

# NO 35

— enjoy a —

**BOTTLE OF WINE**

— on us —

Wednesday to Thursday, buy any two  
main courses and receive a bottle of house  
wine for free between 5pm and 10pm

## APPETISERS

**MARINATED OLIVES** \_\_\_\_\_ 3.50  
orange, chilli & rosemary. *VE GF*

**LIGHTLY TOASTED RUSTIC BREADS** \_\_\_\_\_ 4.00  
balsamic & olive oil. *V*

**TEMPURA OF FETA** \_\_\_\_\_ 4.50  
sweet chilli & lime sauce. *V*

**TRIO OF HUMMUS** \_\_\_\_\_ 4.50  
traditional, chunky tomato, beetroot, toasted pita. *VE GF*

## STARTERS

**GARDEN PEA & WILLIAM PEAR VELOUTÉ** \_\_\_\_\_ 5.50  
ham hock beignet & mint oil. *VV*

**GIN & LIME CURED SALMON** \_\_\_\_\_ 7.50  
crème fraîche, pickled vegetables. *GF*

**VINE TOMATOES & BURRATA BRUSCHETTA** \_\_\_\_\_ 6.50  
green pesto, balsamic dressing. *V*

**PAN FRIED CHICKEN LIVERS & WOODLAND MUSHROOMS** \_\_\_\_\_ 7.25  
creamy port & green peppercorn sauce, toasted ciabatta.

**LIGHTLY DUSTED CALAMARI** \_\_\_\_\_ 7.95  
garlic & citrus aioli, chargrilled lemon.

## SHARERS

**HOT MEZE** \_\_\_\_\_ 18.95  
spicy lamb skewers, chicken skewers, homemade falafel, honey roasted chorizo, chargrilled vegetables, tzatziki, toasted pita.

**RUSTIC PLOUGHMAN'S** \_\_\_\_\_ 17.50  
shredded ham hock, aged cheddar, pork pie, chutney, pickles, crusty bread.

**FISH BOARD** \_\_\_\_\_ 18.95  
cod & chorizo fishcakes, lightly dusted calamari, spicy king prawns, gin & lime cured salmon, garlic & citrus aioli, pickles, granary bread.

**VEGGIE MEZE** \_\_\_\_\_ 16.50  
vine leaves stuffed with rice & herbs, cream cheese filled peppadew peppers, homemade falafel, chunky tomato hummus, tempura feta, chargrilled vegetables, homemade focaccia. *V VEG*

## MAINS

**FIVE SPICE & HONEY DUCK BREAST** \_\_\_\_\_ 17.95  
stir fried oriental vegetables, miso soy dressing, sticky rice. *GF*

**SMOKED FREE RANGE CHICKEN & PANCETTA BALLOTINE** \_\_\_\_\_ 17.50  
sweet corn pureé, hash potato, charred baby leeks, sun blushed tomato & pine nut dressing. *GF*

**PAN FRIED LEMON & THYME POLENTA** \_\_\_\_\_ 11.50  
chestnut mushrooms, wilted spinach, artichokes, red pepper dressing. *VE GF*

**PAN FRIED WELSH SEABASS** \_\_\_\_\_ 17.25  
crab risotto, sea herbs, bouillabaisse, saffron rouille. *GF*

**RISOTTO PRIMAVERA** \_\_\_\_\_ 12.50  
spring vegetables, green herbs, mascarpone, soft poached egg, truffle oil. *V VEG GF*

**MOROCCAN STYLE SLOW COOKED LAMB SHOULDER** \_\_\_\_\_ 17.50  
pomegranate & mint cous cous, homemade batbout. *GF*

**RIGATONI PASTA** \_\_\_\_\_ 12.50  
shredded ham hock, garden peas, spring onions, lemon & dijon mustard cream.

**LIGHTLY POACHED SALMON STEAK** \_\_\_\_\_ 12.50  
whole grain mustard crushed potatoes, asparagus & sauce vierge. *GF*

**BLUE CHEESE BEEF BURGER** \_\_\_\_\_ 12.50  
prime coarse cut beef patty, blue cheese, red onion marmalade, rocket leaves, toasted brioche bun, fries, ranch slaw.

**TANDOORI CHICKEN BURGER** \_\_\_\_\_ 11.95  
homemade onion bhaji, cucumber yoghurt, mango relish, naan bread, sweet potato fries.

## FROM THE CHARGRILL

*All of our beef is sourced by Aubrey Allen & dry aged for 28+ days. Our Steaks are served with red onion marmalade, sautéed garlic mushrooms, roasted baby vine tomatoes & triple cooked hand-cut chips.*

8 OZ BAVETTE	16.50
10 OZ TAIL ON RIBEYE	24.50
7 OZ FILLET	26.50
8 OZ / 16 OZ RUMP	16.50 / 28.50

### 32 DAY DRY AGED TOMAHAWK FOR TWO TO SHARE

70.00  
smoked bacon mac 'n' cheese, asparagus, roasted baby vine tomatoes, bone marrow & red wine jus.

#### Steak sauces & butters

THREE PEPPERCORN & BRANDY	2.50
BLUE CHEESE & CHIVE	2.50
RED WINE & TARRAGON	2.50
GARLIC & HERB BUTTER	2.00
TEXAN BUTTER	2.00

## EXTRAS

FRIED FREE RANGE EGG	1.00
SPICY KING PRAWNS	4.50

## SIDES

TRIPLE COOKED HAND-CUT CHIPS	4.50
PARMESAN & TRUFFLE OIL FRIES	4.50
RUSTIC FRIES	3.50
SWEET POTATO FRIES	4.00
SMOKED BACON MAC 'N' CHEESE	5.50
NEW SEASON GREENS sun blushed tomato & toasted pine nut dressing.	4.50
SPRING SALAD carrot, radish, red pepper, cucumber, red onion & sherry vinaigrette.	3.95

## DESSERTS

DARK CHOCOLATE CRÉMEUX chocolate cookie crunch, cherry compote, morello cherry sorbet.	7.95
VANILLA & GREEK YOGHURT PANNACOTTA lemon curd, fresh berries, toasted granola.	7.50
STRAWBERRY SHORTBREAD & CLOTTED CREAM CHEESECAKE strawberry & mint salsa, strawberry gel.	6.95
STICKY HONEY & LEMON PUDDING spiced figs, whipped mascarpone, toasted almonds.	6.95
SELECTION OF LUXURY ICE CREAMS & SORBETS please ask for flavours.	5.50
BRITISH CHEESE BOARD served with farmhouse crackers, fresh fig, homemade chutney, damson plum jelly.	8.95 / 15.50