

AUTUMN MENU

SNACKS AND SHARERS

olives	4
organic chargrilled artisan breads confit garlic, extra virgin olive oil	5
lemon & pinkpepper calamari rings lemon, garlic mayo	6
chipolata sausages beer honey & mustard glaze	6

STARTERS & LIGHTER MEALS

scampi, garlic mayonnaise	7
smoked mackerel pate horseradish, creme fraiche, lemon	7
pigeon & bacon on toast black pudding, mushrooms & baby onions	7/12
goats cheese salad butternut squash, pumpkin seeds, dijon dressing	7/12
crispy tempura prawns asian mango salad	8/14

MAINS

shortcrust pastry pie & suet pudding minted lamb / venison / steak & ale suet pudding	14
beer battered Cornish haddock chunky chips, pea puree, tartare sauce	12
5 Bells beef burger brioche bun, ogleshead cheese, fries	13
pan fried seabass seasonal veg, mussels, lemon, herb broth	15
cumberland sausage & mash onion gravy	13
ham, egg & chips treacle cured ham collar, chunky chips & fried hens egg	12
beef bourguignon herb brown rice	13
slow cooked rib of beef potato hash, fried hens egg	13

VEGGIE

veggie burger butternut squash, roasted pepper, slaw & fries	11
beer battered banana blossom chips, pea puree, tartare sauce	12
mushroom linguini creme fraiche, herbs	13

STEAKS

served roasted portobello mushroom, tomato, chunky chips	
16oz côte de boeuf	25
8oz chateaubriand fillet steak	24

SIDES

please ask for available sides	3
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