

THE INDY

FEBRUARY 2020

STARTERS

(V)INDY BREAD 4

House made butter, olive oil & balsamic

(V)CHESTNUT MUSHROOM PATE 6

Toasted walnuts, toast

(VG)INDY FALAFEL 6

Chilli jam

(V) INDY CAPRESE 7

Mozzarella, smoked aubergine, tomato, rocket pesto

(VG)PADRON PEPPERS 5

Olive oil, sea salt

CRISPY SQUID 7

Squid ink aioli, chorizo crumb

HOUSE SMOKED MACKEREL 7

Apple & beetroot, horseradish, focaccia

(V)MASALA & CHEESE TWISTS 3

Chilli jam

SPECIALS

HALIBUT 16

Chestnut & potato puree, mushrooms, crab fishcake

(VG)BUTTERNUT SQUASH STEAK 12

Pearl barley, truffle pea puree, parsnip crisp, pumpkin seeds

MAINS

ALE BATTERED COLEY 13

Mushy peas, hand cut chips, tartare

INDY BEEF BURGER 13

Cheddar, mustard mayo, baby gem, slaw, hand cut chips

(V)PANKO BEAN BURGER 12

Spiced bean burger, tomato & onion relish, slaw, hand cut chips

(VG)BBQ JACKFRUIT 12

Pickled red cabbage, carrot & sun-blushed tomato salad, coconut rice

BEEF BRISKET RAGU 14

Papardelle pasta, parmesan

MULLET FILLET 14

Roasted new potatoes, fennel, lemon & chilli kale

(V)LEEK & BLUE CHEESE TART 12

New potatoes, salad

MOULES MARINIERE 11

White wine, onion, garlic, bread

SIDES|KIDS

**HAND CUT CHIPS OR
SKINNY FRIES 3.30**

BABY LEAF SALAD 2.60

BEEF BURGER

Cheddar, skinny fries

FISH GOUJONS & FRIES

Mushy peas

(V)VEGETARIAN TART

New potatoes, salad

All 6.50

WE USE SUSTAINABLE, FREE RANGE & SEASONAL INGREDIENTS WHERE POSSIBLE

DESSERTS OR MORE??? ASK FOR OUR 'AFTERS' MENU