

# FOOD MENU

October



## BEER SNACKS

- Pumpkin, Pumpkin Seed & Goat's Cheese Arancini** with Mushroom Ketchup (v) - £6
- Beer Battered Wild Boar Sausage** with Brown Sauce - £4.50
- Crunchy Lobster Mac & Cheese Balls** with Bacon Jam & Cauliflower Cheese Fondue\* - £8.50
- Pulled Pheasant & Pistachio Bon Bons** with Tomato & Chilli Jam - £6
- 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 2 for £10,  
\*£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

- Confit Wild Rabbit & Prune Terrine** with Fig Chutney, Truffle Oil & Char-grilled Sourdough - £6.50
- Steamed Shetland Mussels** with Cornish Chilli Chorizo, Bloody Mary Sauce & Toasted Sourdough - £7
- Wild Mushroom & Mascarpone Tart** with Pumpkin & Popcorn Shoot Salad, Balsamic Dressing (v) - £6.50
- Crispy Salt & Pepper Squid** with Roasted Garlic Aioli, Mango & Chilli Salsa - £7

## MAINS

- Beer Battered Fish & Chips** with Pea Mayonnaise, Triple Cooked Chips & Salt & Vinegar Powder - £13.50
- Chargrilled Wagyu Beef Steak Burger** with Blue Cheese, Tomato & Chilli Jam, Wild Rocket, Mayo & Paprika Fries - £15
- 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
- Char-grilled Onglet Steak** with Garlic & Mushroom Sauce, Triple Cooked Duck Fat Chips & Roasted Cherry Vine Tomatoes - £19.50
- Pan-fried Hake Fillet** with Merguez Sausage & Butter Bean Cassoulet & Chorizo Aioli - £16.50
- Wild Mushroom & Mascarpone Risotto** with Truffle Oil, Wild Rocket Leaves & Garlic Bread (v) - £13.50
- Pheasant Breast Wrapped in Smoked Bacon** with Chestnut, Curly Kale Risotto & Roasted Golden Beets - £14.50
- Wild Boar & Apple Sausage Toad-in-the-Hole** with Creamed Potato & Shallot Jus - £12.50
- Venison, Pancetta & Root Vegetable Pie** with Gravy & Creamed Potato - £14.50
- Confit Duck Leg** with Duck Bon Bon, Spiced Red Cabbage, Fondant Potato & Cherry Jus - £15.50

## DESSERTS

- Steamed Bromley Apple & Vanilla Sponge Pudding** with Cinnamon Custard - £6
- 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