

THE HOUSE MARTIN

Main Menu

Starters

Soup Of The Day (ve | gfo) seeded loaf |
seasonal butter | 7

Seared Mushroom Chasseur (ve | gf) scorched
fig | tomato | sage oil | 8

Seasonal Scotch Egg | homemade smoked
tomato ketchup | 7.75

Breaded fish cakes | lemon and herb
mayonnaise | pickled mustard seeds | crispy
capers | 8.5

Homemade gnocchi (ve) roasted pumpkin |
charred cavolo nero | chestnuts | 8.5

Ham Hock Terrine (gfo) toasted bread |
homemade piccalilli | 7.95

Pressing of confit rabbit legs (gf)
thyme cracker | dressed leaves | carrot
mustard | 7.75

Grill

Smoked Brisket Burger (gfo) homemade
burger sauce | house slaw | cheese | fries 19

Jerk Chicken Thigh Burger (gfo) | house slaw
| red pepper ketchup | fries
18

Sweetcorn And Black Bean Burger (ve | gfo)
house slaw | cajun fries 17

Saddle of venison (gfo)
Boulangerie potato | haggis bon bon |
roasted squash | red wine and date jus 23

10oz Sirloin Steak (gf) roasted shallot |
chestnut mushrooms | dressed leaves |
chips 30

8oz Rump Steak (gf) roasted shallot |
chestnut mushrooms | dressed leaves |
chips 25
peppercorn sauce | 3.5 (gf)

Pub Classics

Butchers Choice Sausage And Mash (gfo)
seasonal vegetables | bacon & shallot red
wine jus | vegetable crisps | 18

Pie Of The Week (v option) mashed potato |
seasonal vegetables | gravy | 18.5

Beer Battered Market fish And Chips (gfo)
minted mushy peas | tartare sauce | lemon |
18.5

Gammon Egg & Chips (gf) honey mustard
glaze | Noah's ark farm fried eggs | garden
peas | chunky chips | 17.5

Sides

Battered Onion Rings | 5 (v | gfo)

Dressed winter salad 6 (ve | gf)

Loaded Fries | brisket | cheese | 8.5 (gf)

Roasted root vegetables | 5 (ve | gf)

Garlic Bread | 5.5 add cheese | 1.5 (v)

Mains

Pan fried sea bass

pearl barley fritter | scallop mousse |
leeks | fish velouté | 19.5

Aubergine And Lentil Dahl (ve | gfo)

onion bhaji | mango chutney | naan |
rice | 17.5

Add tiger prawns 4

Stuffed Leek Roulade (ve)

mushrooms | sage and marjoram stuffing
| celeriac ratatouille | 17

Creedy Carver Confit duck leg (gfo)

braised rainbow carrots | confit leg
croquette | celeriac puree | duck stew
sauce | 23

Torched Mackerel (gf) pomme anna | Thai
bisque | rainbow chard | prawn won ton
| 22

Braised beef feather blade (gf)

mashed potato | roasted vegetables |
braising gravy | 21

Light Lunch

served 12-3 mon-sat

Classic BLT (gfo) sourdough | lettuce | tomato | bacon | fries | 9

Home cured ham and brie ciabatta (gfo) apple and pear chutney | tomato | lettuce | fries | 10

Fish Goujon Roll (gfo) tartare sauce | salad | lemon | fries | 9

Alotment Sandwich (ve|gfo) sourdough | tomato | dressed courgette | beetroot hummus | fries | 9

Desserts

STICKY TOFFEE PUDDING (v|gf) butterscotch | vanilla ice cream | pickled candied walnut | 8

BLACKBERRY PARFAIT(v|gfo) chocolate soil | bay leaf ice cream | 8.5

WINTER SPICED CRUMBLE (v) vanilla ice cream or crème anglaise 8.5

PEANUT BUTTER BROWNIE (v|gf) caramelised banana | peanut brittle | banana ice cream | 8

LEMON & LIME TART (v,gf) italian meringue | toasted hazelnuts | pickled kiwi | 8.5

RUM CHEESECAKE (v) cola jelly | keffir lime biscuit | plum & cherry sorbet 8.3

COCONUT & LIME PANNA COTTA (ve|gf) hibiscus & ginger gel | toasted coconut | 8

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option (po) = pescatarian option

please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list. All food is freshly prepared in our kitchen and as such traces of allergens may be present in all dishes

CHILDREN'S MENU

BREADED FISH GOUJONS | fries | peas | 8

BREADED CHICKEN GOUJONS | fries | peas | 8

SAUSAGE AND MASH (gfo) seasonal vegetables | gravy | 8

PASTA (v) tomato & basil sauce | cheese | 8

MINI FISH & CHIPS (gfo) chips | garden peas | 8

CHEESE BURGER (gfo) fries | 8

Tapas

SERVED ALL DAY

3 for £21

SEASONAL SCOTCH EGG | homemade smoked tomato ketchup

SEARED MUSHROOM CHASSEUR (ve|gf) tarragon | tomato | sage oil

CRISPY CALAMARI (gf) sriracha mayonnaise | lemon

CURRYWURST crispy onions | american mustard

PRESSING OF CONFIT RABBIT LEGS (gf) thyme cracker | dressed leaves | carrot mustard |

BREADED FISH CAKES lemon and herb mayonnaise | pickled mustard seeds | crispy capers

HOMEMADE GNOCCHI roasted pumpkin | charred cavolo nero | chestnuts

LOADED FRIES (gf) brisket | cheese

HAM HOCK TERRINE (gfo) toasted bread | homemade piccalilli

GARLIC BREAD (v)
DRESSED WINTER SALAD (ve|gf)
BATTERED ONION RINGS (ve|gfo)

SPECIALS

Take a cheeky look at our specials board or ask a member of the team

Desserts

STICKY TOFFEE PUDDING (v | gf)

butterscotch | vanilla ice cream | pickled candied walnut | 8

LEMON & LIME TART (v) italian

meringue | toasted hazelnuts | pickled kiwi | 8.5

PEANUT BUTTER BROWNIE (v | gf)

caramelised banana | peanut brittle | banana ice cream | 8

WINTER SPICED CRUMBLE (v) vanilla ice cream or crème anglaise | 8.5

COCONUT & LIME PANNA COTTA

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MINI FISH & CHIPS (gfo) chips | garden peas | 8

CHEESE BURGER (gfo) fries | 8

Sides

BATTERED ONION RINGS | 5 (ve | gfo)

DRESSED AUTUMN SALAD 6 (ve | gf)

LOADED FRIES | brisket | cheese | 8.5 (gf)

ROASTED ROOT VEGETABLES | 5 (ve | gf)

GARLIC BREAD (ve) | 5.5 add cheese | 1.5

Coffee & Cake

Don't forget we serve coffee and cake for £5.95 all day everyday!