

FOOD MENU

July



BEER SNACKS

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

Slow Cooked Pig Cheek & Mustard Croquettes with Fennel 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

Braised Oxtail & Marrow Butter Slider with Dill Pickles - £5.50

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

Merguez Sausage Scotch Egg with Dijon Mustard Aioli - £5.50

(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, Caper 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

Corned Beef Hash with Pan Fried Duck Egg & Seed Mustard Jus - £6

Chilled Poached Sea Trout with Pickled Cucumber, Pea Aioli & Pea Shoots - £6.50

Golden Beetroot & Caramelised Goats Cheese Tart Tatin with Apple & Rocket Salad (v) - £6

Smoked Crayfish & Avocado Cocktail with Vine Tomato Mayo, Rye Bread & Butter - £7

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

Crispy Duck Caesar Salad with Garlic Croutons & Parmesan Shavings - £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 Root Vegetable & Blue Cheese Crumble with Butternut Squash Velouté (v) - £11.50

Heritage Tomato, Home-dried Tomato & Smoked Mozzarella Salad with Wild Garlic Pesto, Pea Shoots & Balsamic Dressing (v) - £7/£13.50

Wild Boar & Apple Sausages with Creamed Potatoes, Shallot Jus & Crispy Onion Rings - £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

Coconut Panna Cotta with Caramelised Banana & Salted Caramel Sauce - £5.50

Chocolate Brownie Eton Mess - £6

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

Ice Cream Selection (ask for flavours) - £5.50