

EVENING

AVAILABLE DAILY FROM 4PM

NIBBLES

Rosemary & olive focaccia with balsamic oil (vg) £3.75

Rustic garlic & herb focaccia (v) £3.75
+ cheese £1

Marinated olives & sunblush tomatoes (vg) £3.75

Pitta, Halloumi & Hummus (v) £5.50

Grandad's Chipolatas, Honey & Grain Mustard Glazed £4.25

STARTERS

Panko breaded brie
deep fried with ancho chilli & tomato relish (v) £6.50

Crispy salt & pepper calamari with aioli £7.50

Bruschetta
with heritage tomatoes, pinenuts & basil (vg) £7

Seasonal soup £5
with fresh artisan bread

Mushrooms on toast
with Madeira, garlic & herbs £6.75

Punjabi spiced tempura prawns
with caper kachumber relish £9

SHARERS

Greek Meze
Hummus, tzatziki, falafel, baba ganoush, greek salad, pitta (v) £15

Mexican Platter
Nachos, bbq chicken wings, jalapeno quesadilla, chilli con carne £16

Vegetarian Mexican Platter
Nachos, quesadilla, jalapeños stuffed with cream cheese, veg chilli (v) £15

SALADS

Roast beetroot & butternut squash
Pickled red onion and spinach with hazelnut vinaigrette (vg) £12
Add halloumi or feta +£2

Roast cauliflower & kohlrabi
Golden raisin & toasted almond with curry vinaigrette (vg) £12
Add halloumi or feta +£2

Piri Piri chicken Caesar
Baby gem, parmesan shavings, fresh anchovies, pancetta, garlic croutons,
caesar dressing £13

Thai style noodle salad
Rice noodles, carrot, spring onion, cucumber, chillies & coriander with lime,
ginger, sesame & cashew dressing £10.50
Add chicken +£3 Add prawns +£4

FLAT BREADS

HOUSE MADE FLATBREADS WITH BLACK ONION SEEDS

Roasted cauliflower & beetroot
Butternut squash, pickled red onion, baba ganoush, hummus & rocket with
pomegranate molasses & sumac (vg) £9

BBQ pulled pork
With caramelised onions, flame grilled red pepper & jalepenos £12

Harissa lamb skewers
Spiced tomato sauce, roast aubergines & red peppers with tzatziki £16

WIFI PASSWORD: c o c k t a i l

LIME 

INDEPENDENCE
ON THE QUAYS

MAINS

Sausage & mash
Grandad's gourmet sausages, creamy mash, spinach & onion gravy £13

Beer battered cod,
Fries, house mushy peas & tartare sauce £13

Legendary mac & cheese
Sunblushed tomato, paprika and parsley crust (v) £11

King prawn & chorizo risotto £14

Goan style vegetable curry
Sweet potato, butternut squash and coconut curry, chilli and coriander rice,
toasted coconut shavings (v) £11
Add chicken £3 Add prawn £4

Mushroom & spinach penne with goats cheese £12

Baked cod loin
Clams, chorizo, sweet-drop peppers & linguine in a confit cherry tomato ragu £16

Slow roast pork belly & bury black pudding
Anise butternut squash & braised red cabbage & apple, five-spice date sauce £16

Steamed salmon
Marinated in cumin & fennel seed mayonaise, saffron & cauliflower cous-cous £15

Tempura monkfish with tarka dhal, onion bhaji & saag aloo £16.50

Chicken supreme chasseur with 60/40 mashed potatoes, green beans with
smoked bacon £15

FROM THE GRILL

8oz chargrilled beef burger
Brioche bun, classic burger garnish, burger sauce, hand-cut fries £11

Piri Piri chicken burger
Ciabatta, classic burger garnish, sriracha mayo, hand cut fries £12

Spiced falafel burger
Ciabatta, chargrilled spring onion, vegan mayo, hand-cut fries (vg) £10

Ultimate Lime burger (Choose from beef or piri piri chicken)
Two 8oz beef patties OR two piri piri chicken breasts
stacked with cheddar cheese, bacon, onion rings, side of beef chilli, jalapeño poppers &
hand-cut fries £17

Extra burger toppings:

