PUB MENU

(Please note our pub menu is not available in our restaurant or private dining rooms)

NIBBLES

Gordal olives 5 *v** Ⓥ / Garlic & rosemary focaccia 5.5 *v* Ⓥ / Spicy broad beans 4 *v**Ⓥ

Chorizo & garlic aioli 6 **♦** / Truffle & pecorino mixed nuts 6 *v** / Padrón peppers & Maldon sea salt 6.5 *v**Ⓥ

STARTERS

Broccoli & Roquefort velouté, toasted ciabatta 9.5 **

Salad of Collebianco mozzarella, roasted squash, blood orange & pomegranate 9.5 *v**Ⓥ

Beetroot cured Loch Duart salmon, horseradish cream & baby beets 13.5**

Confit duck & smoked ham hock terrine, pickled shimeji, red onion marmalade & toasted sourdough 12.5**

Great Garnetts scotch egg, house pickles & hay smoked emulsion 11 **♦**

SANDWICHES

(on lightly toasted sourdough, served with mixed leaf salad)

Applewood smoked Cheddar & tomato 8 *v**

Bacon, lettuce & tomato 9.5 ♦*

Battered fish & tartare sauce 9.5 **

CLASSICS

Grilled gammon, fried hen's egg, chunky chips 15 **♦**

Cumberland sausage, pomme purée, onion gravy 15.5 **♦**

Steak & Ale pie, tenderstem broccoli, carrot purée, gravy 20

Beef burger deluxe, Applewood smoked Cheddar, bacon, caramelised onion mayonnaise & chips 18 ♦*

Chateaubriand for two, truffle pomme purée, tenderstem broccoli, glazed shallots & Bordelaise sauce 47*per person* **

Grilled 8oz ribeye, maitake mushrooms, lyonnaise onion tart, red wine jus 37 **

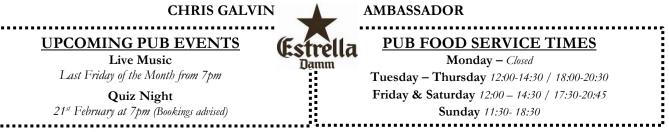Traditional battered haddock & chunky chips, mushy peas, tartare sauce, lemon 16.5 **

Roasted Jerusalem artichoke risotto, aged parmesan 19 *v**Ⓥ

SIDE ORDERS

Chips 5 *v**Ⓥ / Green beans 5 *v**Ⓥ / Tenderstem broccoli 5 *v** Ⓥ

Honeyed Chantenay carrots 6 *v**/ Mixed leaf salad 5 *v**Ⓥ

Pomme purée & beef dripping 6*/ Apricot harissa glazed Baby Lou potatoes 6 *v**

DESSERTS

Pear & cranberry crumble, nutmeg custard 8.5 *v**

Maple glazed barbecue pineapple & coconut baked Alaska 9.5 *v*

Valrhona chocolate mousse, hazelnuts, espresso foam & dark chocolate brownie 10.5 ♦*

Selection of farmhouse cheeses, seeded rye cracker, house chutney 10.5 **

Homemade ice creams & sorbets *(3 scoops)* 7 *v**Ⓥ

(Vanilla / Chocolate / Strawberry) (Pomegranate / Pear / Passionfruit)

CHRIS GALVIN   **AMBASSADOR**

Estrella Damm

V = Vegetarian / Ⓥ = Vegan or can be made vegan / ♦ = contains pork / * = Gluten Free or can be made gluten free upon request
Please let the manager know of any allergies or dietary requirements