

The Water Poet

SMALL PLATES

Braised ox cheek croquettes, home made brown sauce | 6.50

Soup of the day | 6.00

Feta cheese fritters, spiced tomato sauce | 6.00 (V)

MAINS

All roasts served with roast potatoes, seasonal veg and a Yorkshire

Roast chicken with garlic, thyme & rosemary | 15.00

28 day aged strip-loin beef | 18.00

Lamb shank | 17.00

Vegetable, apricot and bean terrine with roasted chestnut & mushroom jus | 16.50 (V)

Toulouse sausage, mash, beer-braised onion gravy | 12.50

Beer-battered cod, triple cooked chips, creamed peas & tartar sauce | 12.50

Cheese & bacon burger, gherkin, mayo & fries | 11.50

Vegetarian burger, baba ganoush relish, roasted red peppers & fries | 11.50 (V)

SIDES

Triple cooked chips | 4.25 (V)

Fries | 4.00 (V)

House mixed salad | 4.00 (V)

SWEETS & CHEESE

Selection of British cheeses, rhubarb compote | 8.50 (V)

Eton Mess | 4.50 (V)

Sticky toffee pudding, Butterscotch sauce | 6.00 (V)