

# AUTUMN MENU

## SNACKS AND SHARERS

olives (GF) (DF) (V) (VG)	4
organic chargrilled artisan breads (NF) (DFA) confit garlic, extra virgin olive oil	5
lemon & pinkpepper calamari rings (NF) lemon, garlic mayo	6
chipolata sausages (DF) (NF) beer honey & mustard glaze	6

## STARTERS & LIGHTER MEALS

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

## MAINS

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

## VEGGIE

veggie burger (DF) (NF) (VGA) (V) (GFA) butternut squash, roasted pepper, slaw & fries	11
beer battered banana blossom (NF) (V) (GF) (DFA) chips, pea puree, tartare sauce	12
mushroom linguini (GFA) (V) (VGA) (DFA) (NF) creme fraiche, herbs	13

## STEAKS

served roasted portobello mushroom, tomato, chunky chips (GF) (DF) (V) (NF)	
16oz côte de boeuf (NF) (GF) (DF)	25
8oz chateaubriand fillet steak (GF) (DF) (NF)	24

GF - Gluten free   V - Vegetarian   DF - Dairy free   VG - Vegan

GFA - Gluten free alternative   VA - Vegetarian alternative   DFA - Dairy free alternative   VGA - Vegan alternative