

**LIGHT BITES**

Cup of Soup	5
Honey & Mustard Cocktail Sausages	5
Old English Scotch Egg	5
½ Pint Prawns Aioli	7

THE  
**HOLLOW  
BOTTOM**  
QUITTING POWER

**APERTIF**

Nyetimber Classic Cuvée	12
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**LUNCH & SUPPER****STARTERS**

Moules Marinière (Gf) <i>Steamed Mussels in Dunkertons Cider with Chilli, Garlic, Parsley &amp; Cream</i>	9/14	Classic Steak Tartare <i>Chopped Raw Beef Seasoned with Cornichons, Shallots, Egg Yolk &amp; Mustard Mayonnaise</i>	11
House Cured Loch Duart Salmon <i>Horseradish Cream, Melba Toast &amp; Chicory Salad</i>	10.50	Duck Liver Pate <i>Smooth Pate with Whipped Rosemary Butter, Baked Brioche &amp; Plum Chutney</i>	9
Double Gloucester Cheese Soufflé (V) <i>Baked Cheese &amp; Chive Soufflé, Field Mushroom, Spinach &amp; Truffle Sauce</i>	10.50	Brixham Bay Crispy Cuttlefish (Gf) <i>Fried Salt &amp; Pepper Cuttlefish, Spring Onions &amp; Sweet Chilli Sauce</i>	9
Heritage Beetroot Salad (Pb, Gf) <i>Golden Beetroots, Baby Spinach, Shaved Carrots, Quinoa &amp; Citrus Dressing</i>	8.50	Devilled Kidneys on Toasted Sourdough	8.50

**MAINS**

Braised Belly Pork <i>Cooked in Soy Master Stock, Savoy Cabbage, Sweed Mash &amp; Chilli</i>	18.50	Himalayan Salt Aged 10oz Rib Eye Steak <i>Full-flavoured &amp; Buttery Textured Steak Char-grilled with Fries (Choice Of Peppercorn Sauce Or Bernaise)</i>	26
Seared Brixham Bay Gurnard (Gf) <i>Roasted Fennel, Spinach, Bouillabaisse Sauce &amp; Saffron Aioli</i>	18.50	Goswold Venison Haunch <i>Char-Grilled with Beef Dripping Confit Potatoes &amp; Onions, Juniper Jus</i>	21.50
Hollow Bottom's Beef Pie <i>Short &amp; Puff Pastry Pie filled with Ox Cheek &amp; Shin Slow Cooked in Claret, Celeriac Pureé</i>	17.50	Roasted Butternut Squash Risotto (V) <i>Old Winchester Risotto, Spinach, Burnt Butter &amp; Oxford Isis Croquette</i>	15.50
Burford Estate Partridge Kiev <i>Crushed Pink Fir Potatoes, Tenderstem Broccoli &amp; Crispy Prosciutto</i>	18.50	Spice Roasted Romanesco Cauliflower (Pb, Gf) <i>Puy Lentils &amp; Carrot Tagine, Coconut Raita</i>	15.50

**PUB CLASSICS**

Ham, Egg & Chips (Gf)  
*Glazed Gammon Hock, Fat Chips & Fried Eggs*  
15.50

Dunkerton's Cider Battered Fish & Chips (Gf)  
*Mushy Peas & Tartare Sauce*  
13.50

Falafal Burger (Pb)  
*Lettuce, Tomato, Guacamole & Fries*  
12

Double Cheeseburger  
*Burger Relish, Tomato, Lettuce & Fries*  
12.50

Calves Liver & Bacon  
*Creamy Potato Mash, Sage & Onion Gravy*  
16.50

Butter Lettuce & Vinaigrette 4

Fries or Fat Chips 4

Sweet Potato Crisps & Coconut Yoghurt Raita 4

Broccoli, Confit Chilli & Toasted Almonds 4

Mash Potato 4

Creamed Spinach 4

**SIDES**

V - Vegetarian, Pb- plant based, Gf - Gluten free

Gluten free options are available for all of our dishes, please ask your server.

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request.