

SAMPLE SPRING MENU

SNACKS AND SHARERS

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

STARTERS & LIGHTER MEALS

soup of the day fresh toasted sourdough	5
prawn & crayfish cocktail buttered brown bread, gem lettuce	7
smoked mackerel pate pickles, lemon zest & rye crisp bread	7
Greek salad feta cheese, peppers, olives & anchovies	7/13
Wickham ale rarebit tomatoes, spring onions & tomato chutney	7/13

MAINS

shortcrust pastry pie mash or chips	13
Suet pudding mash or chips	13
beer battered Cornish haddock chunky chips, pea puree, tartare sauce	14
5 Bells beef burger brioche bun, oglesfield cheese, fries	14
beef bourguignon herbed brown rice	14
pan fried seabass crushed new potatoes, green beans, mange tout, samphire, salsa verde	15
Thai fishcakes warm mango noodle salad, asain dressing	15

VEGGIE

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

STEAKS

served roasted portobello mushroom, tomato, chunky chips range of steaks subject to availability	
6oz sirloin	18
10oz ribeye	25
peppercorn sauce or garlic butter	2

