

THE ALPACA

ALL DAY MENU

SNACKS / SMALL PLATES

Irish Carlingford rock oysters & mignonette * <i>Fresh from Steve Hatt's Fishmongers</i> *	4.5 or 3 for 12
* <i>Limited availability</i> *	
Nocellara olives (vg)	4.5
Homemade focaccia, oil & balsamic (vg)	4.5
Bresaola, capers, cornichons & caper berries	6.0
Padron peppers, maldon sea salt (vg)	7.5
Roasted red pepper & walnut muhammara dip, flatbread (vg)	6.0
Panko cod cheeks, herb & caper sauce	9.0
Shell-on king prawns, garlic & chilli butter, focaccia	10.5
Whipped vegan feta, heritage tomatoes, rocket, focaccia (vg)	9.0
Black pudding scotch egg, homemade HP sauce	10.0
British charcuterie selection, cornichons & caper berries, croutons	17.0

MAINS

Catch of the Week, Fresh from Steve Hatt - Ask your server	20.0
Flat iron steak, bordelaise sauce	20.5
Spinach & mushroom filo pastry, vegan cheese, heritage tomato salad (vg)	15.5
Grilled chicken breast <i>or</i> smoked tofu (vg), freekah salad, dukkah, pomegranate	16.0
Wild mushroom pappardelle, parmesan (v)	16.5
Linguine, clams, tomato & basil salsa	17.0
Dry-aged beef burger, monterey jack cheese, burger sauce, salad, skinny fries	16.5
Buttermilk fried chicken, brioche bun, chipotle ketchup, purple slaw, skinny fries	16.5
Meat-free burger, smoked vegan applewood, burger sauce, skinny fries (vg)	16.5
Beer battered haddock, triple-cooked chips, pea & mint puree, tartare, curry sauce	19.0
Pie of the day - Ask your server	

SIDES

Mixed seasonal greens (vg)	4.5
Dauphinoise (v)	5.0
New potatoes (vg)	5.0
Skinny fries (vg)	5.0
Add avocado / Bacon / Cheese	1.5
Aioli (vg) / Curry sauce (vg) / Burger sauce (vg) / Chipotle ketchup (vg)	1.5

DESSERTS

Apple & Raspberry vegan crumble, with custard (v) or vegan ice cream (vg) (gf)	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	8.5
Neal's Yard cheeses, sourdough crackers, caperberries, red onion marmalade	11.5
Vegan ice cream & sorbet - choc, vanilla, raspberry, passionfruit, lemon (<i>per scoop</i>)	2.0