



The Grill

10oz RUMP STEAK – 23.95 (1,2,14)

Hand Cut Chips, Blistered Cherry Tomatoes, Peppercorn Sauce, Onion Rings & Mixed Leaf Salad

CHICKEN SOUVLAKI – 15.95 (1,2,14)

Skinny Fries, Greek Salad, Tzatziki Sauce & Pitta Bread

TUSCAN SUSAUGES – 15.95 (2,3,10,14)

Creamy Mash, Market Vegetables & Onion Gravy

Burgers

SPINACH, ROASTED PEPPER HUMMUS & FETA

STUFFED PORTOBELLO MUSHROOM – 13.75 (v)(vo) (1,2,14)

SMOKED BACON & MATURE CHEDDAR BEEF BURGER – 14.95 (1,2,9,10,14)

STILTON & CARAMELISED ONION BEEF BURGER – 14.95 (1,2,9,10,14)

MEXICAN CHICKEN BURGER – 14.95 (1,2,14)

Mature Cheddar, Smashed Avocado, Sour Cream

All Served In A Rustic Roll With Baby Gem, Beef Tomato & Gherkins, Roquette Salad, Skinny Fries & Onion Rings

Add Toppings – 1.50 Each Chorizo, Spicy Salami, Portobello Mushroom, Fried Egg, Jalapenos, Goats Cheese

Salads & Pasta

GREEK SALAD – 11.95 (v)(vo) (1,2,14)

Feta, Tomatoes, Bell Peppers, Cucumber, Red Onion, Black Olives & Flat Bread

Add Chicken – 2.00

SPAGHETTI A LA GIARDINIERA – 12.95 (v)(vo) (1,2,14)

Garden Vegetables, Organic Cherry Vine Tomatoes, Rich Tomato & Basil Sauce

Add Chicken – 2.00

LITTLE TUMMIES PASTA – 5.50 (LT)(v) (1,2)

Tomato Sauce & Grated Cheese

Sandwiches

SMOKED SALMON, AVOCADO & SPINACH WRAP – 7.95 (1,2,6,14)

CHICKEN, BACON & TOMATO CLUB – 8.95 (1,2,3,9,14)

TOMATO, MOZZARELLA & PESTO MELT – 6.95 (v) (1,2,5,14)

Classics

CHICKEN, HAM HOCK PUFF PASTRY PIE – 13.95 (1,2,3,9,10,14)
Mashed Potato & Market Vegetables

MALAYSIAN VEGETABLE CURRY – 13.95 (v)(vo) (1,5)
Basmati Rice & Flatbread
Add Chicken – 2.00

BREADED WHITBY SCAMPI – 6.75 (LT) / 12.95 (1,3,7,9,14)
Skinny Fries, Garden Peas, Tartare Sauce & Lemon

HONEY GLAZED HAM – 6.50 (LT) / 12.95 (3,14)
Free Range Fried Egg, Grilled Pineapple & Hand Cut Chips

LITTLE TUMMIES TUSCAN SAUSAGES – 6.95 (LT) (2,3)
Mashed Potato & Peas

THE PACE CENTRE FISH & CHIPS – 6.95 (LT) / 14.50* (1,2,3,6,9,14)
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce & Lemon

*price includes a discretionary 25p which we will match donating a total of 50p to our house charity, The PACE Centre www.thepacecentre.org

Stone Baked Pizzas

(Gluten Free Pizza Bases Available)

MARGHERITA – 6.50/10.50 (v)(vo) (1,2)

PEPPERONI SAUSAGE & JALAPENO – 6.95/12.50 (1,2)

HAWAIIAN – 6.75/12.25 (1,2)

ROASTED MEDITERRANEAN VEGETABLE – 11.95 (v)(vo) (1,2)

GOAT'S CHEESE, SPINACH, & CARAMELISED ONION – 12.25 (v) (1,2,14)

MEAT FEAST – 12.95 (1,2)

Chicken, Ham, Sausage, Chorizo

Extra Toppings:

Meat – 1.75 Each Pepperoni (2), Bacon, Chorizo (2),

Chicken, Sausage (1), Ham

Vegetarian – 1.25 Each Mozzarella (2), Peppers, Jalapenos, Caramelised Onion (14), Roquette, Mushrooms, Pineapple, Spinach, Stilton (2), Free Range Egg (3), Olives, Goat's Cheese (2)

Sides

SKINNY FRIES – 3.75 (vo)

HAND CUT CHIPS – 3.95 (vo)

BREAD & BUTTER – 1.95 (v) (1,2)

MUSHY PEAS – 1.50 (v) (2)

LEMON & GARLIC NEW POTATOES – 2.75 (vo)

BEER BATTERED ONION RINGS – 3.00 (v) (1)

BALSAMIC ROAST TOMATOES – 1.50 (vo) (14)

CHILLI AND MINT GREENS – 2.75 (vo) (2)

MIXED LEAF SALAD – 2.75 (vo) (14)

PORTOBELLO MUSHROOM – 2.00 (vo)

(v) vegetarian dishes (vo) can be prepared for a vegan diet (LT) Little Tummies smaller portion

Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.

