

WINTER MENU

SNACKS AND SHARERS

olives	4
organic chargrilled artisan breads confit garlic, extra virgin olive oil	5
sharing board for 4 fish, prawns, meats, vegetables, served with toasts	10

STARTERS & LIGHTER MEALS

lightly curried cauliflower soup artisan bread	5
roasted tomato, artichoke, olive, rocket tart	6
mackerel pate capers, pickles, lemon zest & rye crisp bread	7
Wickham ale rarebit red onion marmalade & toast	7
winter salad blue cheese, roasted veg, sunflower seeds & radicchio	7/12

MAINS

shortcrust pastry pie & suet pudding pork & apple or steak & ale suet	14
beer battered Cornish haddock chunky chips, pea puree, tartare sauce	13
5 Bells beef burger brioche bun, oglesfield cheese, fries	13
Thai salmon warm mango noodle salad	14
beef bourguignon herbed brown rice	13
roasted halibut, green beans, samphire mange tout, lemon & herb butter	16
slow roast pork belly bubble & squeak, mustard gravy	12
slow cooked beef chunky chips, roasted tomato, peppercorn sauce	12

VEGGIE

beer battered halloumi chunky chips, pea puree, tartare sauce	12
mushroom ragu mash & greens	11
veggie burger goats cheese, tomato & pepper slaw, fries	11

STEAKS

served with chilli broccoli & chunky chips range of steaks subject to availability	
6oz sirloin	16

SIDES

please ask for available sides	3
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