

BAR MENU

VEGETARIAN BOARD 19.75

Laverstoke Organic Bocconcini, Grilled Artichokes,
Tempura Courgettes, Roasted Peppers, Beetroot Falafel,
Tomato Houmous & Croûtes

CHARCUTERIE BOARD 19.75

Rosette Salami, Air-dried Beef, Uphall Farm Ham,
Roast Chicken Terrine, Grilled Artichokes, Caponata,
Pickles & Croûtes

Beer-battered Cod, Chips, Peas, Tartare Sauce 14.50

Warm Salad of Roasted Peppers, Avocado,
Lentils, Pickled Fennel 14.00

14 Hour Braised Beef & Ale Pie, Mash & Hispi Cabbage 15.00

Beef Cheek Chilli Loaded Fries 7.75

Warm Cod Goujon Roll, Baby Gem, Tartare Sauce 6.75

Grilled Cheese Sandwich – Cheddar,

Provolone & Gruyère, Pickles, Chips 7.75

Steak Burger, Cheddar Cheese, Burger Relish, Slaw, Chips 14.00

Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Chips 4.00

Green Salad, Soft Herbs, Avocado Dressing 4.00

Seasonal Greens 3.50

Buttered New Potatoes 3.50