Our menu indicates allergen information; 1. Cereals containing gluten 2. Milk 3. Eggs 4. Peanuts 5. Nuts 6. Fish 7. Crustaceans 8. Mollusc 9. Mustard 10. Celery 11. Sesame 12. Soya 13. Lupin 14. Sulphur Dioxide and sulphites



Nibbles & Sharers

- OLIVES, GARLIC & CHILLI OIL (v)(vo) – 3.95
GRILLED CHORIZO, AIOLI – 4.25 (3,14)
GARLIC SAUSAGE & MUSTARD GLAZE – 3.95 (1,9,14)
CRISPY SQUID, SWEET CHILLI SAUCE – 6.75 (8,14)
HALLOUMI FRIES, YOGURT & HARISSA DIP – 6.25 (v) (1,2,14)
CRISPY CHEESE & ONION POTATO SKINS – 4.25 (v)(vo) (2)
- WARM PORK CRACKLING – *Apple Sauce* – 3.75
GARLIC PIZZA BREAD – 6.25 (v)(vo) (1,2)
Add Cheese for 1.25
BREADS & DIPS – 6.50 (v)(vo) (1,14)
Freshly Baked Breads, Olive Oil & Balsamic, Red Pepper Hummus
OVEN BAKED CAMEMBERT – 12.95 (1,2,14)
Caramelised Onion Marmalade & Crusty Bread

Seasonal Menu Starters

- OXTAIL SOUP – 5.95 (1,2,9,10,14)
Horseradish Cream & Freshly Baked Baguette
- VINEYARD ESCARGOT – 7.95 (1,2,14)
Snails in Garlic Butter, Crusty Bread
- BEEF & SUNDRIED TOMATO PARCEL – 6.95 (1,2,5,14)
Roquette Salad & Basil Pesto
- GORGONZOLA CHEESE SOUFFLÉ – 6.95 (1,2,3,5,10,14)
Beetroot Salad, Walnuts & Balsamic Reduction
- SEAFOOD ASSIETTE – 9.50 (1,2,3,6,7,9,14)
Prawn Cocktail, Cod Fishcake, Smoked Salmon, Horseradish Espuma, Crostini & Pineapple Salsa

Mains

- CORNFED CHICKEN SUPREME – 17.95 (2,3,5,9,14)
Stuffed with Sundried Tomato Mousse, Warm New Potato Salad & Basil Pesto
- SEARED DUCK BREAST – 19.95 (1,2,3,9,10,12,14)
Beetroot Dauphinoise Potato, Tenderstem Broccoli, Orange & Soy Reduction
- SEAFOOD WELLINGTON – 18.95 (1,2,3,6,7,9,14)
Crushed New Potatoes, Samphire & Provençale Sauce
- SLOW COOKED PORK BELLY – 18.95 (2,3,10,14)
Honey Parsnip & Potato Mash, Braised Red Cabbage, Curly Kale & Apple Cider Jus
- BAKED GNOCCHI – 15.95 (v)(vo) (1,2,4,5,14)
Artichoke & Roasted Chestnuts in Creamy Tomato & Gorgonzola Sauce, Mixed Leaves, Balsamic & Pesto

Desserts

- DOUBLE CHOCOLATE & PISTACHIO BROWNIE – 6.95 (v)(vo) (1,2,3,5,12)
Vanilla Ice Cream & Chocolate Sauce
- MAPLE SYRUP & CINNAMON PANNACOTTA – 6.95 (1,2,3,14)
Winter Mulled Berries & Ginger Biscuit
- PUMPKIN, WALNUT & SULTANA FILO PASTRY – 6.95 (1,2,5)
Greek Yoghurt & Fresh Fruit
- LUXURY SOMERSET ICE CREAM – 2 scoops 4.50/3 scoops 6.00 (v)(vo)
*Vanilla (2), Chocolate(2), Strawberry(2), Mint Chocolate Chip(2), Banoffee(2), Salted Caramel(2),
Vegan Vanilla (vo), Lemon Sorbet (vo), Mango Sorbet (vo)*

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