

DECEMBER BAR MENU

SMALL PLATES

Artisan Bread & Butter 4.75	Nocellara Olives 4.00
Spiced Aubergine, Pitta Bread 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 Mustard Sauce 5.50	

MAINS

14 Hour Braised Beef & Ale Pie , Buttered Mash, Winter Greens, Gravy 15.50
Battered Cod , Triple Cooked Chips, Mushy Peas, Tartare Sauce 14.50
Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips 14.50
Truffled Mac 'n' Cheese 9.75
Beef Chilli Fries , Melting Cheese, Jalapeños 9.50
Poached & Smoked Salmon Fishcake , Spinach, Hollandaise Sauce 14.95
Warm Winter Salad , Crown Prince Pumpkin, Beetroot, Lentils, 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

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

DESSERTS

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

ARTISAN CHEESE

Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, Maida Vale
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