

## While you wait...

Our Bread | Beef Dripping Butter 5 (V)  
Pork Belly Bites | Maple and Wholegrain Mustard 6  
Mini Chorizo Sausages | Merlot 6  
Pigs in Blankets 5  
Mixed Marinated Olives 5 (V)

2 courses £28 3 courses £34

## Starters

Chef's Soup of The Day | Our Bread (V)  
Scotch Egg | Bacon Jam | Crispy Onions  
Bone Guzzler BBQ Chicken Wings | Pineapple Salsa  
Prawns | Garlic Butter and Pale Ale Emulsion | Our Bread

## Mains

Slow Roast Pork Belly | Creamed Potatoes | Tenderstem | Onion Rings | Merlot Jus  
Guinness and Black Treacle 12 Hour Short Rib Cottage Pie | Braised Red Cabbage  
Hops OG Burger | Triple Cooked Chips (V available)  
Catch of the Day | Parsley Butter Sauce | Chorizo and Bacon Bean Cassoulet | Pea Shoots

## Sunday Roast

28-day aged Sirloin of Beef | Horseradish Cream  
Pan Roasted Bone in Chicken Supreme | Chef Will's Bread Sauce  
Slow Roast Pork Loin | Apple Sauce  
Beetroot and Squash Pithivier | Veg Gravy

All Served With  
Yorkshire Pudding

Rosemary and Thyme Roast Potatoes  
Apricot and Cranberry Sausagemeat Stuffing  
Honey and Brown Sugar Roasted Roots  
Redcurrant and Merlot Braised Red Cabbage  
Sautéed Greens  
Mature Cheddar and Brown Butter Cauliflower Cheese  
Chefs Pan Gravy

\*Vegetables subject to change dependant on supplier availability

## Extras

Rosemary and Thyme Roast Potatoes 5  
Mature Cheddar and Brown Butter Cauliflower Cheese 5  
Triple Cooked Chips 5  
Pigs in Blankets 5

## Desserts

Chocolate Brownie | Chantilly Cream | Miso Caramel  
Cereal Milk Pannacotta | Macerated Blueberries | Cornflake Cake  
Biscoff Banana 'Split' | Chantilly | Naked Dairy Ice Cream  
Carrara Coffee Affogato | Naked Dairy Ice Cream

