

# SAMPLE WINTER MENU

## SNACKS AND SHARERS

honey & chilli baked camembert toasted sourdough, marinated olives, onion chutney	11
add charcuterie to camembert coppa, prosciutto crudo, salame milano, pickles	8
organic chargrilled artisan breads & olives garlic butter	7
crispy game bird bites spring onions, salt, chilli & garlic	7
crispy halloumi siracha mayo	8
Cumberland sausage mustard glaze	7
beer battered cauliflower Asian sticky sauce, spring onions	7
tempura prawns lemon, Asian dipping sauce (3/5/7)	7/9/11
calamari tartare sauce (3/5/7)	7/9/11

## STARTERS & LIGHTER MEALS

soup of the day fresh toasted sourdough	6
mushrooms on toast garlic butter	6
Welsh rarebit caramelised onion chutney, brioche	7
ham hock terrine piccalilli, toasted artisan bread	8
smoked mackerel pate crispy bread, house pickles	8

## MAINS

mushroom linguini creme fraiche, lemon zest, fresh herbs	17
confit duck leg Toulouse sausage, cassoulet	20
catch of the day med veg, samphire, sun dried tomato butter	27
chicken schnitzel lemon caper butter, cucumber, house slaw	18
steak frites tomato salad, skinny fries, garlic butter	17
10oz rump steak portobello mushroom, tomato chutney, chunky chips (choice of sauce £2)	24

## PUB CLASSICS

shortcrust pastry pie mash, chips or fries	17
Suet pudding mash, chips or fries	17
beer battered Cornish haddock	19

thick cut chips, pea puree, tartare sauce  
crispy goats cheese & portobello mushroom burger 17  
tomato chutney, skinny fries, house slaw  
5 Bells beef burger 17  
skinny fries, house special pickles, add oglesfield cheese (£1)  
add bacon (£2)

**SIDES** please ask for available sides 4/5/6