## SMALL PLATES three for 18 / five for 27 MANZANILLA OLIVES ve ngc 4.5 CHEESE CROQUETTES v 6 SWEET POTATO CRISPS ve ngc TIGER PRAWNS SKEWERS ngc 7.5 4 chipotle mayo 5.5 SALT AND PEPPER CASHEWS ve ngc BLACK PUDDING SCOTCH EGG 6.5 5.5 SKINNY CHIPS ve ngc with Parmesan and truffle oil v ngc +2.5 DORSET CRAB FISH CAKES 9 dill mayonnaise TRUG OF VEGETABLES ve 6.5 **GLOUCESTER OLD SPOT** hummus and flatbread 6.5 SAUSAGE ROLL BUTTERNUT BEIGNET ve 5 harissa dip FRIED CHICKEN WINGS, COLESLAW 4 pieces 8.5 | 7 pieces 12.5 BOARDS **NEAL'S YARD CHEESE** 16.5 COBBLE LANE CHARCUTERIE 18.5 Tunworth, Cornish Yarg and Cashel Blue coppa, bresola and salami served with served with a pear, date and ale chutney cornichons, pickled onions and breadsticks and a selection of crackers SALADS CAESAR SALAD 12.5 WARM SALAD OF CURLY KALE & 13.5 Cos lettuce, Parmesan, anchovy ROASTED ROOT VEGETABLES ve ngc dressing and croutons\* sherry dressing\* \* add Kentish chicken +3.5 LONDON BURRATA gf v 13.5 add tiger prawns +4 Cajun roast sweet potatoes, savoury granola, balsamic dressing\* LARGE PLATES BEETROOT BURGER ve 14.5 CURIOUS BREW BATTERED HADDOCK 18.5 smashed avocado, coconut yoghurt, chunky chips, crushed peas, tartar sauce coriander sauce, skinny chips\* CORN-FED CHICKEN BURGER 14.5 \* non gluten containing bun on request Cheddar sauce, coriander ketchup, TOFU TIKKA ve 14.5 baby gem, sesame seed bun, skinny chips cumin rice TIGER PRAWN BRIOCHE 18 HIGHLAND VENISON PIE 17.5 butterhead lettuce salad or skinny chips puff pastry top, tenderstem broccoli **PUDDINGS** HOMEMADE SCONES v **BLACKBERRY BAVAROIS** 6.5 4.5 clotted Devonshire cream and chocolate soil, blackberries ve ngc seasonal jam served until 6pm STICKY TOFFEE PUDDING 6.5 THREE DARK CHOCOLATE TRUFFLES 3 butterscotch sauce, vanilla ice cream ve ngc ve ngc 3 ICE CREAM & SORBET per scoop TART OF DAY 6.5 vanilla, dark chocolate, strawberry v ngc

lemon or raspberry sorbet ve ngc