Cheddar cheese, stilton, bacon, onion rings, £1 each

Chilli con carne or pulled pork £3 each

Upgrade to Sweet potato fries £1

STEAKS

28 day aged from North Yorkshire
Grilled tomato, mushroom, house steak salad, hand cut fries

8oz Sirloin
£22

7oz Fillet
£25

Add: Peppercorn, chasseur sauce, garlic butter, bernaise £1.50

EXTRAS

Hand-cut fries £3.50 Add gravy, grated cheddar or curry sauce +£1

Beer battered onion rings £3

Parmesan and truffle fries £4.50

House salad £3.50

Rocket and parmesan salad £4.50

Sweet potato fries £4

Mash £3.50

Seasonal vegetables £3.50

Many recognised allergens are handled in our kitchen. We are also able to prepare many of our dishes vegan and gluten free. If you have any further questions or concerns, please do not hesitate to speak to a member of our team. Prices are inclusive of VAT, there will be a discretionary service charge for tables of 6 or more

SUNDAY ROASTS

Available every Sunday from 12pm until they're gone!

A selection of meat and vegetarian options

Served with roast potatoes, seasonal vegetables and our famous Yorkshire pudding!

All for just £12.95

PRE THEATRE MENU

Available Monday - Saturday | 4pm - 8pm

Ask your server for more details

Choose 2 courses £17.95pp

Choose 3 courses £20.95pp



WINE

MEASURES 175ML / 250ML / BOTTLE

LIME
INDEPENDENCE
ON THE QUAYS

W H I T E

Caramuxo bodegas gallegas vino blanco – Spain

Lively fruity flavours including a hint of guava, lemon and grapefruit, with a crisp clean finish
£4.25 / 5.6 / 16.5

Ponte Pinot – Italy

A crisp fruity white wine with a delightful full and ripe aroma
£4.75 / 6.5 / 19

De Gras Chardonnay 2017 – Chile

Crisp clean tropical fruit flavours of melon and pineapple on the nose and palate, with underlying vanilla wood tones. Medium-full bodied style, with a long lingering length. Ends crisp and refreshing
£4.95 / 6.6 / 19.5

Via Nova Sauvignon Blanc 2016, Via Nova - Italy

Pale lemon yellow in the glass with a nose showing elderflower, honeysuckle and passion fruit. On the palate it refreshes with delicious minerality and a light body
£5.25 / 7 / 20.50

Trout Bay Marlborough Sauvignon – New Zealand

Trout Bay is a favourite fishing spot enjoyed by 3 generations of our family. In recent years the hill sides of the bay have been transformed to include many rows of vines. Enjoy this Sauvignon Blanc with your favourite dish or by itself on a hot summer afternoon. It is a well balanced white from the Marlborough Region. Great with cheese or salad
£22.50

QL Vinho Verde 2017, Quinta da Lixa – Portugal

Fruity, floral notes, fresh and well balanced. The nose is aromatic green apple, melon and white peach. The palate is balanced, smooth with a generous texture and a touch of petillance. White peach, apples and tangerine on the palate leading to a long, crisp finish
£23.50

Viognier IGP Pays d'Oc, Leduc – France

Languedoc-Roussillon - A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish
£24

La Piuma, Pecorino – Italy

A dry white wine that has a lovely youthful aromatic nose: delicious
£24.50

La Minaia Gavi di Gavi 2016, Nicola Bergaglio – Italy

Acacia, white flowers and white peaches and a touch of wild herbs on the nose. The palate is fresh, crisp and classically mineral, with flavours of red apples, lemon and melon. Great with shell fish, light pastas with creamy fish sauces, salads and risottos
£26.50

Albariño 2017, Eidosela – Spain

Aromatic with straight forward fruit, showing hints of apricot stones. Fresh, balanced, pure flavours showing mineral character with a good length and texture on the palate
£27.50

Domaine des Vieux Pruniers Sancerre 2017 – Loire, France

Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits
£32.50

Domaine Louis Michel Chablis 1er Cru Montmain 2015, Burgundy, France

Bright white gold in colour with a pronounced, vibrant nose showing citrus and floral aromas with hints of brioche. The palate is full of mineral flavours alongside zippy, citrus and green apple characteristics. The finish is elegant and very fine
£65

