

# SUMMER MENU

## SNACKS AND SHARERS

|                                                                             |   |
|-----------------------------------------------------------------------------|---|
| olives                                                                      | 4 |
| organic chargrilled artisan breads<br>confit garlic, extra virgin olive oil | 5 |
| lemon & pinkpepper calamari rings<br>lemon, garlic mayo                     | 6 |
| chipolata sausages<br>beer honey & mustard glaze                            | 6 |

## STARTERS & LIGHTER MEALS

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| scampi, garlic mayonnaise                                             | 7    |
| smoked mackerel pate<br>horseradish, creme fraiche, lemon             | 7    |
| bubble, bacon & fried hens egg                                        | 7/12 |
| goats cheese salad<br>butternut squash, pumpkin seeds, dijon dressing | 7/12 |
| crispy tempura prawns<br>asian mango salad                            | 8/14 |
| chicken Caesar salad<br>gem lettuce, anchovies, parmasan croutons     | 12   |

## MAINS

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| shortcrust pastry pie & suet pudding<br>piggy / chicken & bacon / steak & ale suet pudding | 14 |
| beer battered Cornish haddock<br>chips, pea puree, tartare sauce                           | 12 |
| 5 Bells beef burger<br>brioche bun, oglesfield cheese, fries                               | 13 |
| pan fried seabass<br>samphire, green beans, radish, avacado                                | 14 |
| slow cooked rib of beef<br>potato hash & hens egg                                          | 13 |
| beef chilli<br>herb brown rice                                                             | 12 |
| chicken milanese<br>fried hens egg & slaw                                                  | 12 |

## VEGGIE

|                                                                 |    |
|-----------------------------------------------------------------|----|
| veggie burger<br>butternut squash, roasted pepper, slaw & fries | 11 |
| beer battered banana blossom<br>chips, pea puree, tartare sauce | 12 |
| mushroom linguini<br>creme fraiche, herbs                       | 13 |

## STEAKS

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| served salad of gem lettuce, sun-dried tomato,<br>shallots, capers, chips |    |
| 10oz ribeye                                                               | 22 |
| 10oz 50 day dry aged rump steak                                           | 18 |

## SIDES

|                                |   |
|--------------------------------|---|
| please ask for available sides | 3 |
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