

SUMMER MENU

SNACKS AND SHARERS

olives (GF) (DF) (V) (VG)	4
organic chargrilled artisan breads (NF) (DFA) confit garlic, extra virgin olive oil	5
lemon & pinkpepper calamari rings (NF) lemon, garlic mayo	6
chipolata sausages (DF) (NF) beer honey & mustard glaze	6

STARTERS & LIGHTER MEALS

scampi, garlic mayonnaise (GFA) (NF) (NFA)	7
smoked mackerel pate (GFA) (NF) (V) horseradish, creme fraiche, lemon	7
bubble, bacon & fried hens egg (DF) (NF)	7/12
goats cheese salad (NF) (DF) butternut squash, pumpkin seeds, dijon dressing	7/12
crispy tempura prawns (DF) (NF) (GFA) asian mango salad	8/14
chicken Caesar salad (GFA) (DFA) gem lettuce, anchovies, parmasan croutons	12

MAINS

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

VEGGIE

veggie burger (DF) (NF) (VGA) (V) (GFA) butternut squash, roasted pepper, slaw & fries	11
beer battered banana blossom (NF) (V) (GF) (DFA) chips, pea puree, tartare sauce	12
mushroom linguini (GFA) (V) (VGA) (DFA) (NF) creme fraiche, herbs	13

STEAKS

served salad of gem lettuce, sun-dried tomato, shallots, capers, chips (GF) (DF) (V) (NF)	
10oz ribeye (NF) (GF) (DF)	22
10oz 50 day dry aged rump steak (GF) (DF) (NF)	18

SIDES

please ask for available sides (VG) (DF) (GF) (V)	3
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GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

GFA - Gluten free alternative VA - Vegetarian alternative DFA - Dairy free alternative VGA - Vegan alternative