

BAR MENU

NIBBLES	
Olives	£4.00
Homemade bread and butter	£2.50
LIGHT BITES	
Cream of Mushroom soup, sourdough croutons, truffle salsa– V,	£6.50
Salt baked beetroot, pickled blackberries, buttermilk, dill and rye– V,	£9.50
Twice baked, cave aged cheddar cheese soufflé, smoked tomato fondue, thyme crumb- V	£11.50
Chicken terrine, pear and saffron chutney, crispy chicken skin, toast	£11.50
MAIN DISHES	
Roasted pumpkin and butternut squash, Orzo, sage and pumpkin seed – V,	£12.00
Margarita pizza - V	£14.00
Salami and Parma ham pizza with chilli oil	£15.00
Crispy buttermilk chicken burger, gem lettuce, siracha mayonnaise, chips and salad	£16.50
Vegan burger, gem lettuce, siracha mayonnaise, chips and salad – VG	£16.50
Aged Yarrow beef burger, applewood smoked cheddar, siracha mayonnaise, chips and salad	£16.50
SANDWICHES Available on white or granary bread and served with crisps and salad	
Egg mayonnaise - V	£7.50
Tuna mayonnaise	£7.50
Smoked salmon and cream cheese	£8.50
English ham and mustard mayonnaise	£8.50
Upgrade from crisps to chips	£2.00
CIABATTAS	
Toasted ciabatta roll served with salad	
Mozzarella, tomato and basil pesto - V	£9.50
Bacon, mozzarella, tomato and basil pesto	£9.50
Tuna melt	£9.50
Chicken, bacon and tarragon	£9.50
Add chips	£3.50
DESSERTS	
Selection of Autumnal sorbets – V, VG	£6.50
Chocolate croissant bread and butter pudding, crumble, hazelnut praline ice cream	£9.50
Spiced pear and ginger cake, poached pear, vanilla ice cream	£9.50
Selection of British cheeses, chutney and crackers - V	£13.00
V/VG – Can be made vegetarian/vegan	