

WINTER MENU

SNACKS AND SHARERS

olives (GF) (DF) (V) (VG)	4
organic chargrilled artisan breads (NF) (DFA) confit garlic, extra virgin olive oil	5
crispy tempura prawns (DF) (NF) (GFA) asian mango dip	6
Cumberland sausage honey & mustard glaze	6
crispy chilli beef (GFA) (NF) (NFA)	7

STARTERS & LIGHTER MEALS

green vegetable soup (GFA) (DF) (V) (VG) (NF) parmasan croutons	5
smoked salmon salad (GFA) (NF) (V) mixed leaf, avocado & pickled quails egg	7/12
Wickham ale rarebit (NF) red onion marmalade & toast	7
scampi, garlic mayonnaise (GFA) (NF) (NFA)	7

MAINS

shortcrust pastry pie & suet pudding (NF) (DF) pork & apple, minted lamb, steak & ale suet	14
beer battered Cornish haddock (GF) (V) (VGA) (NF) (DFA) chunky chips, pea puree, tartare sauce	13
5 Bells beef burger (GFA) (NF) (DFA) brioche bun, oglesfield cheese, fries	13
Thai salmon (NF) (V) (DF) (GFA) warm mango noodle salad	14
beef bourguignon (GF) (DF) (NF) herbed brown rice	13
pan fried seabass, green beans, samphire (GF) (NF) mange tout & salsa verde	15
slow cooked ham (DF) (NF) bubble & squeak, fried hens egg	12
chicken supreme (GF) (NF) house slaw, fries & garlic aioli	13
slow cooked sirloin sharer (2 people) (GF) (DFA) (NF) roast cherry tomatoes, confit garlic, chilli broccoli, chips & peppercorn sauce	30

VEGGIE

beer battered banana blossom (NF) (V) (DF) chunky chips, pea puree, tartare sauce	12
mushroom linguini (DFA) (V) fresh herbs & lemon zest	11
veggie burger (V) goats cheese, tomato & pepper slaw, fries	11

STEAKS

served roasted portobello mushroom, tomato, chunky chips (GF) (DF) (V) (NF) range of steaks subject to availability	
6oz sirloin (NF) (GF) (DF)	16

GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

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