R O S E

Eagle Creek Zinfandel – California, USA

An easy-drinking, soft, fruity wine with delightful aromas of strawberries and luscious summer fruit flavours on the palate
£4.8 / 6.1 / 18.5

Via Nova Pinot Grigio Blush 2016, Italy

Easy drinking, light and refreshing with fresh cranberry and raspberry notes on the nose. On the palate the wine is crisp with some citrus flavours coupled with a core of red fruit such as strawberries. Ideally partners salads and fish but can also be drunk with grilled or barbecued red or white meat, pizza and pasta due to its versatility
£5 / 6.5 / 24

Roy Rene Rose Florie 'gris' – Provence, France

An elegant rosé, fresh and refined, light and supple, made from Grenache and Cinsault grapes. Light and smooth, bright colour and special by its finesse
£24.50

R E D

Caramuxo bodegas gallegas tinto – Spain

Opulent juicy fruit with a velvety texture, spice plus creamy vanilla
£4.25 / 5.6 / 16.5

Flamingo Merlot – France, Loire

Delicious blackcurrant fruit flavours with a warm ripeness that leads to a long and smooth finish
£4.75 / 6.5 / 19

Melodias Malbec 2017, Trapiche – Spain

The ideal wine for grilled meats like the typical Argentinian "asado". It also goes very well with farmhouse cheddar and aubergine bakes
£4.95 / 6.6 / 19.5

Tooma River Shiraz 2017, Tooma River – Australia

Expect a rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices
£5.5 / 7.25 / 21.5

Carmènère Reserva 2016, De Gras – Chile

Deep purple / red in colour with a full bouquet of spice, oak and black fruit and a firm but juicy palate. Offers plum, damson and curranty characters alongside well integrated toasty oak and layers of vanilla
£27.50

Rioja Crianza 2015, Ramón Bilbao – Spain

Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants, hints of blackberry yoghurt. An excellent accompaniment to cold meats, mild cheeses and even fish
£26.50

Douro Red 2016, Quinta do Crasto – Portugal

The aromas are really expressive, with notes of fresh red fruit and violets. Seductive on the palate, with flavours of ripe berries and spices, complimented by the well-integrated tannins
£29.50

Valpolicella Ripasso DOC 2015, Bertani – Italy

Intense notes of black currant red plums, raspberry, black cherry and spice. Good fresh attack on the palate followed by good balance between acidity, sweetness and body
£32.50

Château Haut Pezat 2014, Grand Cru, St. Emilion – France

Hints of ripe plums and damsons on the nose and on the palate. It is rich and velvety, with soft tannin and a long elegant finish
£38

Chateau Musar 2011 – Lebanon

A vintage, cellared wine, dark blood red colour with a rich, fragrant fruit nose; mulberries, black cherries, plums with a hint of mocha. Full of volume and characterised by forest and black fruits with elegant spice. The tannins are soft and juicy and it has a lengthy finish
£68

Amarone della Valpolicella 2015, Le Vigne – Italy

Deep almost opaque in colour with a pronounced nose of morello cherries interspersed with layers of oak and spice. On the palate is rich and powerful with strong tannins and considerable texture and complexity
£72

P R O S E C C O & C H A M P A G N E

Frizzent Prosecco (draft) 125ml glass £4.95

Ponte prosecco – Italy, Veneto £22

This wine has an elegant, fresh and fruity bouquet with hints of green apples, peach and pear. Suggestions of mineral notes and fine flowers finish this crisp, dry sparkling

Lanson Black – Champagne, France £50

A brilliant straw colour, with hints of amber, Lanson has a fine stream of persistent bubbles. The nose is vibrant with hints of toast and flowers leading onto a palate of citrus and ripe fruits

Verve Cliquot – Champagne, France £58

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse

Laurent Perrier Rose - Champagne, France £80

Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif

Dom Perignon – Champagne, France £180

This is a top cuvée from one of Champagne's most revered and renowned historic houses. Each vintage is a perfectly balanced blend of Pinot Noir and Chardonnay, aged for a minimum of seven years. Youthful, showing great elegance, exemplary in style, depth and quality, this is simply heavenly

