

FOOD MENU

August



BEER SNACKS

Smoked Aubergine Caviar with Sweet Potato Crisps (v) - £5.50

Pulled Duck Bon Bons with Fennel & Orange Marmalade - £6

Crunchy Lobster Mac & Cheese Balls with Bacon Jam & Cauliflower Cheese Fondue* - £8.50

Slow Cooked Sticky Chipotle Pork Belly Rib with Crackling Dust, Pickled Red Cabbage & Pistachio Slaw - £7.50

Crunchy Piri Piri Cornflake Chicken with Sweet Chilli Dip - £6

Triple Cooked Chips with Curry Sauce (v) - £4.50

Fully Loaded Cheesy Chilli Brisket Fries with Sour Cream - £6

(Choose 3 for £14.50, *£3 supplement)

SHARING PLATTER

Lobster Nachos with Smashed Avocado, Salsa, Sour Cream, Mustard Cheese Sauce & Jalapenos - £21.50

British Charcuterie Board: Seaweed & Cider Cured Salami, Wild Rabbit Salami with Port & Prunes, Cornish Chorizo, Air Dried Yorkshire Beef, Capers Berries & Cornichons, Home Dried Tomatoes & Sourdough - £18.50

Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. A discretionary service charge of 10% will be added to your bill. All of which goes to the staff.

SMALL PLATES & STARTERS

Smoked Ham Hock Bubble & Squeak with Poached Egg & Béarnaise Sauce - £6.50

Smoked Mackerel & Crème Fraiche Terrine with Tomato & Chilli Jam, Melba Toast - £6

Trio of Beetroot Salad with Goat's Cheese Mousse, Goat's Cheese Crumble, Beetroot Cress, Pomegranate & Wild Rocket (v) - £6.50

Pan Seared Diver Caught Scallops with Pea Purée, Pancetta Crisps & Pea shoots - £9

MAINS

Beer Battered Pollock with Triple Cooked Chips, Salt & Vinegar Powder & Pea Mayonnaise - £13.50

Chargrilled Aged Steak Burger with Chipotle Mayo, Tomato Salsa, Smoked Cheese & Paprika Fries - £12.50

Superfood Salad with Quinoa, Puy Lentils, Chick Peas, Roasted Squash, Spinach, Vine Tomato, Toasted Seeds, Alfalfa Sprouts, Honey & Lemon Dressing (v) - £10.50 (with Chicken) - £13.50

Chargrilled 8oz Rib-eye Steak with Grilled Mushroom & Slow Cooked Tomato Stack, Triple Cooked Beef Dripping Chips & Béarnaise Sauce - £23.50

Oozing Centre Smoked Haddock Fishcakes with Poached Egg, Spinach & Hollandaise - £13.50

Roasted Mediterranean Vegetable & Halloumi Strudel with Roasted Tomato Sauce, Home Dried Tomatoes & Pesto Dressing (v) - £11.50

Cumin Spiced Lentil & Smashed Chickpea Burger with Feta, Harissa & Sweet Potato Fries (v) - £11.50

Wild Boar & Apple Sausage Toad-in-the-Hole with Creamed Potato & Shallot Jus - £12.50

Corn-fed Chicken, Leek & Mustard Pie with Creamed Potatoes & Chicken Gravy - £13

Confit Pork Belly with Pan-fried Scallops, Black Pudding Mash, Cauliflower Puree & Crackling Dust - £21.50

DESSERTS

Red Wine Poached Pear with Vanilla Mascarpone & Salted Caramel Sauce - £5.50

Baked Duck Egg Custard Tart with Caramelised Figs & Rhubarb Ripple Ice Cream - £6.50

Selection of British Cheeses with Quince Jelly & Biscuits - £8.50

Ice Cream Selection (ask for flavours) - £5.50