



# NOVEMBER BAR MENU

## SMALL PLATES

Artisan Bread & Butter 4.75	Nocellara Olives 4.00
Houmous, Chickpeas, Smoked Oil 4.50	Marmite & Onion Rarebit 4.50
Beetroot Falafel, Coconut Yoghurt 4.50	Ravioli Fritti, Smoked Mozzarella 5.00
Pickled Mushroom Bruschetta, Chilli 5.00	Crab Spring Rolls 6.00
	Crispy Pig Cheeks, Apple Sauce 5.50

## MAINS

<b>14 Hour Braised Beef &amp; Ale Pie</b> , Buttered Mash, Winter Greens, Gravy 15.00
<b>Battered Cod</b> , Triple Cooked Chips, Mushy Peas, Tartare Sauce 14.50
<b>Steak Burger</b> , Cheddar Cheese, Pickles, Triple Cooked Chips 14.50
<b>Truffled Mac 'n' Cheese</b> 9.75
<b>Beef Chilli Fries</b> , Melting Cheese, Jalapeños 9.50
<b>Poached &amp; Smoked Salmon Fishcake</b> , Spinach, Hollandaise Sauce 14.95
<b>Autumn Salad</b> , Pumpkin, Baked Celeriac, Beetroot, Lentils, Fennel, Walnuts 7.00 / 14.00
<i>Add Marinated Chicken Leg 3.50 Blue Cheese or Avocado 2.50</i>

## SANDWICHES

*(Served 12pm-6pm)*

*All served with Triple Cooked Chips, Skinny Chips or Soup*

<b>Warm Cod Goujon Roll</b> , Baby Gem, Tartare Sauce 8.50
<b>Rare Roast Beef Bloomer</b> , Horseradish 8.50
<b>Grilled Cheese Sandwich</b> , Cheddar, Gruyère, Provolone 8.00

## DESSERTS

<b>Vanilla, Cinnamon &amp; Nutmeg Set Cream</b> , Blackberry Compote, Crumble 6.75
<b>Chocolate Truffle Cheesecake</b> , Black Cherry Compote, Crème Fraîche 8.00
<b>Apple Tarte Tatin</b> , Devon Cream Ice Cream 7.00

## ARTISAN CHEESE

<b>Hafod Organic Cheddar</b> , <b>Mario Costa Gorgonzola Dolce</b> , <b>Rosary Ash</b> , <b>Maida Vale</b>
Peter's Yard Biscuits, Chutney & Apple
Full Board 10.50    Plate of Three 7.75    Single Smidgen 3.50



*Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.*

*Allergens: before ordering, please speak to one of our team if you want to know more about our ingredients.*

*A 10% service charge is added to parties of six or more. All tips go to the team*