

# **AUTUMN MENU**

# **SNACKS**

Nocellara Olives £3.50

Rosemary Focaccia, Goats Cheese, Balsamic Garlic £4.50

Garlic Bread £4

Chargrilled Flat Bread, Hummus, Honey & Dukkah £4

Pork Crackling, Caramelised Apple Sauce £3.50

### **STARTERS**

Smoked Haddock & Parmesan Fish Cakes, Curried Cauliflower Puree, Leek Fondant £9

Duck Rillettes, Bramble Jelly, Gherkin Relish, Toasted Sourdough £9

Red Onion & Balsamic Tart Tatin, Goats Curd, Lemon & Thyme Crumb £8

#### **MAINS**

Chargrilled 8oz Pork Ribeye, Smokey Beans, Cavolo Nero, Café de Paris Butter £21

Honey Roast Pumpkin & Goat Cheese Tart, Toasted Seeds. Salt Baked Beetroot, Sage Pesto £18

Wild Mushroom Risotto, Horseradish Cream, Parsnip Crisps £18

Moules Frites £14.00

6oz Beef Burger, Monterey Jack Cheddar, Burger Sauce, Red Onion Relish, Fries £14

\*\*Add Bacon £1\*
\*\*Extra 6oz Patty £5.50\*

6oz Venison Burger, Bacon Jam, Mushroom Ketchup, Smoked Applewood, Fries £16

Malthouse Craft Lager Battered Fish & Chips, Mushy Peas, Tartare Sauce £15

6oz Flat Iron Steak, Fries, Roast Tomato, Roast Field Mushroom, Peppercorn Sauce £18

### **SIDES**

Slaw £2.50 Fat Chips £4 Skinny Fries £4 Onion Rings £3 Cheesy Chips £5 Sweet Potato Fries£4

# **DESSERTS**

Double Chocolate Brownie, Raspberry Sorbet £7.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £7.50

3 Scoops of Homemade Ice Cream or Sorbet £7.50