

## NIBBLES

<i>Marinated Olives and Sunblush tomatoes (V, Ve)</i>	5
<i>Bread Board with oils, balsamic and butter</i>	6
<i>Crispy cauliflower with romesco sauce</i>	8
<i>Breaded Halloumi bites with spicy tomato chutney (V, Gf)</i>	8
<i>Crispy squid with romesco sauce</i>	10
<i>Tempura prawns with sweet chilli sauce</i>	10

## STARTERS

<i>Gibson's soup of the day (V, Ve)</i> <i>Served with chargrilled bread</i>	7.5
<i>Wild mushroom and tarragon arancini (V, Ve)</i> <i>Saffron mayonnaise and pickled vegetables</i>	8
<i>Breaded Spinach croquettes (V)</i> <i>Blakeney leaf salad and tomato chutney</i>	8
<i>Pan roasted scallops (Gf)</i> <i>Crispy goats cheese, tomato chutney and garlic crostinis</i>	12
<i>Paprika infused pork belly (Gf)</i> <i>Toasted sesame seeds and teriyaki sauce</i>	9.5
<i>Classic moules mariniere</i> <i>Garlic, shallot and cream sauce, served with focaccia bread</i> <b>Starter: 8.00 Main: 16.00</b>	
<i>Bubble and fish (Gf)</i> <i>Smoked haddock fishcake, bacon, poached egg and hollandaise sauce</i>	9
<i>Bubble and Squeak (Gf)</i> <i>Bubble and squeak cake, smoked bacon, black pudding crumb, poached egg with hollandaise sauce.</i>	9
<i>Gibson's Charcuterie board</i> <i>Chargrilled bread, gibsons houmous, cured meats, sun blushed tomatoes and olives</i> <i>For one</i> 12 <i>Sharing board for 2.</i> 20	PTO