



MENU

FANCY A GLASS OF BUBBLY OR YOUR FAVOURITE COCKTAIL?

TO NIBBLE

Spiced Mixed Nuts	£3.00
Artisan Bread, f.i.y.c.f.t., Netherend Butter	£2.00 p/p
Marinated Spiced Olives	£3.00

MAIN EVENT

Braised Beef and Moles Ale Pie, Beer Braised Shallots, Greens, Mash	£16.00
Creedy Carver Duck Breast, Sweet Potato Gallette, Sprouts, Naval Orange Puree	£17.50
Confit Loch Duart Salmon. Pearl Barley, Mussels, Samphire, Shellfish Veloute	£17.00
Beer Battered Haddock and chips. Tartare Sauce, Mushy Peas	£14.00
Roast Bromham Butternut Squash, Aubergine and Cauliflower Tian, Basil, Red Pepper Couli (v)	£12.50
Tim Johnson's Angus/ Hereford Beef, Chips, Tomato, Rocket	
-8oz Sirloin	£21.00
-8oz Ribeye	£20.00

TO FINISH

Sticky Toffee Pudding, Toffee Sauce, Pecan Crunch, Vanilla Ice Cream	£6.75
Callebaut Dark Chocolate Ganache, Mango, Passionfruit	£6.75
English Blackberry Parfait, Fresh Blackberries, Yoghurt Sorbet	£6.75
Vanilla Mousse, Fresh Raspberries, Honeycomb, Raspberry Sorbet	£6.75
Selection of British Farmhouse Cheese, Homemade Chutney, Biscuits	£6.75

TO START

Potted Salt Beef, Wholegrain Mayo, Pickled Shallot, Sourdough	£7.50
Grilled Somerset Goats Cheese, Bromham Mixed Beetroot's, Crostini	£6.00
English Pea Soup, Toasted Parmesan (v)	£5.75
Smoked Haddock, Atlantic Prawn and Smoked Kipper Pie, Parmesan Crumb	£8.00
Pan Roasted Mackerel, Crisp Bacon, English Peas, Broad Beans,	£6.50

VEG PATCH / SIDES

- Broccoli and Almond
- Chunky Chips
- Smoked Paprika Fries
- Spring Greens and Ham Hock
- Rocket and Parmesan Salad

All £3.50

RELAX_
UNWIND
ENJOY_

Please be advised some of our game dishes may contain shot. Please make your server aware of any allergies or dietary requirements. (v) denotes Vegetarian



Bradford-on-Avon