

Things to eat

NIBBLES

Flavourful bites designed to whet the appetite
whilst the kitchen prepare your meals

Hummus

Roasted red pepper hummus with toasted sourdough

VE | GFO

£6.00

Selection of bread

Oven baked pain au seigle, pain aux olives,
pain au cereales and French findors with butter

V

£5.50

Balsamic olives

A mix of pitted Kalamata and Halkidiki olives with sundried
tomatoes and garlic in a herb dressing

VE | GF

£5.50

STARTERS AND SHARERS**Soup of the day**

Served with toasted bread and herb oil made in house

VE | GFO

£7.00

Nachos

A trio of tortilla topped with triple blend cheese, tomato salsa,
chunky avocado and coriander served with a wedge of lime

V

Small £7.50

Large £11.50

Add pulled pork or beef chilli £5.00

Mezze board

Red pepper hummus, baba ghanoush, mixed olives, crudities
and toasted sourdough

V

£9.50

Hot honey fried chicken bites

Marinated and coated crispy chicken bites toasted
in a hot honey coating, topped with sesame seeds
and served with a dressed side salad

£8.50

V = vegetarian | VE = vegan | GF = gluten free | GFO = gluten free option

Adults need around 2000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT at 20%.

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LARGE PLATES

Fish and chips

Crispy beer battered haddock fillet with garden peas,
tartare sauce and skin on fries

GF

£18.50

Penne arrabbiata

Al dente penne pasta in a bold and spicy arrabbiata sauce
made from tomatoes, garlic and red chili flakes. Finished with
a sprinkle of grated Parmesan
cheese and crispy basil

V

£15.00

Add chicken £5.00

VOCO burger

Two 4 oz steak patties with our ultimate burger sauce, melted
cheddar, iceberg lettuce, gherkins and tomatoes in a potato
bun served with skin on fries

GFO

£18.50

Vegan burger

Beyond meat burger patty topped with vegan cheese,
mustard mayo, tomato sauce, iceberg lettuce, gherkins and
tomato in a potato bun served with skin on fries

VE | GFO

£18.50

Sirloin steak

8oz sirloin served with skin on fries, oven roasted flat
mushroom, beef tomato and battered onion rings

£25.80

Steak sauces

Pink peppercorn V | GF £3.50

Béarnaise V | GF £3.50

Chimichurri V | GF £3.50

Caesar salad

Shredded cos lettuce tossed with Caesar dressing and
topped with grated Parmesan, anchovies and croutons

GF

£12.00

Add chicken £5.00

Butter chicken curry

Diced chicken thighs slow cooked in an aromatic butter and
tomato curry sauce served with wild rice, mango chutney,
lime pickle and poppadums

GF

£18.00

PIZZAS

All pizzas topped with rustic tomato
sauce and grated mozzarella

Cheese and pesto

With mini mozzarella balls cherry tomatoes
and pesto topped with crispy basil

V | GF

£18.00

Chorizo and nduja

With spicy nduja sausage and chorizo topped
with chilli jam, sliced chillies and roquette

GF

£19.50

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SANDWICHES GFO**Toasted ciabatta**

With ham and cheese

£8.50

Toasted ciabatta

With chargrilled vegetables and vegan pesto

VE

£8.50

SIDES**Garlic flat bread**

With triple cheese

V

£5.50

Chef's salad VE | GF

£4.50

Fries VE | GF

£4.50

Sweet potato fries VE | GF

£5.50

Onion rings VE

£4.50

DIRTY FRIES**Millionaires fries**

Crispy skin on French fries tossed in Parmesan and garlic topped with chives and chipotle mayo

V | GF

£9.00

Pulled pork dirty fries

Crispy skin on French fries topped with BBQ pulled pork, triple cheese and BBQ sauce

GF

£9.00

DESSERTS**Sticky apple caramel tart**

Warm sticky tart served with a drizzle of caramel sauce and vanilla ice cream

V

£8.00

Raspberry and gin cheesecake

A flavoursome cheesecake served with raspberry compote

VE | GF

£8.00

Chocolate fondant

Hot chocolate pudding served with vanilla ice cream

V | GF

£8.00

Limoncello tiramisu

A tangy lemon dessert served with mascarpone and lemon curd

V

£8.00

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