ESPRESSO MARTINI		8.50
TIA MARIA, ERISTOF VODKA, ESPRESSO, GOMME SYRUP		
BAKEWELL MARTINI		7.95
DISARONO, CRANBERRY JUICE, LEMON JUICE, GOMME SYRUP		
SPICED BLACKBERRY DAIQUIRI		8.50
SAILOR JERRY RUM, BLACKBERRY PUREE, LIME JUICE, GOMME SYRUP		
RHUBARB ELDERFLOWER SPRITZ		8.50
WHITLEY NEIL RHUBARB & GINGER GIN, ELDERFLOWER SYRUP, LEMON JUICE, SODA WATER		
APEROL SPRITZ		7.95
APEROL, PROSECCO, SODA WATER		
MOJITO		7.95
BACARDI CARTA BLANCA, LIME JUICE, GOMME SYRUP, MINT, SODA		
MAI TAI		8.50
CAPTAIN MORGAN SPICED, CAPTAIN MORGAN DARK RUM, ORANGE CURACAO, ORGEAT SYRUP, LIME JUICE, GOMME SYRUP		
LONG ISLAND ICED TEA		8.50
GORDONS GIN, ERISTOFF VODKA, JOSE CUERVO TEQUILA, BACARDI CARTA BLANCA, TRIPLE SEC, LEMON JUICE, GOMME SYRUP, COLA		
PASSION FRUIT MARTINI		8.50
ABSOLUT VANILLA, VANILLA SYRUP, LIME JUICE, PASSOA, PASSION FRUIT PUREE, PROSECCO		
PINA COLADA		8.50
MALIBU, PINEAPPLE JUICE, COCONUT MILK, LIME JUICE		
RASPBERRY CRUSH		7.95
JOSE CUERVO GOLD TEQUILA, RASPBERRY SYRUP, LIME JUICE, FRESH RASPBERRIES, GOMME SYRUP		
SEX ON THE BEACH		8.50
ERISTOFF VODKA, ARCHERS, ORANGE JUICE, CRANBERRY JUICE		
PURPLE RAIN		7.95
BLUE CURACAO, ERISTOFF VODKA, GRENADINE, LIME JUICE, LEMONADE		
BLUE LAGOON		7.95
ERISTOFF VODKA, BLUE CURACAO, LEMONADE		
THE CUBAN		8.50
PLANTATION PINEAPPLE RUM, PINAPLE JUICE, FRESH MINT, MARASHINO LIQUER, LIME, ORANGE BITTERS		
<b>SHOTS &amp; SHOOTERS</b>		
B-52		4.00
BAILEYS, GRAND MARINER, KAHLUA		
BLUE KAMIKAZE		4.00
ERISTOFF VODKA, BLUE CURACAO, LIME JUICE		
TEQUILA SLAMMER		4.00
JOSE CUERVO TEQUILA, GINGER BEER		
FREAK SHOT		4.00
CUCUMBER VODKA, MINT LIQUOR		
MELON BALL		4.00
MIDORI, ERISTOFF VODKA, PINEAPPLE JUICE		
WOO WOO		4.00
ERISTOFF VODKA, CRANBERRY JUICE, ARCHERS		