

A La Carte Menu

Entrees

- Winter Minestrone Soup w tomato infused olive oil (v) £5.65
Somerset Brie & Asparagus Cheesecake w fig, pear
& white balsamic dressing (v) £6.70
Smoked Haddock & Spring Onion Fish Cakes w roasted onion
& shallot coulis £6.95
Classic Caesar Salad £6.30
Wild Boar & Game Terrine w granary toast £6.50

Mains

- “The Market Mixed Grill” £15.85
Beer Battered Cod & Chips w caramelised lemon £8.75
British Sirloin w garlic butter & onion rings £14.75
served w chips, grilled tomato & peas
Penne Pasta Genovese w green beans, new potatoes & basil pesto (v) £7.05
Slow Braised Belly of Middle English Pork w thyme, olive oil & sea salt £13.10
served w mashed potatoes & green beans
Roasted Butternut Squash, Pinenuts & Parmesan Risotto (v) £7.75
Cumberland Sausage & Mash w red onion marmalade £7.95
Tuna Nicoise Salad w seared tuna fillet £9.65
Steak, Harveys Ale & Mushroom Pie £9.40
served w vegetable medley & mash potato
“The Porter” Quarter Pounder w Montgomerys cheddar £8.80

Just for Lazy Sundays

- British Roast Sirloin, carved w Yorkshire pudding,
roast potatoes, new potatoes & vegetable medley £11.95
Roast Skin on Chicken Supreme w Cranberry stuffing, roast potatoes,
new potatoes & vegetable medley £10.50
Parsnip, Sweet Potato & Chestnut Roast w vegetable medley (v) £8.95

Ingredients are sourced primarily from Borough Market,
taking advantage of seasonal produce change