



## STARTERS, SMALL PLATES & FLATBREADS

TAPAS & MEZZE STYLE DISHES DESIGNED AS LIGHT BITES OR  
A FEW ARE PERFECT FOR SHARING.



### NEW THIS MONTH

**Vibrant Vegan Meat Balls**  
lemon & coriander infused meatballs served with fruity cous cous & salad alongside paprika hummus (v) (vg)  
**£7.50**

**Mozzarella risotto balls**  
cheesy risotto balls in a crispy panko coating accompanied by a chilli and lime dip (v) **£5.5**

**Mini honey glazed chorizo sausages**  
& patatas bravas in a tapas style **£6**

**Pan fried scallops**  
sat on a rich tomato chutney & smoked chorizo puck  
**£6.95**

**King prawns**  
marinated in a chilli and lime dressing & cooked in a garlic butter sauce. (gfo) **£6.5**

**Sweet chilli fishcakes**  
cod and salmon fishcakes served alongside a chilli dip  
**£5.95**

**Baked camembert**  
spread the toasted breads with the roasted garlic & dip! (v) **£10**

## FLATBREADS

- goats cheese**, green pesto, beetroot, red onion & fresh rocket V £7
- king prawn**, balsamic roasted tomatoes, marinated olives & mascarpone £9
- Vegan Meatballs**, balsamic roasted tomatoes & rocket on a tomato base (V) (VG) £7
- bbq pulled pork** red onion & tomato with asian slaw £7.5
- Parma ham, brie** on a garlic butter base. £7.5
- chicken tikka**, garlic butter base, hints of mango chutney & tzatziki £7.5
- meatball marinara** and mozzarella £7.5
- torn chicken** and fennel on a bechamel base with balsamic roasted tomatoes £7.5

## DESSERTS

- Chocolate fudge cake with vanilla ice-cream** (gfo) **£5.25**
- Lemon Posset** - A teacup of lemon zest accompanied by buttery shortbread & fresh berries. (gfo) **£5.25**
- Mulled berry cheesecake** - baked vanilla draped with a spiced berry compote. **£5.25**
- Affagato** - a scoop of double vanilla ice-cream drowned in a double a double shot of hot espresso **£4**
- Chocolate teacup** - a boozy chocolate orange mousse layered on top of rich chocolate grenache, topped with vanilla mascarpone. shortbread thins on the side. (gfo) **£5.95**



**Moroccan lamb tagine**- tender chunks of slow cooked lamb in a delicately spiced sauce with chick peas, butternut squash and apricots, served on a bed of seasoned cous cous and a warm wrap on the side. (gfo) (n) **£12.95**

**Chicken gyros**- greek style chicken marinated in a minted natural yoghurt, served on a sizzling skillet alongside a feta and olive salad, chunky chips, tzatziki and a warm wrap (gfo) **£11.95**

**Panko fried fillet of cod** & sea salted chunky chips. Served with homemade tartare sauce & garden peas. **£12.5**

**Green pesto and mascarpone linguine**- pesto and creamy Italian cheese, finished with balsamic glazed tomatoes, served with garlic sour dough fingers. (n) (v) **£9.95**

**Garlic king prawn linguine**- Tiger prawns cooked in garlic butter and finished with Pomodoro sauce and served with garlic sour dough fingers **£12.5**

**Caesar Salad**- torn chicken breast & boiled egg on a bed of mixed lettuce leaf, with crispy bacon, anchovy fillets then finished with caesar dressing, parmesan & sour dough fingers. (gfo) **£9.5**

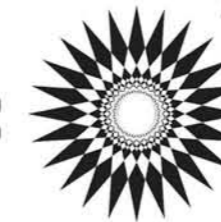
**Greek Salad**- feta cheese, mixed leaf, Cherry & beef tomatoes, red onion, cucumber, marinated olives, olive oil, fresh basil & served with a wrap. (gfo) (v) **£8**

**Open steak sandwich**- sliced rump steak, smothered with a creamy mushroom, onion & paprika Gorgonzola sauce. served with sea salted chunky chips. (gfo) **£10**

**Lamb kofta meat lollies**- mildly spiced minced lamb & and a honey & pistachios glaze, making a tasty combination. Served with a greek salad, fruity cous cous, tzatziki & wraps. **£12**

**Egyptian falafel board**- homemade Egyptian inspired falafels infused with North African spices, served with a side salad, tortilla wrap, sweet potato fries, tzatziki. (v) (gfo) **£9**

## HOMEMADE BURGERS



**The Bookcafe burger** **£11**  
a mix of rump, chuck & brisket pattie made in house, bookcafe relish, emmental cheese in a seeded brioche served with house slaw & chunky sea salted chips.

**The Bordeaux burger** **£12**  
our homemade pattie, mustard mayo, sauteed onions & camembert in a seeded brioche served with house slaw & chunky sea salted chips.

**The Veggie Beet burger** **£10**  
tomato relish, gem lettuce, field mushroom & caramelised onions. beetroot & goats cheese panko puck + sweet potato fries (V)

**Pulled pork and slaw** **£11**  
barbeque glazed pork shoulder braised and torn, complimented by house coleslaw and dressed rocket, served in a seeded brioche + sweet potato fries

**Chipotle chicken burger** **£11**  
our own battered chicken goujons, emmental cheese in a seeded brioche with our own chipotle mayo. Served with sea salted chunky chips.