

## • BAR SNACKS •

*Available from the bar*

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<b>SAUSAGE ROLL</b>	
Radmore Farm sausage meat . . . . .	2.5
<b>CHEESE STRAWS</b> <i>(v)</i>	
Homemade parmesan twists . . . . .	2
<b>VEGAN ROLL</b> <i>(pb)</i>	
Mushrooms in pastry. . . . .	2.5
<b>1/2 PORK PIE</b>	
Ask for today's flavour . . . . .	4.5

<b>PIG STICKS</b>	
Salt & pepper pork crackling . . . . .	2
<b>NOCELLARAO OLIVES</b> <i>(pb)</i>	
In herb & chilli oil . . . . .	3.95
<b>SCOTCH EGG</b>	
Radmore Farm sausage & hen's egg . . . . .	4
<b>TYRELLS CRISPS</b> . . . . .	1.25
<b>MIXED NUTS</b> . . . . .	1.5
<b>CHILLI PUFFS</b> . . . . .	1.5

## • LIGHT BITES •

*Build your own board...*

*3 for £15 // 5 for £24*

*7 for £29*

*Or take them all for £46!*

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We recommend;  
*1 or 2 plates for a starter*  
*3 - 5 for a main course*  
*(But they're better when shared!)*



<b>PADRON PEPPERS</b>	
rosemary sea salt <i>(pb/gif)</i> . . . . .	5.5
<b>BUFFALO CRISPY WINGS - CHOOSE FROM BBQ or SPICY</b>	
chicken wings <i>(gif)</i> . . . . .	6
crispy cauliflower florets <i>(pb/gif)</i> . . . . .	6
<b>1/2 PINT OF PRAWNS</b>	
shell on prawns with lemon aioli <i>(gif)</i> . . . . .	6.5
<b>SHORT RIB CROQUETTES</b>	
slow cooked short rib in a bechemel croquette with beer mustard . . . . .	6
<b>BEETROOT TIKKI</b>	
mango chutney & coconut labneh <i>(pb/gif)</i> . . . . .	5
<b>SMOKED HAM HOCK</b>	
sourdough, piccalilli <i>(gif option available)</i> . . . . .	5.5
<b>CRAYFISH POPCORN</b>	
chilli vinegar & capers <i>(gif)</i> . . . . .	6.5
<b>HUMMUS</b>	
spiced hummus with crispy chickpeas & flat bread <i>(pb/gif option available)</i> . . . . .	5
<b>BLACK PUDDING</b>	
English watercress, apple & shallot dressing & poached hen's egg . . . . .	5.5
<b>ARTICHOKE HEARTS</b>	
baked artichoke hearts with lemon, hazelnut & parsley gremolata <i>(pb/gif)</i> . . . . .	6.5
<b>MACKEREL PATE</b>	
horseradish cream & sourdough <i>(gif option available)</i> . . . . .	5.5
<b>HALLOUMI</b>	
breaded halloumi, fresh lemon, black pepper & oregano <i>(v)</i> . . . . .	5.5

## • FOR THE TABLE •

*All for one, or one for all...*

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<b>THE DENNIS</b> . . . . .	18	<b>FROM THE FIELD</b> . . . . .	22
Beef croquettes, black pudding & hen's egg, crispy chicken wings, blue cheese sauce, ham hock.		Baked artichoke hearts, beetroot tikki, cauliflower wings, Padron peppers, hummus, mediterranean vegetables, crispy chickpeas, roquito peppers & sourdough <i>(pb)</i>	
<b>THE UNDER</b> . . . . .	22	<b>FROM THE FARM</b> . . . . .	22
Crayfish popcorn, mackerel pate, shell on prawns, smoked salmon & crayfish, rye bread, lemon aioli, crispy capers		Mixed charcuterie, sourdough, figs, pear celery & crackers	
<b>THE PETE</b> . . . . .	12/19.5	Add cheese . . . . .	+4 each
Goat's cheese, fried halloumi, cheddar, blue cheese, fig, pear, walnut & honey <i>(v)</i>		<i>Goat's cheese / Manchego / Blue / Cheddar</i>	

# SMALL PLATES 12pm-10pm

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken one should assume that contact with peanuts, tree nuts, gluten, dairy, soy and other allergens is possible. For detailed allergen sheets and a bit more information please speak to one of our lovely staff. GIF = Gluten Ingredient Free: Contains no gluten but could have come into contact V = Vegetarian PB = Plant based

