

FOR THE TABLE

LOCALLY BAKED SOURDOUGH |

SMOKED SEA SALT BUTTER | 5.5

NOCELLARA OLIVES | 4.5

ROAST GARLIC HUMMUS |

TOASTED SOURDOUGH | 10



THE RED BULL

ECCLES | COUNTRY PUB | DINING

## STARTERS

DUCK & ORANGE PATE | TOASTED SOURDOUGH, PICKLED RADISH | 10

SPANISH CHORIZO | STICKY HONEY & RED WINE | 10

YORKSHIRE PUDDING | BEEF & GRAVY | 10

SMOKED SALMON | FENNEL, ORANGE & CIDER DRESSED COCKLES | 12

CRISP WHITEBAIT | TARTAR SAUCE | 10

## SUNDAY LUNCH

ALL SERVED WITH YORKSHIRE PUDDING, GARLIC & ROSEMARY ROAST POTATOES  
& ROASTED GLAZED CARROTS, PARSNIPS,

ROAST RIB OF BEEF

28 DAY MATURED | 24

LOW & SLOW ROASTED PORK BELLY | 22

SALT MARSH RUMP OF LAMB | 27

ROASTED CORNFED CHICKEN SUPREME | 22

THYME & LEMON, PIG & BLANKET

WHOLE FREE RANGE CHICKEN TO SHARE\* | 40

CARVED & SERVED WITH ALL THE TRIMMINGS

BUTTERNUT SQUASH <sup>V</sup>

TAHINI ROASTED, WALNUT & WILD GARLIC SALSA WITH TOASTED NUT DUKKAH | 20

### FOR TWO TO SHARE

#### 2 MEATS

PIGS IN BLANKETS | 46

PIGS IN BLANKETS | 4.5  
ROAST POTATOES | 4.5  
BRAISED RED CABBAGE | 4.5

#### 3 MEATS

PIGS IN BLANKETS | 62

CAULIFLOWER CHEESE | 4.5  
GLAZED CARROTS & PARSNIPS | 4.5  
GRAVY | 1.5

## FISH

GRILLED SEABASS FILLET | ROAST POTATOES, TENDERSTEM BROCCOLI WITH A FENNEL & COCKLE DRESSING | 26

SOUTH COAST SKATE WING | ROAST POTATOES TENDERSTEM BROCCOLI WITH LOCAL WILD GARLIC BUTTER | 26



THE GRIFFINS HEAD

ECCLES | COUNTRY PUB | DINING



THE BELL INN

SMARDEN | COUNTRY PUB | DINING



THE KINGS HEAD

SHADDONHURST | COUNTRY PUB | DINING

SOME DISHES MAY CONTAIN **NUTS** AND OTHER **ALLERGENS**. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR  
DIETARY REQUIREMENTS AND WE WILL HAPPILY ACCOMMODATE YOU. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE  
ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT.