

# FOOD MENU

December



## BEER SNACKS

**Pumpkin, Pumpkin Seed & Goat's Cheese Arancini** with Mushroom Ketchup (v) - £6

**Grilled Merguez Sausages** with Seed Mustard Aioli - £5.50

**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 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, 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

**Confit Wild Rabbit & Prune Terrine** with Fig Chutney, Truffle Oil & Char-grilled Sourdough - £6.50

**Mini Salmon Fishcakes** with Sautéed Spinach & Beurre Blanc - £6.50

**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

**Slow-cooked Beef, Mushroom & Stout Pie** with Smoked Parsnip Purée, Creamed Potato & Gravy - £13

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

**Chargrilled Wagyu Beef Steak Burger** with Blue Cheese or Mature Cheddar, 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

**Roasted Portobello Mushroom & Pumpkin Lasagne** with Cherry Tomato Compote, Garlic Bread & Wild Rocket (v) - £12.50

**Pheasant Breast Wrapped in Smoked Bacon** with Chestnut, Curly Kale Risotto & Roasted Golden Beets - £14.50

**Wild Venison & Red Wine Sausages** with Mash, Red Onion Marmalade Gravy & Crispy Onion Rings - £13.50

**Lamb Shank Shepherd's Pie** with Stilton Mash & Braised Red Cabbage - £15.50

## DESSERTS

**Apple, Cranberry & Fudge Crumble** with Cinnamon Custard - £6

**Vanilla Panna Cotta** with Mulled Wine Jelly & Christmas Pudding Ice Cream - £6

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

**Ice Cream Selection** (ask for flavours) - £5.50