

WINTER MENU

SNACKS AND SHARERS	olives (GF) (DF) (V) (VG)	4
	organic chargrilled artisan breads (NF) (DFA) 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 (GFA) (DF) (V) (VG) (NF) artisan bread	5
	roasted tomato, artichoke, olive, rocket tart (NF)	6
	mackerel pate (GFA) (NF) (V) capers, pickles, lemon zest & rye crisp bread	7
	Wickham ale rarebit (NF) red onion marmalade & toast	7
	winter salad (NF) (DFA) (GF) (V) blue cheese, roasted veg, sunflower seeds & radicchio	7/12
MAINS	shortcrust pastry pie & suet pudding (NF) (DF) pork & apple or steak & ale suet	14
	beer battered Cornish haddock (GF) (V) (VGA) (NF) (DFA) chunky chips, pea puree, tartare sauce	13
	5 Bells beef burger (GFA) (NF) (DFA) brioche bun, ogleshead cheese, fries	13
	Thai salmon (NF) (V) (DF) (GFA) warm mango noodle salad	14
	beef bourguignon (GF) (DF) (NF) herbed brown rice	13
	roasted halibut, green beans, samphire (GF) (NF) mange tout, lemon & herb butter	16
	slow roast pork belly (DF) (NF) bubble & squeak, mustard gravy	12
	slow cooked beef (GF) (NF) (DFA) chunky chips, roasted tomato, peppercorn sauce	12
VEGGIE	beer battered halloumi (NF) (V) (DF) chunky chips, pea puree, tartare sauce	12
	mushroom ragu (GF) (DFA) (V) mash & greens	11
	veggie burger (V) goats cheese, tomato & pepper slaw, fries	11
STEAKS	served with chilli broccoli & chunky chips (GF) (DF) (V) (NF) range of steaks subject to availability	
	6oz sirloin (NF) (GF) (DF)	16
SIDES	please ask for available sides (VG) (DF) (GF) (V)	3

