

## ALLERGY INDEX

- |   |                 |                                 |                                 |           |
|---|-----------------|---------------------------------|---------------------------------|-----------|
| 1. LUPIN  | 2. EGGS         | 3. FISH                         | 4. PEANUT                       | 5. SESAME |
| 6. MILK   | 7. MUSTARD      | 8. CELERY (AND CELERIAC)        | 9. SOY BEANS                    |           |
| 10. CEREALS CONTAINING GLUTEN ( BARLEY, WHEAT, RYE, SPELT, OATS, KAMUT) |                 |                                 |                                 |           |
| 11. MOLLUSCS  | 12. CRUSTACEANS | 13. NUTS                        | 14. SULPHITES & SULPHUR DIOXIDE |           |
| 15. GLUTEN FREE OPTION AVAILABLE  |                 | 16. DAIRY FREE OPTION AVAILABLE |                                 |           |

## TO BEGIN

**SHARING BOARD:** SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL (6, 10, 15,16)

**GARLIC AND ROSEMARY CAMEMBERT:** CARAMELISED RED ONION AND TOMATO CHUTNEY, LIEVETO ARTISAN BREAD, APPLE, CELERY (6,8,10,15)

**SOUP OF THE DAY,** LIEVETO ARTISAN BREAD (8,15)

**DUCK LEG CROQUETTES,** CHERRY AND RED WINE REDUCTION, SPINACH (2,6,10,14)

**SMOKED SALMON,** PICKED BEETROOT, CAPER BERRIES, HORSERADISH CREAM, PAPRIKA, RED VEIN SORREL (2,3,6,7,14)

**STONEBAKED PIZZAS** (6,10)

NDUJA, CHORIZO, SALAMI, GARLIC BUTTER, ROCKET (6,10)

SERRANO HAM, HURRAYS, BLACK OLIVE (6,10)

GORGONZOLA, FIG, WALNUT, ROCKET (6,10,13)

TRADITIONAL MARGHERITA (6,10)

## ALLERGIES:

IF YOU HAVE A FOOD INTOLERANCE OR ALLERGY PLEASE INFORM A MEMBER OF STAFF. WE WILL DO EVERYTHING POSSIBLE TO ACCOMMODATE FOOD INTOLERANCE AND ALLERGY BUT CANNOT GUARANTEE OUR FOOD TO BE COMPLETELY ALLERGEN FREE

## THE MAIN EVENT

**SLOW COOKED OX CHEEK,** CREAMY MASH POTATO, HONEY ROASTED HERITAGE CARROTS, SEASONAL GREENS, BURNT SHALLOT, RED WINE REDUCTION (6,14,16)

**PAN FRIED SALMON,** CREAMED PEARL BARLEY WITH LEMON AND PARSLEY, TENDER STEM BROCCOLI (3,6,8,10)

**GUINEA FOWL SUPREME,** PINK FIR POTATOES, SEASONAL GREENS, WILD MUSHROOM AND TARRAGON CREAM (6,14,16)

**FLAT IRON STEAK,** TRIPLE COOKED CHIPS, FLOW ROASTED TOMATO, FIELD MUSHROOM, ONION RING (6,10,15,16)

**“OAKHILL ALE” BATTERED FISH,** TRIPLE COOKED CHIPS, DRESSED LEAVES, TARTARE, LEMON (2,3,10,14,16)

**LENTIL, BEETROOT AND GOATS CHEESE VEGETABLE WELLINGTON,** CARROT PURÉE, CRISPY WILD MUSHROOM, SEASONAL GREENS, PINK FIR POTATOES, ROSEMARY CREAM (6,10,16)

**BEEF BURGER:** MONTEREY JACK CHEESE, BACON, LETTUCE, TOMATO, MUSTARD MAYO, FRIES (2,6,10,15,16)

**CRISPY CHICKEN BURGER:** BBQ SAUCE, ROCKET, BACON, MONTEREY JACK CHEESE, FRIES (6,8,10,15,16)

**CHICKEN CAESAR SALAD,** BABY GEM LETTUCE, GARLIC AND THYME CROUTONS, PARMESAN, CAESAR DRESSING, BACON (2,3,6,7,10,14)

**GARDEN VEGETABLE FALAFEL BURGER:** LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES (6,10,15,16)



## SOMETHING SWEET?

**STICKY TOFFEE PUDDING,** TOFFEE SAUCE, VANILLA ICE CREAM (6,14,16)

**CHOCOLATE AND CARAMEL MOUSSE CAKE,** CHOUX BUN, MIDWAY FARM DOUBLE CREAM (2,6,9,10,14)

**ETON MESS,** CRÈME DE CASSIS (2,6)

SELECTION OF LOCAL CHEESES, CRACKERS, CHUTNEY, APPLE, CELERY (6,7,8,10)

AFFOGATTO: VANILLA BEAN OR SALTED CARAMEL ICE CREAM, DOUBLE ESPRESSO (6,9)

## A BIT ON THE SIDE?

ROCKET, PARMASAN, BALSAMIC GLAZE (6,14)

ONION RINGS (10,14)

PEPPER SAUCE (6,14)

STILTON SAUCE (6)

PARMESAN FRIES, GARLIC BUTTER (6)

LIEVETO BAKERY BREAD, OIL (6,10,15)

SEASONAL GREENS (6,16)

## CONDIMENTS

TOMATO KETCHUP

MAYONAISE (2)

BBQ SAUCE

DIJON MUSTARD (7,14)

ENGLISH MUSTARD (7)