

# SAMPLE SPRING MENU

## SNACKS AND SHARERS

|   |   |
|---|---|
| olives  | 4 |
| organic chargrilled artisan breads<br>confit garlic, extra virgin olive oil | 5 |
| tempura prawns<br>chilli seasoning, asian dip                               | 7 |
| Cumberland sausage<br>honey & mustard glaze                                 | 6 |
| crispy chilli beef  | 7 |

## STARTERS & LIGHTER MEALS

|  |      |
|--|------|
| soup of the day<br>fresh toasted sourdough                         | 5    |
| prawn & crayfish cocktail<br>buttered brown bread, gem lettuce     | 7    |
| smoked mackerel pate<br>pickles, lemon zest & rye crisp bread      | 7    |
| chicken caesar salad<br>gem lettuce, parmesan, anchovies & crotons | 8/14 |
| Wickham ale rarebit<br>tomatoes, spring onions & tomato chutney    | 7/13 |

## MAINS

|   |    |
|---|----|
| shortcrust pastry pie<br>mash or chips  | 13 |
| Suet pudding<br>mash or chips   | 13 |
| beer battered Cornish haddock<br>chunky chips, pea puree, tartare sauce                       | 14 |
| 5 Bells beef burger<br>brioche bun, oglesfield cheese, fries                                  | 14 |
| beef bourguignon<br>herbed brown rice   | 14 |
| chicken milanese<br>roasted slaw, fried hens egg & lemon caper butter                         | 14 |
| chalk stream trout<br>crushed new potatoes, green beans, mange tout, samphire,<br>salsa verde | 15 |
| Thai fishcakes<br>warm mango noodle salad, asain dressing                                     | 15 |

## VEGGIE

|  |    |
|--|----|
| beer battered halloumi<br>chunky chips, pea puree, tartare sauce     | 13 |
| butternut squash katsu curry<br>herbed brown rice, katsu curry sauce | 13 |
| veggie burger<br>goats cheese, tomato & pepper slaw, fries           | 13 |

## STEAKS

|  |    |
|--|----|
| served roasted portobello mushroom, tomato, chunky<br>chips<br>range of steaks subject to availability |    |
| 6oz sirloin  | 18 |

10oz ribeye 25  
peppercorn sauce or garlic butter 2

**SIDES**

please ask for available sides 3/4