

FOOD MENU

February



BEER SNACKS

Deep Fried King Prawn Ravioli
with Honey & Soy Dip - £7.50

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 Cajun 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 - £7

(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

Pan-seared Pigeon Breast on a Golden Beetroot Tarte Tatin with Parsnip & Sage Crisps, Smoked Parsnip Purée & Red Wine Jus - £6.50

Smoked Mackerel, Horseradish & Butterbean Croquettes
with Tomato & Chilli Jam - £6

Cream of Celeriac Soup
with Truffle Oil, Toasted Seeds & Cheese Toastie (v) - £6

Crispy Salt & Pepper Squid
with Roasted Garlic Aioli, Mango & Chilli Salsa - £7

MAINS

Slow-cooked Beef, Mustard & Stout Pie
with Smoked Swede Purée, Mash & 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, Bacon 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 Bavette Steak with Pink Peppercorn Sauce, Triple Cooked Duck Fat Chips, Grilled Flat Mushroom & Tomato (best served medium rare) - £17.50

Coq au Vin with Creamed Potato, Chicken Liver Pâté Croûte & Green Beans - £13

Cep Mushroom & Blue Cheese Arancini with Butternut Squash Purée, Home-cured Tomatoes & Rocket Salad (v) - £11.50

Toulouse Sausages with Mash, Red Onion Marmalade Gravy & Crispy Onion Rings - £12.50

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

DESSERTS

Warm Double Chocolate & Peanut Butter Brownie
with Salted Caramel Sauce & Vanilla Ice Cream - £6

Vanilla Doughnut with Raspberry Jam & Vanilla Ice Cream - £6

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

Ice Cream Selection (ask for flavours) - £5.50