

# JANUARY BAR MENU

## SMALL PLATES

Artisan Bread & Butter 4.75	Nocellara Olives 4.00
Rose Harissa Houmous, Flat Bread 4.50	Marmite & Onion Rarebit 4.50
Beetroot Falafel, Coconut Yoghurt 4.50	Ravioli Fritti, Smoked Mozzarella 5.00
Crispy Portobello, Stilton Mayonnaise 5.00	Hoisin Duck Spring Rolls 6.00

## MAINS

<b>14 Hour Braised Beef &amp; Ale Pie</b> , Buttered Mash, Winter Greens, Gravy 15.50
<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>Roast Spiced Cauliflower</b> , Fregula, Carrot, Cashew Yoghurt & Mint Dressing 7.00/14.00
<i>Add Buttermilk Chicken 3.50 Avocado 2.50 Grilled Halloumi 3.00</i>

## SANDWICHES

*(Served 12pm-6pm)*

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

<b>Warm Pollock Scampi Roll</b> , Lettuce, Tartare Sauce 9.75
<b>Rare Roast Beef Bloomer</b> , Horseradish 8.50
<b>Grilled Cheese Sandwich</b> , Cheddar, Gruyère, Provolone 8.00

## DESSERTS

<b>Warm Rice Pudding</b> , Pedro Ximénez & Brandy Soaked Prunes 6.75
<b>Chocolate Truffle Cheesecake</b> , Black Cherry Compote, Crème Fraîche 8.00
<b>Mulled Wine Poached Pears</b> , Raspberry Sorbet 6.50

## ARTISAN CHEESE

<b>Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, 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*