

STARTERS & SHAREABLES

Grilled Sourdough 7.50

Slowly fermented sourdough brushed with garlic butter & served with grilled red pepper & tomato dip **vg**

BBQ Chicken Wings 8.95

Marinated & cooked low & slow, then topped with pineapple & chilli salsa

Pork Belly Burnt Ends 8.50

Pork belly bites cooked low & slow, then glazed with house bbq sauce

Smoked Salmon 9.95

Served with caper berries, beetroot & horseradish creme fraiche, melba crisps

Pinot Grigio Mushrooms 8.50

Pan fried button mushrooms with cream, garlic pangrattato & sourdough **vg**

Tempura Tiger Prawns 12.50

Fried tiger prawns with ginger, spring onion & soy dressing

Trencher Platter

21.95

Perfect for sharing, overnight ribs, beef burnt ends, smoked gammon, smoked sausages & Greek slaw

Vegetarian Trencher

21.95

Roasted squash, fried paneer chimichurri potatoes, wild mushrooms Greek slaw & houmous **vg**

PUB CLASSICS

Smoked Honey Glazed Gammon 17.95

Honey glazed gammon with two fried hens eggs, pineapple & chilli chutney & triple cooked chips

14 hour Braised Beef & Ale Pie 18.50

With buttered mash, red wine gravy & greens **make it vegetarian with our seasonal vegetable pie**

Hand Battered Cod 18.50

Served with chunky chips, mushy peas & homemade tartare sauce

Prime Beef Burger 17.95

Chargrilled burger with gravy mayo, smoked applewood cheese, bacon & onion relish, served with skinny fries

Chicken Burger el Pablo 17.50

Buttermilk chicken breast, fried jalapeno, Frank's mayo & iceberg lettuce, served with skinny fries

make it vegetarian with our plant burger patty

Grilled Chicken Salad 16.95

Chargrilled chicken with garlic dressing, pancetta & focaccia croutons

BREAD AND CHEESE

CARVERY-PUB-SMOKERY



THE CARVERY

Every day our chefs freshly prepare premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens & vegetables, stuffing & rich gravy

17.95 per person

Prime Roast Beef

Seasoned slow roasted aged beef

Roast Turkey Breast

Succulent slow roasted turkey breast

Honey Roast Gammon

Honey & mustard glazed

Winter Roulade

With squash, chestnuts, mushrooms & cranberries **vg**

CARVERY SIDES

Pigs in Blankets 5.95

Add a bowl of our fantastic mustard glazed pigs in blankets

Cauliflower Cheese 5.95

Add a side of baked cauliflower cheese for the table **vg**

MAINS - SMOKERY - GRILL

Overnight Belly Ribs 21.95

Rubbed & basted with apple & honey, then smoked over hickory, served with Greek slaw & rosemary fries

Grilled Chicken Sharwarma 19.95

Lebanese 7 spices, yoghurt & chargrilled, served with houmous, red pickles, tahini mayo & flatbread

Pan Fried Seabass Fillets 21.95

Rubbed with roasted Sri Lankan spices served with freshly grated coconut, green sambol, steamed rice and tender stem broccoli

100z Rib Eye Steak 29.95

Grilled to perfection & served with chips & chimichurri butter

Beef Brisket Burnt Ends 21.95

Rubbed & smoked with house seasoning, then baked in BBQ liquor & served with enriched mac 'n' cheese

Grilled Aubergine & Harrisa 18.95

Served with tagine spiced roasted chickpeas & peppers

BREAD & CHEESE LOYALTY

Unlock exclusive benefits and earn rewards by signing up to our loyalty club



SANDWICHES

Served Monday to Saturday 12pm to 5pm

All served with skinny fries

The B&C Club 13.95

Sliced turkey, bacon, tomato & lettuce with gravy mayo

Trencher 14.95

Roast beef, gammon & turkey with stuffing & dipping gravy

Seafood Cocktail Sandwich 13.95

Marie Rose sauce, with crayfish & smoked salmon

The Veggie Sandwich 13.95

Smashed squash, garlic, peppers & sunflower seeds **vg**

Cod Fish Finger Sandwich 13.95

Crispy battered cod with iceberg lettuce & homemade tartare sauce

SIDES

Triple Cooked Chips 5.00

Dirty Fries, Burnt Ends & Smoked Cheese 6.50

Skinny Fries & Rosemary Maldon Salt 5.50

Smoked Garlic & Herb Butter Flatbread 5.50

Greek Slaw, Olives, Peppers & Aged Feta 5.50

Enriched Mac 'n' Cheese 5.50

Tender stem Broccoli & Toasted Almonds 5.50

DESSERTS

Ice Cream Filled Brioche Donut 8.50

Dusted with cinnamon sugar & served with raspberry coulis

Sticky Toffee Pudding 8.50

Served hot with our rich caramel sauce & vanilla gelato

Gelato by Gerlato Selection 8.50

Artisanal gelato handcrafted in Turin, served with baked chocolate cookie

Apple & Plum Crumble 8.50

Served with vanilla custard

Rich Chocolate Fondant 8.50

Chocolate melting pudding with vanilla ice-cream